

Pre-Opening Inspection Checklist

Please have the following items for the Public Health pre-opening inspection:

	A Certified Food Manager or Limited Certified Food Manager on duty during all hours of operation and the pre-opening inspection. For information on getting certified, visit health.arlingtonva.us/certified-food-manager.
	A calibrated food thermometer
	Soap, paper towels, and handwashing signage at all handwashing sinks
	Dish soap, sanitizer (chlorine-bleach or quaternary ammonium), and 3 sink stoppers
	Sanitizer test strips to test the chlorine-bleach or quaternary ammonium
	All floor junctures coved or sealed
	Weather stripping at all doors that open to the outside
	Thermometers in all refrigerator and freezers. All refrigerators must be 41°F or less. All freezers must be 32°F or less.
	Light shielding or shatter resistant bulbs in food storage or preparation areas
	Hot/Cold water at all plumbing fixtures
	Menus with the consumer advisory statement and asterisks on foods consumed raw or undercooked (breakfast, lunch, dinner, to-go, menu boards, etc.)
	An employee health policy (see FDA form 1-B)
	A policy or procedure for cleaning up vomit and diarrhea accidents
	A Certificate of Occupancy number

Have questions? Contact the Public Health Division at 703-228-7400 or ehhealth@arlingtonva.us