

## **REQUIREMENTS FOR OPENINGS:**

**FIRE DEPT. & BUILDING DEPT. INSPECTION – COMPLETED**

**3 COMPARTMENT SINK**

**MOP SINK OR UTILITY SINK**

**HANDWASH SINK (SOAP & TOWELING FOR HANDS)**

**HAND WATER TEMPERATURE MUST BE AT LEAST 100 DEGREES F.**

**COVERED WASTECAN IN WOMEN'S RESTROOMS**

**EASILY CLEANABLE CEILINGS, FLOORS, & WALLS**

**ALL LIGHT BULBS SHIELDED**

**COVERED DUMPSTER**

**SELF-CLOSING RESTROOM DOORS**

**PROBE THERMOMETER**

**SANITIZER TABLETS & TEST STRIPS**

**THERMOMETERS IN ALL FREEZERS & REFRIGERATORS**

**\*\*MUST RUN 24 HOURS BEFORE PLACING FOOD IN UNITS\*\***

**CERTIFIED EMPLOYEE**

**CLASSES RECOGNIZED FOR CERTIFICATION ARE:**

- 1. SERV SAFE**
- 2. FOOD SAFETY MANAGER CERTIFICATION EXAM**
- 3. CERTIFIED PROFESSIONAL FOOD MANAGER**

**\*\*\*ALL FOOD MUST BE IN STOCK BEFORE INSPECTION\*\*\***