

**Cabarrus Health Alliance - Environmental Health**

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*Use this guide as a checklist for plan review and for pre-opening inspections.*

*Must meet ALL requirements to obtain permit.*

	COMPLETE	
<b>FOODS</b>		<ul style="list-style-type: none"> <li>◆ All foods must come from an approved source. No home canned foods or food prepared at home; only pre-pattied hamburgers.</li> <li>◆ Chicken must be purchased pre-washed and cut up.</li> <li>◆ No cream-filled pies or prepared salads (potato, chicken, ham salads, etc).</li> </ul>
<b>TEMPERATURES</b>		<ul style="list-style-type: none"> <li>◆ Potentially hazardous food (PHF) must be 45° F and below or 140° F and above and reheated rapidly to 165°F.</li> </ul>
<b>HANDWASHING</b>		<ul style="list-style-type: none"> <li>◆ TFS must provide handwashing facilities that at a minimum consists of potable water under pressure, soap, paper towels and a dish pan</li> </ul>
<b>HEALTH</b>		<ul style="list-style-type: none"> <li>◆ No person shall work in a food service establishment in any capacity in which there is a likelihood of contaminating food or food-contact surfaces with a communicable or infectious disease that can be transmitted by foods. This would include anyone who has a boil, infected wound, or a disease with a sudden onset and severe symptoms including cough or nasal discharge.</li> </ul>
<b>FOOD PREPARATION</b>		<ul style="list-style-type: none"> <li>◆ Use of clean utensils, deli paper, spatulas, tongs, gloves, etc. to handle ready-to-eat (RTE) foods; Bare hand contact with any foods is discouraged.</li> <li>◆ All cooking equipment must be under some type of cover.</li> <li>◆ Hair restraints are required for anyone handling or preparing food.</li> </ul>
<b>DRY STORAGE</b>		<ul style="list-style-type: none"> <li>◆ All storage of food, equipment, utensils, and single-service items must be 6" off the ground to provide protection from contamination.</li> <li>◆ Must provide effective overhead protection.</li> </ul>
<b>COLD STORAGE</b>		<ul style="list-style-type: none"> <li>◆ Must provide an effective, insulated, hard-sided, cleanable container with sufficient ice or other means to maintain cold foods 45° F and below.</li> <li>◆ Do not store any unpackaged food in direct contact with undrained ice.</li> </ul>
<b>HOT STORAGE</b>		<ul style="list-style-type: none"> <li>◆ All hot food storage units, electrical equipment, propane stoves, grills, etc. must maintain PHF 140° F or above.</li> </ul>
<b>THERMOMETERS</b>		<ul style="list-style-type: none"> <li>◆ A metal 0-220° F stem thermometer, accurate to ± 2° F must be available to check the internal temperatures of hot and cold PHF's.</li> </ul>
<b>FOOD DISPLAY</b>		<ul style="list-style-type: none"> <li>◆ All foods must be protected from customer handling, coughing, sneezing, or other contamination by wrapping, the use of effective sneeze guards, or other approved barriers.</li> <li>◆ Keep stored food covered.</li> </ul>
<b>UTENSIL STORAGE</b>		<ul style="list-style-type: none"> <li>◆ All food utensils must be stored in the food with the handle above the top of the food, or on a clean portion of the food preparation table or cooking equipment.</li> </ul>
<b>WAREWASHING</b>		<ul style="list-style-type: none"> <li>◆ Must provide at least a single vat sink (no buckets), large enough to wash cooking utensils, pots, pans, equipment, etc.</li> <li>◆ Must provide a means of heating hot water.</li> <li>◆ Must have at least one drainboard or counter top space on either side of the sink.</li> </ul>
<b>WATER</b>		<ul style="list-style-type: none"> <li>◆ All water must come from an approved water supply.</li> <li>◆ Provide an adequate supply of potable water onsite for cooking and drinking; cleaning equipment, utensils, etc. and handwashing.</li> <li>◆ Hoses used to supply water to TFS's must be of food grade quality and approved for potable water and be provided with a backflow prevention device (vacuum breaker).</li> </ul>
<b>WASTEWATER DISPOSAL</b>		<ul style="list-style-type: none"> <li>◆ All wastewater must be disposed in an approved wastewater disposal system.</li> <li>◆ Must be collected and dumped into a receptacle or drain designated for the disposal of wastewater or into a toilet into the sanitary sewer system.</li> </ul>
<b>GARBAGE &amp; PEST CONTROL</b>		<ul style="list-style-type: none"> <li>◆ Provide covered, rodent-proof, and non-absorbant garbage containers.</li> <li>◆ Must dispose of grease properly, no dumping onto the ground surface.</li> <li>◆ Must provide protection from flies and other insects by the use of adequate screening or the effective use of fans.</li> </ul>
<b>TOILET FACILITIES</b>		<ul style="list-style-type: none"> <li>◆ Toilet facilities should be located conveniently to the food preparation areas (within 500 feet).</li> <li>◆ Toilets may consist of properly maintained portable toilets.</li> </ul>
<b>TOXIC MATERIALS</b>		<ul style="list-style-type: none"> <li>◆ All poisonous or toxic materials must be properly stored away from food and food contact surfaces and labeled properly.</li> </ul>