Food Establishment Pre-Opening Requirements

__ Copy of Menu Provided

Sink requirements

___ Appropriate size three (3) compartment sink or commercial sink or commercial dishwasher
___ Adequate area to air-dry dishes
___ Adequate food prep sinks
___ Hand-washing sinks in all prep-areas
___ Mop/Utility sink or curbed floor drain area on main floor
___ Indirect drain connection under three (3) compartment sink, food prep sinks, ice machines, etc. (Required air gap)
___ Hot and cold running water at all sinks
___ Soap, paper towels and garbage can located at every hand-washing sink

___ Storage areas protected (storage under waste water pipes prohibited)

___ Bare hand contact with Ready to Eat foods prohibited. You must provide adequate & appropriate gloves, deli tissue and/or utensils

___ Dishwasher tested for proper sanitizing (test strips necessary for chemical sanitizing units); GAUGES WORKING

___ Thermometers located inside each refrigerator and freezer

___ Refrigerator/ freezers must be on and at temperature for inspection: cold holding must be 41 degrees F or below; freezers must be 0 degrees f or below.

___ All hot holding must be capable of maintaining 135 degrees f or above

___ Food testing/ probe thermometer required

(OVER)
HAACP plan for Sushi

PH meter required for Sushi rice, etc. (If applicable)

Adequate supply of Sanitizer strips required

All Wash, Rinse, Sanitize materials on premise

Covered trash receptacle in Women’s restroom required

Choking Prevention poster in dining area (if applicable)

“Employees Must Wash Hands” sign posted in restrooms and all handwashing sinks

“No Smoking” sign posted

Pest Control Company contracted

Food Handling/ Manager Course requirements met, Food Manager’s Certification with copy sent to Health Department

All areas of establishment must be cleaned and sanitized

All equipment and kitchenware must be cleaned and sanitized

All hardware and construction debris must be removed

Building Department approval must be obtained

Health Department License must be obtained

It is your responsibility to comply with NJAC 8: 24 “Sanitation in Retail Food Establishments and Food and Beverage Vending Machines”

All lights in food prep areas protected

All surfaces must be smooth, cleanable, and washable

Copy of food suppliers must be provided

Employee storage area must be provided (coats, pocketbooks, etc.)

Self-closing doors on restrooms

Garbage/dumpster pickup contracted through town (if applicable)

FOOD ESTABLISHMENTS WILL NOT RECEIVE HEALTH DEPARTMENTS APPROVAL TO OPEN UNTIL THESE CODE REQUIREMENTS ARE MET.