

A Guide to Your Pre-opening Inspection

A preoperational, or “pre-opening”, inspection is required for all new food establishments to check for compliance with food code requirement. Existing food establishments with extensive remodeling may also require a pre-opening inspection.

This is how it works:

- Call the inspector at least one week before your anticipated date of opening to schedule the pre-opening inspection.
- On the day of the inspection, your establishment should have the following items completed and ready to be inspected:
 - ✓ Construction debris removed
 - ✓ Food contact surfaces, refrigerators, freezers, cooking and hot-holding equipment/utensils thoroughly cleaned and sanitized
 - ✓ Plumbing functioning, and required drains and backflow prevention present
 - ✓ Water heaters turned on so that tempered hot and cold water is available at all required plumbing fixtures.
 - ✓ Handwashing sinks stocked with soap and paper towels in dispensers, required handwashing signage, and waste receptacle
 - ✓ Non-food contact surfaces thoroughly cleaned.
 - ✓ Ice machines and ice bins cleaned and sanitized (after sanitizing, run several batches of ice through the ice machine and discard these batches).
 - ✓ Cold- and hot-holding equipment turned on and cooled or heated to the proper temperatures – Place a cup or container of water in each unit to use to check holding temperatures of the unit.
 - ✓ Thermometers in all refrigeration units.
 - ✓ Appropriate metal-stem (probe) thermometers onsite for food temperature measuring – thin-tipped digital thermometers are required for thin foods such as hamburger patties
 - ✓ A final draft of the menu and “ill food worker policy” for final approval

Additional Reminders:

- ❖ No food prep for the business can be done prior to the inspection. If a food order has arrived prior to the inspection, food should be stored at the proper temperature but left in packaging. Food preparation for training purposes can occur, however, all prepared or “practice” food must be removed from the establishment prior to the inspection.
- ❖ If you find yourself behind schedule and not all the above items are complete, please call your inspector to reschedule the inspection. If there are items the inspector has to return to check, you may be charged for an additional inspection.
- ❖ The pre-opening inspection is satisfactory when all facilities are in place according to the approved plans, equipment is functioning properly, all surfaces are cleaned and sanitized, and fees are paid. The establishment shall be approved to operate at that time (pending approval by all other jurisdictional authorities).

Please call (509) 766-7960 or email
foodsafety@granthealth.org for
questions or to schedule your inspection

