**HEALTH FINAL CHECKLIST**

**FOOD ESTABLISHMENT:**

**CONTACT PERSON:**

**DATE:**

### VIEW APPROVED PLANS/NOTE SPECIAL CONDITIONS
- View all tags/check for plumbing & fire finals

### Courtesy Notices
- Pending Fire Final
- Pending Building Final (Remove Construction Dumpster prior)
- Pending Health Permit / Submit Fees

### Food Prep Areas

#### Finishes
- Ceilings - Vinyl or Approved Coating for Gyp.
- Walls - FRP/TILE/STAINLESS
- Floor Finishes (*Tile, epoxy resin or seamless)
- Base (*Coved- 6 inches)

#### Walls/Ceiling
- Penetrations Sealed
- Trimmed where two pieces abutt (ex. frp)
- Large Gaps Closed (Flashings, etc.)

#### All Equipment
- ANSI-Sanitation Certification
- Approval vs Intended Use (Drink Coolers, Etc)
- Approved location and # on Plan
- HACCP Plan Approved and on file (ROP, Sous Vide, Other)

#### Refrigeration
- Proper Temperatures
- Thermometers Present

#### Water Heater
- Matches approved plans

#### Dish Machine
- Mfg. Spec Plate
- Meets Time/Temp Specs
- Test Strips Present

#### Salad Bar/ Misc. Food Prep Area
- Drains Capped, Sealed, Flush
- New Return Plate Signage

#### Sinks (ie. Fixtures)
- Water Temperature min. 110 degrees
- H/S-Wall mounted dispensers w/ Available Soap & Towels
- Fixed sealed to wall
- Food/Splash Protection - Prep & Between sinks
- Mop Sink - floor mounted

#### 3-Comp Sink
- Demonstration of Knowledge / PIC on site
- Sanitizer Concentration/Test Strips Present
- Signage (W/R/S and Sanitizer Ratio)
- Drain Boards or Min. 1 w/ rack to air dry
- Faucet Reach
- Size to immerse largest utensil
- Drain Stops

#### Exterior
- Door Seals; no sunlight
- Grease Interceptor Placement/grading
- Clean-outs clear of concrete/missing
- Clean-outs and lids flush.
- Test Port Clearly and Permanently Marked
- Engineered Air Curtain/ 16 mesh

#### Dumpster Enclosure
- Ensure space for grease barrel behind bollards
- Stops Drilled (Open/Closed)

### Ordinance Awareness (where applicable)
- Non-Smoking Signage
- Smoking Ordinance Awareness
- CFPM Certification
- Dogs On Patio - Not allowed without Variance Approval

### Self-Service Food Market
- Auto shut off control or approved plan
- Self-closing door at all refrigeration units
- Food from approved source/Approved labels
- Available Mop sink onsite
- Responsible Party onsite and available
- 24/7 Video surveillance performed and available (14days)
- Sign located readily visible from POS:
  - Name of business to address complaints
  - Address of business
  - Business phone # and Email or Web info

### Counter Area (If applicable)
- Wall Finishes (Intended use)
- Floor Finishes (Sealed, tile, epoxy resin or seamless)
- Base (Coved)
- Surfaces (Intended use)
- SNEEZE GUARDS
  - Appropriate Placement/Protection
- NSF Approved or letter from fabricator

### Hoods (When Required)
- Operational and Lights
- Sealed to Walls
- Lighting
  - Appropriate Protection in Food Areas
  - Sufficient Lighting (10/20/50 fc)

### Public Restrooms
- If No BOH RR Available
  - Wall Finishes (FRP to 4)
  - Floor Finishes (Sealed, tile, epoxy resin or seamless)
  - Base (Coved)
  - Covered Trash Cans (F/Unisex)
  - Employee Handwash Signage
    - HAND SINK
      - Water Temp: Min.100, Max 110 via mixing valve
      - Automatic faucets provide water flow >15 sec

### Employee only Restroom (If applicable)
- Wall Finishes (FRP to 4)
- Floor Finishes (Sealed, tile, epoxy resin or seamless system)
- Base (Coved)
- Covered Trash Can (F/Unisex)
- Employee handwash signage
- Restroom Door Must Self Close
- HAND SINK
  - Water Temp min. 100
  - *Mounted soap/towel/dryer
  - Automatic faucets provide water flow >15 sec

### NOTES

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06/05/2018