

## **PLAN REVIEW CHECKLIST**

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Below is a checklist to assist you with building your facility.

EQUIPMENT SPECIFICATIONS
<input type="checkbox"/> All sinks are self-draining. (Sink compartments drain completely, no pooling water.)
Dishwashing
<input type="checkbox"/> Sink compartments are adequate for the complete immersion of most equipment and utensils.
<input type="checkbox"/> Dishwashing machine (if provided) <div style="margin-left: 20px;"> <input type="checkbox"/> N/A           <div style="display: flex; justify-content: space-between; margin-top: 5px;"> <div> <input type="checkbox"/> Heat sanitize rinse    <b>OR</b>    <input type="checkbox"/> Chemical sanitize rinse    specify chemical _____             </div> <div> <input type="checkbox"/> Temperature gauges provided                      <input type="checkbox"/> Pressure Gauge provided             </div> </div> <input type="checkbox"/> Self-draining drainboards on both sides of the machine  <input type="checkbox"/> Template placard with operating specifications on dishwashing machine  <input type="checkbox"/> Test kits/strips for verifying chemical or heat sanitizing rinse available         </div>
<input type="checkbox"/> The operator of a bar or tavern shall ensure that a 4 <sup>th</sup> sink compartment, or separate handwash sink, is installed for dumping drinks and handwashing.
Handwashing
<input type="checkbox"/> At least one hand wash sink is provided in each food preparation area to be used exclusively for hand washing
<input type="checkbox"/> Hand wash sink is accessible to mechanical ware washing equipment.
<input type="checkbox"/> Hot and cold running water under pressure that can be tempered to a temperature of 100-120°F by a mixing valve or combination faucet is provided
<input type="checkbox"/> Soap provided
<input type="checkbox"/> Individually dispensed paper towels are provided and mounted.
<input type="checkbox"/> Trash receptacle provided
<input type="checkbox"/> Sign posted directing employees to wash hands.
Utility Sink
<input type="checkbox"/> At least one utility sink or curbed cleaning unit with a floor drain is provided.
<input type="checkbox"/> Utility or curbed cleaning unit is not located in a preparation, processing, ware washing area or any other location that could cause it to be a source of contamination to food, clean utensils, single serve items, or equipment.
Food Preparation Sink
<input type="checkbox"/> A food preparation sink is provided for the frequent soaking, rinsing, culling or cleaning of raw ingredients or produce, if needed.
Equipment Design and Location
<input type="checkbox"/> Equipment, including ice makers and ice storage equipment, is not located under exposed sewer lines, non-potable water lines, stair wells, or other potential sources of contamination.
<input type="checkbox"/> The walls, wall coverings, floors, and floor coverings of food preparation areas, equipment-washing and utensil-washing areas, toilet rooms, and vestibules shall be smooth, non-absorbent, and easily cleanable.

<b>SANITATION AND PHYSICAL FACILITIES</b>
<b>Water Supply</b>
<input type="checkbox"/> Water is from a public water system.
<input type="checkbox"/> Potable water that is not piped to the food establishment, (haul and hold system) is transported, delivered, and stored as required.
<input type="checkbox"/> If potable water tanks are used to hold water – has the water been tested for total coliform and E. coli? Are results available?
<input type="checkbox"/> Steam used in contact with food and food-contact surfaces is free from harmful substances and is from an approved source.
<b>Wastewater</b>
<input type="checkbox"/> Wastewater from the establishment is discharged into a public sewer or a wastewater disposal.
<b>Plumbing</b>
<input type="checkbox"/> Cross-connections between potable water and non-potable water supplies, chemical feed lines, or similar devices are prohibited.
<input type="checkbox"/> Fixtures or equipment in which food or drink is stored, prepared or served are indirectly connected to a drainage system.
<input type="checkbox"/> Non-potable water systems are used only for fire-protection, air-conditioning, heating, or flushing toilets. Pipes carrying non-potable water must be clearly labeled.
<input type="checkbox"/> Hot and cold running water under pressure provided to all plumbing fixtures with faucets, including hand wash, ware-washing, preparation, processing, and janitorial sinks.
<input type="checkbox"/> A floor drain is provided adjacent to the ware washing machine. Machine must be connected on the sewer side of the floor drain trap, provided that no other drainage line is connected between the floor drain waste connection and the fixture drain. The ware washing machine and floor drain must be trapped and vented properly.
<input type="checkbox"/> Grease traps, if used, must be accessible for cleaning.
<input type="checkbox"/> Equipment drain lines cannot discharge wastewater directly on the floor.
<b>Toilet Facilities</b>
<input type="checkbox"/> Toilet facilities provided.
<input type="checkbox"/> Restrooms are mechanically vented to the outside.
<input type="checkbox"/> Self-closing device installed on restroom door.
<input type="checkbox"/> Hand soap available at all handwashing sinks.
<input type="checkbox"/> Hand drying facilities (dispense paper towels or hand-drying device that provides heated air) are available at all sinks.
<input type="checkbox"/> Handwashing signs provided at all handwash sinks used by employees.
<input type="checkbox"/> Hot and cold running water under pressure is available at each handwash sink. Hot water is tempered at 100-120° F by combination faucet or mixing valve.
<input type="checkbox"/> Self-closing metering faucets, if provided, have a flow of water for at least 15 seconds.
<input type="checkbox"/> Easily cleanable waste containers are provided; and in a toilet room used by females, a covered waste container is provided.
<input type="checkbox"/> Toilet tissue in a wall-hung or protected container is provided at each toilet.
<input type="checkbox"/> Entrances to toilet rooms are located so that access by the public does not require passing through a food preparation, handling or storage area.

