



Jersey Shore Regional Health Commission

628 Shrewsbury Avenue

Tinton Falls, NJ 07701

PHONE:(732) 493-9520 • FAX (732) 493-9521 • www.JSRHC.org



Pre-Operational Inspection Checklist

Prior to Opening a retail Food Establishment

- 1. All surfaces shall be cleaned of construction debris. Floors, walls and ceilings included.
- 2. All construction equipment shall be removed from the food service, preparation, and storage areas.
- 3. Temperature checks of ambient air in all coolers, refrigerators and units intended to hold cold food, shall measure 41 °F or below.
- 4. Freezer temperature checks shall ensure food is frozen solid and can hold food 0 °F or below.
- 5. All units intended to hold cold food or frozen food shall have internal thermometers.
- 6. Hand-sinks shall be supplied with liquid soap, paper towels, and warm running water.
- 7. Thin probed thermometer(s) must be supplied in order to take internal temperatures of foods, as may be needed.
- 8. 3-Bay Sink setup shall include sanitizer and appropriate means to test the sanitizer strength.
- 9. Final rinse temperature of the dish-machine shall be 120 °F if using sanitizer and 160 °F if using hot water as means of sanitizing,
- 10. If rated as a Risk Type 3 or above, Staff certified as a Food Safety Manager must be onsite, and able to produce an unexpired copy of the certification.
- 11. Garbage/Refuse area shall be clean. Garbage cans covered in restrooms.
- 12. Self-Closing Doors are required for all restrooms.
- 13. All other approvals from the municipality shall be obtained.
- 14. Upon approval from the Jersey Shore Health Commission a Retail Food Establishment License shall be purchased from the appropriate municipal office.

Should you have any questions or need clarification on any of these items please call **(732) 493 – 9520** and speak with the **Principal Registered Environmental Health Specialist**.