



Town of Barnstable Public Health Division

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Pre- Operational Check List

This is a check list with some requirements to help you in facilitating your opening at the time you request. Please go through the check list and make sure that any thing pertaining to your facility is done **before** the pre-operational inspection. Please call if you have any questions.

- *Permits- posted in area where can be viewed easily by inspector
 - *Food license posted
 - *2-Approved Food Managers Certificates (Servsafe) and 1- Allergen Certification POSTED on site certificates (at least 2 and one of these people must be on premise at all times while serving or prepping food)
- *Consumer advisories (105CMR.590- §3-603.11) (if applicable) on menus/menu boards, to-go menus and websites too
- * Allergen Advisory must be on any menu or menu board that states a price. The lettering size of the advisory must be the same size of the lettering of an item that is offered for sale on the menu, to-go menus, and websites too
- *Floor- clean - any broken tiles should be replaced or holes in flooring to be repaired
 - Repainted /resealed where needed, with an approved finish (check finish schedule)
 - Coving/base board in place and clean
- *Ceilings- clean not stained
 - Smooth and washable ceiling above any food prep area
- *Food may not be stored under any sewer lines that are not shielded to intercept potential drips (3-305.12 (F))
 - *Paint- anything that may need painting (epoxy paint must be used in any prep area)
 - no unsealed wood except for cutting boards in food prep areas.
- *Dishwashers-
 - Low temp. - sanitizer strips present and the machine must test out between 50-100 ppm, log must be available, temp of rinse cycle 120-140 degrees
 - High temp- 150 degrees wash and 180 degrees rinse
- *2 or 3 bay- working sink stoppers needed
- *Waste pipes may not be leaking
- *Hand sinks-
 - clean, stocked (paper towels hung, soap dispenser with soap, hand washing signs, Water temp, 110 degrees, trash receptacle available) All hand sink's faucets must be hands free for restaurants – refer to approved faucet types on the town website
- *Bathrooms-
 - All should be** clean, working, coving in place, no food storage, hand sinks as noted above, lid on trash in ladies rooms; working- self closing bathrooms doors; working air vents for windowless bathrooms
- *Personal belongings of employees must be stored away from any food area or prep area.

***Refrigeration-**

lights working, shielded (may be plastic coated), clean, proper temps (below 41 degrees), thermometers present in all refrigeration, gaskets (clean, not ripped, and if magnetic must be working properly), shelving clean (no rust or chipping enamel coating allowed on shelving)

***Freezers-**

Clean, defrosted, thermometers present in all units, temp freezing or below, gasket around door (see refrigeration requirements)

***Grill/Stovetop**

Clean- (top, under unit, drip pans)

Hood-(clean, vent working, lights working and shielded, trough clean) should have a sticker showing when the hood was deep cleaned last)

***Ice machine-** clean, scoop hung, or placed in clean bucket, or upside down on a plate

***Gloves and/or tissue paper and/or utensils** to handle ready to eat foods

***2 bay sink/3 bay sink-**

minimum temperature 120 degrees

sanitizer and sanitizer test strips present to check sanitizer level

working sink stoppers provided

***Waste Pipes** may NOT be leaking

***Mops** must be hung, to air dry, above mop sink or bucket- they may not drip onto floor

***Knife holder-**clean

***Glass storage-** shelving clean and netting under glasses

***Lights** shielded above prep area, if sleeves are used they must be clean and have end caps

***Grease trap-** pumped (if applicable), show verification; logs kept for internal grease interceptor (if applicable)

***Doors-**

All exterior doors must be tight fitting- no air gaps

self closures need on doors open to outside and bathrooms

All - screen windows and doors must be free of holes and tight fitting

Doors (**without** screens may **not** be propped open, will result in violation and a fine)

Approved Outside Dining

***Air curtain** installed and working above door/doors that employees use to serve food (if it is self serve then an air curtain is not needed)

***Screen door-** must not have holes or air gaps around or on bottom of door (If employees serving food outside an air curtain and a screen are both needed. If air conditioning is used (at all times) and windows and doors are not open then you may forgo the screen door.

***Hose and hose bib-** to be on premise, located and easily accessible to clean patio area.

***Trash cans** to have lids

***Washing solutions** or buckets to be accessible for wait staff