<b>Garbage and Refuse</b>	
<input type="checkbox"/>	Containers used to store garbage outside the food establishment must be easily cleanable, have tight-fitting lids, doors, or covers, and must be kept reasonably clean.
<input type="checkbox"/>	Rooms used to store garbage must be made of easily cleanable, nonabsorbent, washable, insect-proof, and rodent-proof materials.
<b>Insect and Rodent Control</b>	
<input type="checkbox"/>	Outside doors are self-closing and rodent proof. (Tight fitting doors)
<input type="checkbox"/>	Openable windows have a minimum #16 mesh screening.
<input type="checkbox"/>	All pipes & electrical conduit chases be sealed; ventilation systems exhaust and intakes protected.
<input type="checkbox"/>	Area around building clear of unnecessary brush, litter, boxes and other harborage.
<b>Lighting</b>	
<input type="checkbox"/>	Permanently installed artificial light sources are provided.
<input type="checkbox"/>	At least 50 foot candles of light, evenly distributed on preparation, processing and warewashing surfaces
<input type="checkbox"/>	At least 20 foot candles of light, evenly distributed in other areas, dining areas must meet this standard only during cleaning activities
<input type="checkbox"/>	Protective shielding provided. <ul style="list-style-type: none"> <li><input type="checkbox"/> a. over equipment used to hold or display food;</li> <li><input type="checkbox"/> b. in walk-in refrigerators or freezers</li> <li><input type="checkbox"/> c. over any area where food or food-contact surfaces are exposed such as preparation, service, and display areas.</li> </ul>
<b>Ventilation</b>	
<input type="checkbox"/>	Fire prevention or extinguishing equipment installed in a hood does not obstruct cleaning or cause grease to collect.
<input type="checkbox"/>	Equipment that produces excessive heat, steam, condensation, vapors, noxious odor, smoke or fumes is adequately vented to outside air through a hood and filter system.
<input type="checkbox"/>	Ventilation system prevents grease and other filth from collecting on walls and ceilings or from draining or dripping on food or food contact surfaces.
<input type="checkbox"/>	Automated deep frying system with a ventless, hoodless design, if used, is approved by Underwriters Laboratories (UL) and National Sanitation Foundation (NSF).
<input type="checkbox"/>	Commercial cooking equipment that produces grease-laden vapors is vented through a hood and grease collection system designed and installed in accordance with the International Mechanical Code, 2003 edition, chapter 5, sections 506-509, adopted by reference in 18 AAC31.011.
<b>Food Protection</b>	
<input type="checkbox"/>	Display shelving and equipment allows food to be stored at least 6 inches above the floor
<input type="checkbox"/>	Food in cases, or large containers of packaged foods, such as flour and sugar, are stored on dollies, skids, or open-ended pallets if that equipment is easily moveable by hand or with the use of pallet-moving equipment that is available on the premises at all times.
<input type="checkbox"/>	Food, food ingredients, utensils, equipment and packaging materials are <b>not</b> stored: <ul style="list-style-type: none"> <li><input type="checkbox"/> In a toilet room</li> <li><input type="checkbox"/> Under exposed sewer line</li> <li><input type="checkbox"/> Under a refrigerator condenser prone to leaking</li> <li><input type="checkbox"/> Under a waterline prone to leaking</li> </ul>