



The following pre-opening checklist is provided to assist with compliance to obtain a Food Establishment Permit:

____ Certified Food Protection Manager (Applicant is allowed 210 days from date permit is issued to comply with rule requirement, per 15A NCAC 18A .2659)

____ Copy of the menu

____ *Consumer advisory (NC Food Code Manual, Section 3-603.11)

____ *Variance and/or HACCP plan for specialized processing methods (NC Food Code Manual, Section 3-502.11)

____ *Written procedures for time as a public health control (NC Food Code Manual, Section 3-501.18)

____ *Standard operating procedures (NC Food Code Manual, Paragraph 8-201.12(E))

____ All refrigerators and freezers must be operating to verify temperatures

____ Thermometers provided

____ Water heater operating

____ Ware washing facilities properly operating

____ Sanitizing solution and test strips supplied

____ Lighting meets requirements

____ Bulbs shielded or shatterproof

____ Handwashing sinks conveniently located and supplied with soap, towels, and handwashing sign

____ All construction completed and all construction materials removed from the premises

When scheduling the pre-opening inspection, contact your local County Environmental Health Department at least 3 days prior to the projected opening date.

***If applicable**