

## PRE-OPENING CHECKLIST (FACILITIES AND EQUIPMENT)

These conditions apply to all food concessions.

- #1  Food supplies must be from approved sources, including inspected meat, eggs and dairy products and for commercial use only.
- #2  Bulk foods, clear liquids, and white powders must be labeled with the food's common name.
- #3  Potentially hazardous food shall be kept at 41°F or below or 135°F or higher.
- #4  Provide sufficient mechanical refrigeration which will hold food temperatures at or below 41°F at all times.
- #5  Provide sufficient cooking and hot-holding equipment to cook and hold all hot foods at or above 135°F at all times.
- #6  Provide appropriate thermometers for each refrigerator, freezer and hot-holding unit.
- #7  Provide a metal-stemmed or digital +/- 2°F thermometer to check cooking, hot-holding and cold holding temperatures.
- #8  Condiments must be provided in individual packets or self-closing/covered containers.
- #9  Hair and sweat restraints must be available for all employees. No hairnets allowed.
- #10  All food-contact surfaces must be of approved materials and in good repair. (No rust, peeling paint, raw wood, wood utensils, galvanized containers, chipped enamel, garbage bags to hold food, scored cutting boards.)
- #11  All non-food contact surfaces must be of approved materials and in good repair. (No raw wood surfaces, peeling paint, rust, absorbent materials.)
- #12  Facilities to wash, rinse, sanitize and air dry must be provided if utensils are used.
- #13  Appropriate test papers/kit must be available and used to check strength of sanitizer.
- #14  An approved sanitizer must be available (bleach is acceptable with a USEPA Registration number and instructions for food contact sanitizing).
- #15  Two separate containers for sanitizing solutions (for food-contact and non-food contact surfaces) must be available.
- #16  All food-contact surfaces must be clean. (Grinders, slicers, mixers, grills, etc.)
- #17  All other non-food contact surfaces must be clean. (Shelves, outside of equipment counters, etc.)
- #18  Only single-service plates, cups, bowls, forks, spoons, knives, etc., may be used by the consumer.
- #19  An approved water supply must be available.
- #20  Waste grease must be stored in and disposed of in approved containers.
- #21  Drain lines must not pass through service ice.
- #22  A backflow prevention device must be attached to the hose bib or faucet when a hose is attached (one at each end of a Y connection).
- #23  Carbonators for beverages must be protected with back-flow prevention devices.

#24  Hand sink and/or temporary handwashing station properly stocked and available for use:

- (a) Soap and paper towels;
- (b) Handwashing signs;
- (c) Discard bucket (for wastewater if a temporary hand sink is in use);
- (d) Container with free flowing water spigot;
- (e) Accessible at all times;
- (f) Used for handwashing only.

#25  Provide cleanable waste containers for garbage, litter and grease.

#26  Outside cooking equipment must be restricted and protected. The preparation area must be enclosed. Overhead grill protection must be compliant with Fire Marshall's requirements.

#27  Floors must be clean and in good repair. A solid surface and ceilings are required in the concession. Cardboard may be used is changed daily and when observed soiled.

#28  Walls must be clean and in good repair.

#29  Light bulbs must be shielded to prevent breakage.

#30  Fresh produce (lemons, potatoes, etc.) places in a clean, food grade container after washing.

#31  Review Employee Health requirements with staff (see Illinois Temporary Food Stand Food Safety Guidelines under Personal Hygiene for more detail).