



PRE-OPENING INSPECTION

Checklist for New Construction/Remodels

Before Scheduling Inspection

- Submit your health permit application
- Complete all construction activity according to the approved building plan.
- Install all equipment and verify functionality.
- All exterior openings must be weather-stripped to prevent rodent or insect entry.
- Ensure all drain lines leading to a floor sink or drain have at least a one-inch air gap above the floor drain.
- Remove all debris and thoroughly clean the site

Before the Inspection

- Ensure that all required documentation is uploaded with your application.
 - Business Sales Tax ID
 - Certified Food Manager Certification
 - Pest control invoice/contract
 - Grease trap manifest
 - Equipment plan and finishes
 - Menu
 - DL/ID
 - Floor plan
- Fill soap and paper towel dispensers.
- Place thermometers near door of all cold holding units in visible view.

- Install all required signage:

- Hand washing sign at all kitchen hand sinks & in the restroom
- No smoking sign posted at front entrance
- 3-comp sink (procedure)
- Heimlich Maneuver
- Consumer Advisory/9 Major Allergens warning (if applicable)

- Ensure all floor drains have strainers.
- Ensure all light fixtures have operational bulbs and are properly shielded.
- Apply caulking to all gaps or seams between immovable equipment and walls. Seal all spaces around pipe or conduits at wall penetrations.

During the Inspection

- Have all hot and cold hold equipment powered on and at proper temperature.
- Setup warewashing area with appropriate levels of sanitizing agent & correct testing devices, i.e., test strips.
- Provide all required documentation for review.

Following the Inspection

- Address any outstanding items
- Following approval from the City, Health Permit will be emailed via GovWell. Upon receipt, post permit in public view.

The above items are not all inclusive and may not automatically result in approval for a Food Permit.