

Pre-opening Self Inspection Checklist

Handwash Station

	Improvised handwash station with warm water
	Catch basin (bucket)
	Soap
	Paper Towel
	Garbage container
	Gloves

Personal Hygiene

	Hair Restraint (i.e. hair net, hat)
	Clean apron
	Sanitizing bucket with wiping cloths (2tsp bleach per 4 liters of water)

Equipment / Set up

	Permit posted
	Set of utensils (container for clean and dirty)
	Cooking thermometer and cold storage thermometer*
	Cold storage
	Hot holding equipment (if required – as BBQ might be used as hot holding)
	Garbage & Recycling Bins (covered)
	Items for food service (napkins, wrappers)
	Means to protect food and single service items from contamination
	Cold drinks stored in ice must be self-draining

*Thermometers need to be accurate +/- 1C; recommend digital for cooking as easy to read and properly scaled.

Temperature Reminders

Cold Storage: 5C / 40F or less

Cooking Temperatures: 71C / 160F or as per instructions on food product

Hot Holding: 60C / 140F or hotter

Hand Wash Station

