

## **Pre-operational Inspection Checklist**

- Probe Thermometer - (0-220 Scale or digital) NSF Approved
- Cooking Thermometer – NSF Approved
- Sanitizer such as (unscented) bleach or quaternary tablets
- A three compartment sink or equivalent for dishwashing
- Sanitizer testing strips to ensure correct concentration
- Sanitizing buckets to store wiping cloths between uses
- Single service gloves for handling Ready-to-Eat Foods
- A handwashing sink within 20 feet of food preparation area
- Handwashing sign posted at handsink
- Hair restraints (must be worn when actively preparing foods)
- Soap dispenser (pump ok) and paper towels with dispenser
- Thermometers in all refrigeration and warming units
- Clean dish cloths (disposable are acceptable)
- Plastic wrap for covering food items
- Washable food storage containers (smooth, non-toxic, non-absorbent)
- Serving spoons, Spatulas, Tongs, and Ice Scoop
- Condiments for customers in single-use packets or approved dispenser
- Standard Operating Procedures in place and copy of 1999 Food Code
- Trash bags and trash can(s) with tight fitting lids