

## Requirements for Opening

- Submit the Food Establishment Application and applicable fee.
- Submit proposed food menu
- Ensure all staff members have either a Food Protection Manager Certification or a Food Handlers Certification to be properly staffed for your risk type. Facility must also meet Allergen Awareness Certification requirement.
- Provide and maintain smooth and easily cleanable wall, floor and ceiling surfaces
- Provide self-closing and tight-fitting doors at all outside exits
- Provide adequate number of hand sinks in the food preparation area and keep it accessible to allow use at all times
- Provide soap and paper towels at all hand sinks
- Provide a metal stem thermometer from 0-220 Fahrenheit to take hot or cold food temperatures
- Provide adequate equipment to ensure hot foods maintain a temperature above 135 Fahrenheit and cold foods below 41 Fahrenheit
- Provide thermometers in all refrigeration and freezer units
- Provide a three compartment sink large enough to accommodate the largest pot that is required to be properly washed, rinsed, and sanitized
- Provide drain boards on the sides of the three compartment sink to allow stacking of dirty and clean dishes to be air dried
- Maintain an air gap (indirect plumbing) at the three compartment sink and at the ice machine
- Provide a sanitizing solution for wiping cloths
- Obtain a chemical test kit to test the concentration of sanitizer
- Properly store chemicals away from food products and food contact surfaces
- Wear proper hair restraints (hat, visor, or hair net)
- Remove unnecessary items
- Provide a mop sink or utility sink to properly dispose of mop water
- Provide adequate lighting and shield lights where open food is present
- Provide a self-closing door at the restrooms
- Provide a covered waste can in the restroom
- Keep dumpsters closed and the outside area free of debris