

FACILITY SELF-INSPECTION CHECKLIST

The owner or a representative must be present during the facility's evaluation inspection. Ensure the below requirements are met. Failure to meet the requirements may result in a delay of permit issuance.

FOOD FACILITY REQUIREMENTS	
	Approved refrigeration capable of maintaining foods at or below 41°F.
	Hot-holding equipment capable of maintaining foods at or above 135°F.
	Adequate supply of hot (120°F minimum) and cold running water of adequate pressure is available at unobstructed and accessible 3 compartment sink, food preparation sink, and janitorial mop sink. Provide access to water heater at time of inspection
	Adequate supply of warm (100°F minimum) and cold running water of adequate pressure is available at unobstructed and accessible handwash sinks. (100°F-108°F for automatic)
	Soap and paper towels in wall-mounted dispensers at all handwash sinks.
	Mechanical ventilation equipment in good operating condition and equipped with approved baffle filters
	Free of vermin infestation (rodents, cockroaches, flies etc.)
	Facility is vermin-proof. (No gaps larger than ¼")
	Accurate thermometers in all refrigeration units and warming ovens.
	Approved probe thermometer that is accurate within +/- 2°F.
	Cutting boards are smooth, easily cleanable and in good repair.
	All equipment is NSF/ANSI certified.
	All equipment shall be in good repair.
	Shatterproof covers/bulbs at all light fixtures.
	Remove all unapproved equipment or equipment that is not used in the operation from premises.
	Approved sanitizer and corresponding test strips
	Restrooms
	Food Safety Certificate

*Note: This document to serve as a guideline and is not all inclusive of California Retail Food Code (CRFC) requirements.