Food Safety Section

Final Inspection Checklist

□ I have submitted plans, a plan review packet and an application to Franklin County Public Health.
□ Plans have been submitted to the proper building departments.
□ All plumbing work was performed by a licensed plumber.
□ I have received final approval from the Franklin County Public Health Plumbing department.
□ All construction equipment is removed and all work is complete.
□ Sinks are secured and sealed against the wall OR mounted 4 inches away from the wall.

Prior to the Final Inspection:
□ The facility is constructed according to the submitted plans.
□ All surfaces are clean and ready to use.
□ Ceiling tiles in the food prep and utensil wash areas, must be vinyl acoustical tile or another surface that is smooth and easily cleanable.
□ All equipment is commercial grade.
□ All equipment is correctly installed and working properly.
□ The 3 compartment sink and prep sink are indirectly drained.
□ All equipment that is connected to the water supply such as coffee machines, cappuccino machines, F’Real machines, chemical dispensers, etc., must have proper backflow prevention and installed prior to receiving final plumbing approval.
□ All dipping wells, hot holding wells, steamers, ice bins and ice machines, beverage dispensers with ice machines and walk-in refrigeration units must be indirectly drained with an air gap.
□ The 3 compartment sink and dishwasher discharge into an approved grease interceptor.
□ All refrigeration is holding at 41°F or below and all refrigerators have working thermometers.
□ All hand sink have soap, paper towels and washing signs and are located at a minimum in food prep and utensil wash.
□ Hot and cold water is available.
□ Sanitizer, test strips and if applicable thermal labels are readily available.
□ A stem thermometer is available.
□ A covered trashcan is in the women’s restroom.
□ All chemicals are properly stored and labeled.
□ If a dish machine is installed, it is working properly.
□ The outdoor waste enclosure is curbed and graded to drain.
□ Level One Food Safety Training has been completed. If not, it must be completed within 30 days after opening.
□ If a Risk Level III or IV, Level Two Food Safety Training has been completed. If not, it must be completed within 30 days after opening.