



Public Health
Prevent. Promote. Protect.

Forsyth County Health Department

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Cumming, GA 30040

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Opening inspection checklist - operator

Prior to opening inspection, the following items should be completed:

- All applicable fees paid – to include permit, plan review revisions, and reinspection fees
- Provide copy of Fire Marshal CO – email Erin.Stitt@dph.ga.gov
- Approved floor plan should match exactly what is constructed. If it is different in any way, i.e. equipment changes, location of equipment is different, water heater is different, then the plans should be updated to match as built and equipment specs shall have prior approval

On the day of the inspection, check to make sure all sinks have hot/cold water, all cold holding equipment (ALL refrigeration units) are at 41 degrees F and have thermometers inside unit, ALL steam tables, wells, etc holding at 135 degrees F or above, dish machine (if applicable) is supplied with sanitizer.

During the inspection, I will be checking the following:

- All sinks shall have hot/cold water. **Hand sink shall be a minimum of 100 degrees F.** If sinks do not have both then the inspection will not be completed.
- Hand sink shall have soap, paper towels, trash can, hand washing sign
- If applicable, dish machine shall be operable and either measure hot water at 160 degrees for hot water sanitizer or 50 ppm chlorine for sanitizer
- All equipment (hot and cold, refrigeration and steam tables) shall be able to maintain food at 41 degrees F or below or 135 degrees F or above

- Floors, walls, ceiling shall be constructed of approved material and match what is on plan/application
- Number of seats shall match what is on plans
- If the operator intends to use TPHC for any food that requires refrigeration, and if not already approved, written procedures shall be approved prior to using TPHC
- Has menu changed – seasonal items offered?
- Ask for parasite destruction letter if applicable (if you are serving raw fish)
- Do you plan on having dogs on patio? If they have decided to do so and we don't have procedures, they will need to submit written procedures – see form
- Provide thermometers in coolers
- Provide test strips for dish machines that have sanitizer or registering thermometer for hot water sanitizer dish machines
- Women's restroom shall have covered trash can
- If handle is used to open restroom door, provide disposable towels

If all items are not checked off, then a reinspection will take place and \$100 fee will have to be paid.