

Opening Inspection Checklist

Name of Facility:

Opening inspections done by the Northern Nevada Public Health are required when a new health permit is applied for. The following is a checklist of items that will be inspected during an opening inspection, these items may not be a complete list.

ITEMS	PROVIDED
Menu / Operations: -Consumer advisory for raw/undercooked foods on menu and asterisked -Consumer advisory for alcohol consumption posted in facility	
General Cleanliness: -Surfaces must be clean to sight and touch, and must be smooth, sealed, cleanable, non-absorbent and durable	
Floors: -Must be smooth, sealed, cleanable, non-absorbent and durable -Cove Base: 4" to 6" high, must be smooth, sealed, cleanable, non-absorbent and durable	
Walls: -Must be smooth, easily cleanable, durable, non-absorbent and in good repair. All holes and gaps must be filled and sealed. -Walls in splash zones must have stainless steel, FRP or tile liner (no fiberboard type products are allowed) that extends at least 24 inches above the highest piece of equipment and 12 inches horizontal distance from the equipment or fixture	
Ceilings: -Must be easily cleanable, smooth, durable, non-absorbent and in good repair. -Absorbent ceiling tiles (i.e. acoustic, perforated, fissured, etc.) and textured ceilings are only allowed in dining rooms.	
Equipment: -Must be NSF or ANSI Sanitation Listed. Home style refrigerators, freezers and equipment are not allowed. -All equipment must be fully functional and surfaces in good repair (i.e. not worn, chipped, damaged). -All warming units, steam tables and other hot holding units must be able to maintain food at 135°F or above. -All refrigeration units must maintain food at 41°F or below. -Thermometers must be provided inside cooler units (exterior digital displays are supplemental to an internal thermometer). -Low-temperature chemical sanitizing dishwashers must be able to properly sanitize (i.e. 50-100ppm chlorine) and sanitizer test strips must be on-site. -High temperature dishwashers must be able to register a temperature of 160°F at the dishrack and 180°F at the manifold. Temperature sensitive tape (160°F) or a maximum registering thermometer must be on-site.	

<p>-3-compartment sinks must have chlorine sanitizer at 50-100 ppm, quaternary ammonium 200-400 ppm, or another approved sanitizer at the concentration directed by the product manufacturer.</p> <p>-Sanitizer test kits/strips must be on-site for all sanitizing products anticipated to be used at the facility.</p> <p>-Fixed equipment that is not easily movable must be spaced to allow access for cleaning along the sides, behind, below and above the equipment, or sealed to adjoining equipment or walls if the equipment is exposed to spillage or seepage.</p>	
<p>Lights:</p> <p>-Must be completely shielded, coated, or shatter-resistant (i.e. LED), except those placed in a dining room.</p> <p>-Adequate lighting must be provided in all areas of the facility to allow for visibility during food preparation and cleaning.</p>	
<p>Plumbing:</p> <p>-Back flow on domestic water line before first connection & on any water line equipment such as mop sinks, dishwashers, chemical dispensers, soda fountains, hose bibs, etc.</p> <p>-Water heaters must meet peak hot water demand for facility.</p> <p>-All drain lines from foodservice equipment, except handwashing sinks and mop sinks, must indirectly drain to a floor sink with a minimum 1-inch air gap between the end of the drain line and the rim of the floor sink.</p> <p>-Food service equipment with drain lines must have separate, independent drain lines from other equipment, including but not limited to hand sinks, dump sinks, prep sinks, dishwashers, espresso machines, keg coolers, etc.</p> <p>-Plumbing and electrical conduit must be at least 1 inch away from walls using copper bells or clear acrylic block and at least 6 inches above any floors or counters to allow for cleaning.</p> <p>-All sinks must have hot and cold running water.</p> <p>-All equipment must be free of leaks.</p>	
<p>Restrooms:</p> <p>-Restrooms shall have self-closing doors, soap for the hand sink, an approved method for drying hands, and a waste receptacle. Note: A covered waste receptacle is required in the women's restroom.</p>	
<p>Sinks:</p> <p>-Handwashing sinks must be conveniently located in all food preparation, food dispensing, and ware washing areas.</p> <p>-Hand sinks must have soap, disposable paper towels, hot and cold running water, and be labeled for hand washing only.</p> <p>-A 3-compartment sink is required for ware washing.</p> <p>-A mop sink or utility sink is required.</p> <p>-A prep sink may be required if washing produce, thawing food, and/or cooling food.</p> <p>-A dump sink may be required in a facility where drinks are prepared, or dishware is emptied or staged for washing.</p>	
<p>Shelving, Racks, Counters:</p>	

<ul style="list-style-type: none"> -All shelves, racks, and countertops must be metal or a material which is sealed, easily cleanable, smooth and durable. -Wood is allowed in dry storage locations only if the surface is painted or sealed with a semi-gloss or gloss sheen coating. -All food and single service item storage must be at least 6 inches above the floor. 	
Refuse: <ul style="list-style-type: none"> -All food establishments must subscribe to an approved garbage collection service. -All refuse and grease containers must be on a smooth non-absorbent surface. 	
Miscellaneous Items: <ul style="list-style-type: none"> -Exterior door openings must be rodent-proof, free of gaps/visible daylight and have a screen door if open during operations. -Dipper wells may be required for storage of ice cream or butter scoops. -Broken and unused equipment must be removed from the facility. -Splash guards may be required between sinks and food preparation and storage areas. -Sneeze guards may be required between open food preparation/storage areas and customer observation and/or self-serve areas. 	
Storage Areas: <ul style="list-style-type: none"> -Must be smooth, sealed, and cleanable -All food must be stored at least 6 inches above the floor 	

*Construction plans must be submitted to the appropriate jurisdiction's building department to determine if a building permit will be required prior to completing any construction work.

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