

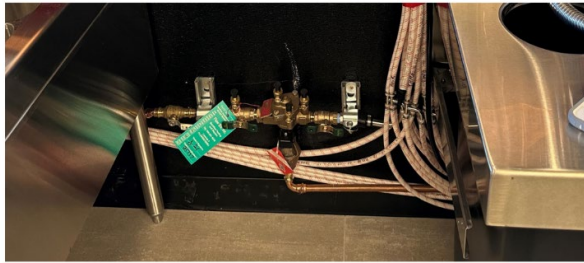
Final Pre-Operational Inspection Guide

Begin by reviewing this pre-operational inspection checklist. This task is crucial as it ensures that all necessary steps are completed before proceeding with the formal inspection. It helps identify potential issues and ensures a smooth operational process. Examine the checklist thoroughly to familiarize yourself with the procedure and understand its significance.

Important: If an item doesn't apply to your situation, please write **N/A**.

Section 1: Required prior to requesting inspection

- Work is complete.** All construction or remodel work is complete, and the facility is built according to the approved plans.
 - I contacted the Health Department for changes.** I have contacted the Plans Examiner to inform them of any changes to the plans, equipment, or menu.
 - I have completed** the [Application to operate a permanent food establishment](#).
 - I have paid** the appropriate fee(s) at least **10** days before scheduling the inspection.
- IMPORTANT:** Call (206) 263-7833 for instructions on how to pay for the operating permit (if you have not already done so). We have interpretation services available.
- My plumbing permit is approved.** My local plumbing department has approved my plumbing permit.
Please include a copy (or screenshot) of the approved permit in the email to the Plans Examiner.
 - I have reduced pressure backflow assembly. I confirmed that RPBA was tested as required.** I consulted with a licensed plumber so the post-mix carbonated soda service lines have adequate RPBA and are installed according to local plumbing law.



Section 2: Self-preoperational inspection

- Digital metal stem thermometer.** I have a digital metal stem thermometer to take temperatures.
 - Hot water is available at all sinks.** I conducted the following performance tests:
 - **3-compartment sink**
 - Each sink has a drain stopper.
 - I filled the first two (2) compartments of the 3-compartment sink halfway with at least 110 °F (43.5 °C) water.
 - If the water was hotter than 110 °F (43.5 °C), I added cold water to balance the temperature.
 - The water was at least 110 °F (43.5 °C) until the sinks were full (did not turn the faucet off and on).
 - I checked the temperature of the hot water coming out of the faucet when the last sink was filled.
 - Hot water was available at the handwash sinks (100 °F or 37.7 °C) after the test.
 - **Handwash sinks at 100 °F (37.7 °C) (including restrooms)**
 - The hot water in all handwash sinks has a temperature of at least 100 °F (37.7 °C), with soap and paper towels (or an approved hand dryer).
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- Dishwasher/glasswashers (if present)**
 - The chemicals are connected to the dishwasher.
 - Low-temperature dishwasher (chlorine): I've primed the lines to remove the air bubbles.
 - High-temperature dishwasher: I ran the dishwasher a few times and watched the final sanitizing temperature reach 180 °F (82.3 °C).
 - Test kits (chlorine, quaternary ammonium, or high heat/thermal labels) are available to measure the final sanitizing cycle.

3	<input type="checkbox"/> Indirect drains were provided <input type="checkbox"/> Sinks or equipment where food is placed or stored have an indirect drain. <input type="checkbox"/> Commercial dishwasher, espresso machine, food prep sink, and ice machine require indirect drainage. <input type="checkbox"/> I have met the drain requirements by the local plumbing department for the 3-compartment sink.	
4	<input type="checkbox"/> Handwash sinks (including the public restrooms) <input type="checkbox"/> Soap and paper towels were provided. <input type="checkbox"/> Hot water was available within 15 seconds upon turning on the tap, activating the sensor, or pushing the button. <input type="checkbox"/> If applicable, the self-closing or metering faucets provided a water flow for at least 15 seconds before reactivating.	
5	<input type="checkbox"/> Splash guards <input type="checkbox"/> Splash guards were installed between sinks, food-contact surfaces, or open storage shelving. <input type="checkbox"/> The splash guards are durable, nonabsorbent, and easily cleanable materials. <input type="checkbox"/> The splash guards come up to the height of the faucet.	
6	<input type="checkbox"/> Refrigerated equipment <input type="checkbox"/> I placed a small cup or container of water inside all coolers (please place the water in each unit at least the day before the inspection). Not required for freezers. <input type="checkbox"/> Each cooler operated at 41 °F (5 °C) or below. <input type="checkbox"/> Each cooler has an internal display thermometer.	
7	<input type="checkbox"/> Surface finish surfaces <input type="checkbox"/> Floors, walls, and ceilings are smooth, non-absorbent, and easily cleanable. <input type="checkbox"/> Floor wall junctions have a covered base. <input type="checkbox"/> All wood surfaces (doors, trim, shelves, cabinets, etc.) are sealed.	
8	<input type="checkbox"/> Pest prevention (entry and exit doors) <input type="checkbox"/> Doors are self-closing and tight-fitting. <input type="checkbox"/> Door sweeps are installed on all doors. <input type="checkbox"/> There are no holes or gaps along the floors, walls, and ceilings. <input type="checkbox"/> The spaces/gaps around the plumbing drain lines, fixtures, and utility lines are sealed.	
	<input type="checkbox"/> Lights shielded: Shields or sleeves over glass lights are provided in the food preparation area.	9
	<input type="checkbox"/> Vacuum breaker: A vacuum breaker is installed for the mop sink if a hose is attached.	10
	<input type="checkbox"/> Garbage and recycling area: I have an exterior garbage dumpster and recycling area(s).	11

IF YOU CHECKED EACH BOX ABOVE, YOU'RE READY TO SCHEDULE THE PRE-OPERATIONAL INSPECTION.

Please contact us at least one week in advance to schedule an appointment.

I understand I will pay a 50% penalty fee for opening without Health Department approval.
 If I do not pass the pre-operational inspection, I may need to pay a return fee of \$459.60 to complete it.

Addendum/Pictures

<p>1</p>  <p>110 °F water</p>	<p>2</p>  <p>ECOLAB When indicator turns black, stated temperature has been achieved.</p> <p>160°F 71°C</p>	
<p>3</p> 	<p>4</p> 	
<p>5</p> 	<p>6</p>  <p>41°F</p>	
<p>7</p> 	<p>8</p> 	
<p>9</p> 	<p>10</p> 	<p>11</p> 