

CHECK OFF SHEET FOR DESIGNING A FOOD ESTABLISHMENT

- ____ (1) Bulk food modules or bins must be easily cleanable
- ____ (2) Dispensing of ice. Manual contact of ice by consumers is prohibited.
- ____ (3) Multi use equipment and utensils must be made from safe materials.
- ____ (4) Equipment and utensils must be durable.
- ____ (5) Use of wood in a facility is restricted.
- ____ (6) Food contact surfaces shall be easily cleanable, smooth and free of defects.
- ____ (7) Sinks and drain boards shall be self draining.
- ____ (8) Food product thermometers shall be provided.
- ____ (9) Ventilation hoods shall be installed over required equipment.
- ____ (10) Equipment must be installed to facilitate proper cleaning.
- ____ (11) Wiping cloths shall be stored in a sanitizing solution.
- ____ (12) An adequately sized, three compartment equipment was sink with dual drain boards is required.
- ____ (13) Chemical test kits to measure sanitizer strength is required.
- ____ (14) Dishwashing machines shall be properly installed and operated.
- ____ (15) All food, equipment and single service articles shall be stored at least 6" off the floor.
- ____ (16) Food, equipment and single service articles are not to be stored in prohibited places.
- ____ (17) All sinks are to be supplied with hot (120 deg F) and cold water under pressure.
- ____ (18) All sewage and waste water is to be properly disposed of.
- ____ (19) Plumbing must be properly installed and maintained.
- ____ (20) There shall be no cross connections between potable and non-potable water systems.
- ____ (21) Back flow and back siphonage devices shall be installed to prevent cross connections where an air gap is not present.
- ____ (22) Culinary sinks shall be indirectly drained.
- ____ (23) Toilet facilities shall be properly installed.
- ____ (24) Toilet rooms shall not open directly into a food processing room.
- ____ (25) Handwashing facilities shall be installed as required by the Utah Plumbing Code.
- ____ (26) there shall be handwash facilities in all food preparation areas.
- ____ (27) Food sinks and warewashing sinks shall not be used for any other purposes.
- ____ (28) Handwash facilities shall be provided with tempered water.
- ____ (29) Garbage and refuse shall be held in properly designed and constructed containers of an adequate number to hold all the refuse that accumulates.
- ____ (30) Refuse that is burned on the premises shall be done according to state and local requirements.
- ____ (31) Exposed conduits and pipes are prohibited.
- ____ (32) Floor drains are required where floors are water flushed or pressure spray cleaning methods are used.
- ____ (33) Floors shall be smooth, easily cleanable, non-absorbent and in good repair.
- ____ (34) Floor to wall junctures in food processing areas shall be coved.
- ____ (35) Walls and ceilings shall be smooth, easily cleanable, non-absorbent and in good repair.
- ____ (36) Concrete and pumice blocks shall be finished to provide a smooth, easily cleanable surface.
- ____ (37) A mop sink shall be provided to dispose of mop water.
- ____ (38) Adequate lighting shall be provided in all areas—20 foot candles.
- ____ (39) All lights over exposed food, single service items, utensil areas and over warewashing facilities shall be shielded.
- ____ (40) All rooms shall be properly ventilated, including toilet rooms.
- ____ (41) Rooms or areas shall be provided for changing and the orderly storage of employee's clothing.
- ____ (42) Outside refuse containers shall be stored on a hard, easily cleanable surface.
- ____ (43) Exterior walking and driving surfaces shall be surfaced to facilitate maintenance and to minimize dust.

- ____(44) A food establishment shall not be operated in any room used as a living or sleeping quarters.
- ____(45) Laundry facilities shall be properly installed and operated in separate rooms.
- ____(46) Cleaned and soiled work clothes and linens shall be properly stored.