

# DENT COUNTY HEALTH CENTER

1010 E. Scenic Rivers Blvd

Salem, MO 65560

573-729-3106

## **Pre-Opening Requirements – The Physical Facility**

NOTE: This list is not exhaustive and should be viewed as a pre-liminary check-list before the required pre-opening inspection. Please contact this office before beginning construction or remodeling of a food establishment.

1. The exterior of the building must be weather resistant and effectively protect the interior from the elements and pest entry.
2. Outdoor walking and driving areas must be surfaced with concrete, asphalt, or gravel.
3. A food establishment may not prepare food outside of the facility without adequate protection. If a grill or smoker is located outside the facility, it must be located within a durable, non-temporary structure with a floor and overhead protections. The walls of the structure must be durable and permanent. The structure must be approved for use by the Dent County Health Center.
4. Outer openings such as doors to the outside must be equipped with automatic self-closing devices and fully sealed when closed.
5. Walls, floors, and ceilings in food preparations areas must be durable, smooth, non-absorbent, and easily cleanable. Carpet or similar materials may not be installed in kitchen areas, walk-in coolers/freezers, warewashing areas, or toilet rooms. Anti-slip mats may be used in these areas if they are cleanable.
6. Wall/floor junctions in areas that are cleaned by water flushing or which are mopped, must be sealed with coved molding to within 1/32 inches.
7. Utility lines such as plumbing and electrical conduit should not be exposed. These types of utility lines may not be installed horizontally on the floor.
8. Light bulbs installed in areas of food preparation, food storage, warewashing and clean equipment storage must be shielded or shatter-resistant. LED lights are encouraged in these areas. A heat lamp in use for food warming must have a shield around the bulb with only the face of the bulb exposed.
9. Studs, joists and rafters should not be exposed in areas subject to moisture.
10. Toilet rooms located on the premises must be completely enclosed and provided with a properly fitted, self-closing door.
11. Windows and doors that are opened for ventilation must be provided with a 16 mesh to the inch screen window or door frame which adequately seals the opening to the entry of pests.
12. Outdoor dumpster and trash enclosures should be on a hard paved surface. This is not required unless outside trash storage is creating a nuisance or health hazard.
13. A private home, a room used as living quarters, or an area directly opening into a room used as living or sleeping quarters may not be used for conducting food establishment operations.
14. Handwashing sinks must be installed and fully supplied in food preparation and dispensing areas, warewashing areas, drive-up service areas, and in toilet rooms. These sinks must be adequate in number and conveniently located for access.
15. Adequate lighting must be provided in kitchens, preparation areas, walk-in coolers/freezers, and dry storage areas for effective cleaning.
16. Ventilation hoods are required if kitchen activities produce excessive heat, steam, condensation, vapors, obnoxious odors, smoke or fumes. Meat smokers which emit smoke must be located under a hood or otherwise vented to the exterior of the facility.
17. Provision must be made for the storage of employee clothing and personal items which effectively separates these items from food and supplies used in the facility.

18. An area must be designated for employees to eat and drink which is away from food, equipment, clean linens, and single use items.
19. Tobacco products and vaping products may not be used in kitchen areas or any other area of food preparation, storage, or warewashing.
20. Return or damaged goods held for credit must be separated from other facility food or food related items.
21. Cleaning and maintenance tools and equipment must be stored in a manner that does not contaminate food, equipment, single-use items, or clean linens. Mops must be hung to dry.
22. Sinks used for handwashing may not be used for any other purpose, such as food preparation, cleaning or storing utensils, or as a dump sink for liquid wastes.
23. Sinks used for food preparation and warewashing may not be used for handwashing.
24. The facility must be free of items that are unnecessary to the operation and maintenance of the establishment. The facility must be free of litter, broken or unused equipment, or the storage of non-facility items.
25. Non-service animals may not be allowed on the premises of a food establishment. For service animals, see the Americans with Disabilities Act FAQ information provided by the U.S. Department of Justice, Civil Rights Division. Service animals used for emotional support are never allowed in a food establishment.
26. All fish bait must be completely separated from all other facility food and equipment.
27. At least one food thermometer must be provided and readily available for cooks' use. The thermometer must be scaled from zero to 220 degrees Fahrenheit in two-degree increments. The food thermometer must be accurate to within two degrees Fahrenheit. A digital equivalent is acceptable.
28. A thermometer which indicates the ambient air temperature must be located in all hot and cold food holding units such as refrigerators and hot cabinets. The thermometer must be accurate to within three degrees Fahrenheit and scaled from 0 to 220 degrees Fahrenheit.
29. A three-compartment sink must be provided for manually washing, rinsing, and sanitizing equipment and utensils. The sink basins must be large enough to accommodate immersion of the largest piece of equipment. A three-compartment sink is required of all food establishments, regardless of the presence of a mechanical dishwasher.
30. An appropriate sanitizer test kit must be provided to verify proper sanitizer strength.
31. A mop sink is required for the disposal of mop water and other liquid wastes. The mop sink must be provided with hot and cold running water.
32. An American Association of Sanitary Engineers (ASSE) approved backflow prevention device must be installed between the water supply and any piece of equipment which is directly plumbed to the water supply.
33. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, equipment, and utensils are placed. All warewashing sinks and culinary sinks must be equipped with an air break between the sink drain and the sewer system.
34. All wastewater produced on the premises must be conveyed to the point of disposal through an approved sanitary sewage system. Wastewater, including cleaning water, may not be dumped outside.
35. Trashcans must be constructed of a durable, nonabsorbent, and cleanable material.
36. A toilet room used by females must be provided with a covered receptacle for sanitary napkins.
37. Outside dumpsters must be in good repair, have closed intact lids, and have drain plugs in place if applicable.
38. Toxic materials and cleaning agents must be stored so that contamination of food, equipment, and single-use items cannot occur.
39. Only those pesticides which are approved for use in a food establishment may be present on the premises.
40. A washer and/or dryer for laundry may not be located in the same room as food, equipment, or single-use items and enclosed with a self-closing door if the laundry room opens into any area of food preparation or storage.