

NEWTON COUNTY HEALTH DEPARTMENT

812 W. Harmony St P.O. Box 447

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www.newtoncountyhealth.org

PRE-OPENING REQUIREMENTS:

1. The water supply shall be adequate, of safe, sanitary quality from an approved source. The water supply system must be constructed, protected, operated, and maintained in conformance with applicable laws and regulations.
2. Hot and cold running water under pressure shall be provided in all areas where food is prepared, where equipment and utensils are washed, and where toilet facilities and sinks are installed.
3. Sewage disposal systems shall be constructed, operated, and maintained in conformance with the applicable laws and regulations.
4. Plumbing shall be sized, installed, and maintained as to carry adequate quantities of water to required locations throughout the establishment to prevent contamination of the water supply, to properly convey sewage and liquid wastes from the establishment to the municipal (community) sewer or on-site system, and so that it does not constitute a source of contamination of food, equipment, utensils, or create an unsanitary condition or nuisance.
5. A grease trap shall be designed and installed according to law and shall be easily accessible for cleaning.
6. Hand washing facilities shall be provided immediately in the food preparation area and conveniently located for employees. Hand sinks shall be located within the area where food is prepared.
7. At least one utility (mop) sink or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops and similar wet floor cleaning tools and for the disposal of mop water or similar liquid wastes, unless alternative mopping methods are approved prior to operation.
8. A three-compartment stainless steel sink shall be provided and used wherever wash, rinse, and sanitize procedures of equipment and utensils is conducted manually.

9. Sinks used for the 3-step procedure shall be of adequate length, width, and depth to allow for the complete immersion of the equipment and utensils. Such sinks shall be supplied with hot and cold running water.
10. Drainboards or easily moveable dish tables of adequate size shall be provided to allow for proper air drying of all equipment and utensils. This area will be located as to not interfere with soiled equipment and utensils or located as to not interfere with the proper use of the ware washing facilities.
11. All areas in which food is prepared or stored, where ware-washing takes place, and restrooms shall be provided with proper and adequate lighting.
12. All lighting in facility where food preparation, storage, and/or display takes place shall be properly protected by means of shielding and/or Teflon coated bulbs.
13. All equipment and utensils shall be so designed and of such material as to be smooth and easily cleanable.
14. All floors, walls, and ceilings shall be constructed of smooth and easily cleanable material. Floors subject to food spillage and soiling shall be finished to facilitate, washing, and to prevent absorption of grease and other organic material. Where floors are subjected to water or fluid waste, properly installed floor drains are necessary to carry away the liquid promptly, thereby preventing a hazard or nuisance.
15. Vermin control is required to prevent the presence of rodents, flies, roaches, and other vermin on the premises.
16. All parts of the establishment and its premises shall be kept neat, clean, and free of litter, rubbish, and pest harborage.
17. All garbage and rubbish containing food waste shall, prior to disposal, be kept in leak proof, non-absorbent containers which shall be kept covered with tight-fitting lids when filled, stored, or not in continuous use. All garbage must be removed from facility and premises of facility by adequate means and time.
18. Adequate and sanitary restroom facilities are required, at a minimum, for employees. All restrooms shall be required to have mechanical ventilation.

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PRE-OPENING NOTES:

- No bare hand contact with any ready to eat food. Use gloves, tongs, deli tissues, etc...
- All food items are to come from an approved source.
- The water supply is to come from an approved source.
- All wastewater is to be disposed of properly through approved sewage system.
- Store all ready-to-eat foods **OVER** all raw foods in the following order: ready-to-eat, pork/fish, beef, then chicken (on the bottom or lowest storage point).
- The following are to be cooked for at least 15 seconds at the following temperatures: Chicken=165° F, Beef=155° F, Pork/fish=145° F, all other=135° F.
- Hot holding temperatures are to be 135° F or above.
- Cold holding temperatures are to be 41° F or below.
- All freezers must be at 0° F or frozen solid.
- All equipment, utensils, food contact surfaces (FCS) and non food contact surfaces (NFCS) must be washed, rinsed and sanitized for 30 seconds and air dried.
- Sanitizer: 1 capful of bleach per 1 gallon of water.
- Toxins are to be stored below or away from food and food related items.
- No eating or smoking in food prep area. Drinks are to have lids.
- Hair protection is to be worn during food preparation.
- Have thermometers available in all cold holding units.
- Have cooking thermometers available.
- Have sanitizer test strips available (can be obtained at Joe Harding Restaurant Supply in Joplin or order online).
- Food and food related items are to be stored 6 inches off floor & away from sink drain lines.

