



REQUIREMENTS FOR OPENINGS:

- Fire dept. & building dept. inspection - completed
- 3 compartment sink
- Mop sink or utility sink
- Hand wash sink (soap & toweling for hands)
- Hand water temperature must be at least 100° F
- covered waste can 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. *ServSafe*
2. *Food Safety Manager Certification exam*
3. *Certified Professional Food Manager*

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