

COVID-19 Foodservice Recommendations

Pre-Opening Checklist After Closure or Reduced Service

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Public Health
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Hendricks County Health Department

ADMINISTRATIVE

- ☐ Review company employee health policy. Develop COVID-19 pandemic addendum for ill and returning employees.
www.cdc.gov/coronavirus/2019-ncov/index.html
- ☐ Policies for social distancing and personal protection equipment are in place for staff and guests.

WATER SUPPLY

- ☐ Verify hot water supply is adequate.
- ☐ Consider testing water supply if on a private Well.
- ☐ Flush all water lines; all sinks, hot water heater, ice makers, water filtration systems, dishwashers and steam systems for 10 to 15 Minutes.
- ☐ Ice machines; discard ice, clean and sanitize bins. Change filters. Consider professional service.
- ☐ Replace beverage dispenser filters and flush systems.

SANITIZING

- ☐ Verify chemicals and sanitizer test strips have not expired and are fully stocked.
- ☐ Verify dispensing systems and dishwashers are meeting correct water temperature and sanitizer concentrations.

HANDWASHING

- ☐ Clean and sanitize sink and faucets.
- ☐ Hot (100 F) and cold-water supply are functional.
- ☐ Hand soap, paper towels, and disposable gloves are available.

REFRIGERATION

- ☐ All refrigerators, walk-ins, and open tops are holding food temperatures below 41 F and thermometers are easily visible near door.
- ☐ All freezers are holding at 0 F or below.
- ☐ All expired and opened food products are disposed. Dispose of all food items if there was power loss or no daily monitoring of temperatures.
- ☐ Clean and sanitize interiors, shelving, gaskets and door handles of coolers.
- ☐ Clean coils, replace filters, and inspect for damaged door gaskets of coolers and freezers.

EQUIPMENT

- ☐ All utensils and equipment must be cleaned and sanitized; metal pans, glassware, dishes, table top equipment, sinks, and prep tables.
- ☐ Check for gas leaks and make sure pilot lights are ignited.
- ☐ Ensure that heating equipment can heat to the appropriate cooking temperatures.
- ☐ Verify all equipment used for food preparation (cooking, hot holding, cooling, reheating, etc.) is functioning and properly calibrated prior to use. Probe thermometers to measure internal temperatures of food product shall be provided and properly calibrated.
- ☐ Ventilation and fire suppression systems properly tagged, cleaned and functioning.

PEST CONTROL

- ☐ Ensure pests have not entered the facility. Indicators include nesting materials, droppings, product damage, insects, casings, eggs, and active activity.
- ☐ Inspect food for pest activity, expired or damaged packaging. Maintain First In, First Out.