

PREOPERATIONAL INSPECTION CHECKLIST

Congratulations! Before you may open for business to the public, the following items must be completed before contacting the Health Department for a pre-operational inspection:

- Final plumbing permit signed off and approved by your local plumbing jurisdiction. Please have the plumbing permit on site at the time of the pre-opening inspection.
- Complete the "Application to Operate a Permanent Food Service Establishment" form and submit the appropriate fee (make checks payable to SKCDPH).

Public Health – Seattle & King County
Environmental Health Division – Licenses and Permits
401 5th Ave, Ste. 1100
Seattle, WA 98104

- Hot water at all handsinks (including shared public restrooms) must have a minimum temperature of at least 100°F. Soap and paper towels must be available at all hand sinks.
- If applicable, the dishwasher must be properly operating (chemical or heat sanitation).
- Equipment functioning properly (refrigeration, etc). Provide a display thermometer in all refrigeration units.
- Restroom and seating count meets code and plan requirements.
- Built according to plan.
- Floors, walls, ceilings are smooth, non-absorbent, and easily cleanable. Floor wall junctions must have a coved base. All wood surfaces (doors, trim, shelves, cabinets, etc) must be sealed.

Information on menu labeling, trans fat, and employee health card information will be discussed. Additional information such as cooking, cooling, re-heating, cold holding, hand washing, and cross contamination will be available upon request.