

Mc Donald County Health Department
Environmental Public Health

P.O. Box 366

Pineville, MO 64856

417-2232412/ Fax 417-223-4109

PRE-OPENING REQUIREMENTS

1. The water supply should be adequate, of safe, sanitary quality from an approved source. The water supply system must be constructed, protected, operated, and maintained in conformance with applicable laws and regulations.
2. Hot and cold running water under pressure shall be provided in all areas where food is prepared, where equipment and utensils are washed, and where toilet facilities and sinks are installed.
3. Sewage disposal system shall be constructed, and operated, and maintained in conformance with the applicable laws and regulations.
4. Plumbing shall be so sized, and installed, and maintained as to carry adequate quantities of water to required locations throughout the establishment as to prevent contamination of the water supply, and to properly convey sewage and liquid wastes from the establishment to the municipal (community) sewer or on-site system, and so that it does not constitute a source of contamination of food, equipment, utensils, or create unsanitary condition or nuisance.
5. Hand washing facilities shall be provided and conveniently located for employees. Lavatories shall be located within the area where food is prepared. At least one utility sink (mop) or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops and similar wet floor cleaning tools and for the disposal of mop water or similar liquid wastes.
6. Floors, walls, and ceilings shall be constructed of smooth material. Floors which are subject to food spillage and soiling should be finished as to facilitate washing, and to prevent absorption of grease or other organic material. Where floors are subjected to water or fluid waste, properly installed floor drains are necessary to carry away the liquid promptly, thereby preventing a hazard or nuisance.

7. All areas in which food is prepared or stored or utensils are washed, hand-washing areas, and toilet rooms shall be well lighted.
8. Shielding to protect against broken glass falling onto food shall be provided for all artificial lighting fixtures located over, by or within food storage, preparation, service, and facilities where equipment and utensils are cleaned and stored.
9. Infrared or other heat lamps shall be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed.
10. All equipment and utensils shall be so designed and of such material and workmanship as to be smooth, easily cleanable, and durable and shall be in good repair.
11. A three-compartment stainless steel sink shall be provided and used wherever washing and sanitizing of equipment or utensils is conducted manually.
12. Sinks used for manual washing and sanitizing operations shall be of adequate length, width, and depth to permit the complete immersion of the equipment, and each compartment of such sinks shall be located so as not to interfere with the proper use of dishwashing facilities.
13. Drain boards or easily movable dish tables of adequate size shall be provided for proper handling of soiled utensils prior to washing and for cleaned utensils following sanitizing and shall be located so as to not interfere with the proper use of the dishwashing facility.
14. Vermin control requires effective measures to minimize the presence of rodents, flies, roaches, and other vermin on the premises.
15. All rooms in which food is prepared or served or utensils are washed, dressing or locker rooms, toilet rooms, and garbage and rubbish storage areas shall be well ventilated.
16. All parts of the establishment and its premises shall be kept neat, clean, and free of litter and rubbish.
17. All garbage and rubbish containing food waste shall, prior to disposal, be kept in leak-proof, non-absorbent containers which shall be kept covered with tight-fitting lids when filled, stored, or not in continuous use.
18. Adequate and sanitary toilet facilities are required with self closing doors.

Pre opening notes:

- No bare hand contact with any ready to eat food. Use gloves, tongs, etc
- Food to come from an approved source.
- Water supply to come from an approved source.
- Waste water to be disposed of properly through approved sewage system.
- Cooking temperatures:
 - The following are **to be cooked for at least 15 seconds at the following temperature:**
 - Chicken @165° F , Beef @ 155° F, Pork @ 145° F, all other @ 140° F
- Hot holding temperatures must be 140° F or above
- Cold holding temperatures must be 41° F or below
- Re-heating of foods @165° F or above
- All freezers must be 0° F
- All equipment, utensils, food contact surfaces (FCS) and non-food contact surfaces (NFCS) must be **washed, rinsed, and sanitized for 30 seconds and air dried**
- Sanitizer: 1 capful of bleach per 1 gallon of water
- Toxins should be stored below or away from food and food related items
- No eating or smoking in food prep area. Drinks are to have lids.
- Hair protection must be worn during food preparation.
- Have thermometers available in all cold holding units.
- Have cooking thermometers available
- Have sanitizer test strip available (can be obtained at Joe Harding Restaurant Supply in Joplin)
- Food and food related items to be stored 6 inches off floor & away from sink drain lines
- All containers must be labeled on the outside and marked with expiration dates
- Foods should be thawed:
 - Under cold running water
 - Using microwave defrost cycles
 - Under refrigeration
- Ice scoops should be stored with handles out of the ice or in a clean covered container on top of the ice machine

