

Reopening a Food Facility After Extended Closure

If your facility has been closed for an extended amount of time, follow these tips to make sure your business is ready to open and operate safely.



Check that all refrigerators can hold 41°F or below and have accurate thermometers inside



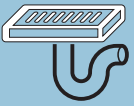
Make sure the facility has adequate amount of sanitizer and testing materials on-hand



Check that all faucets are functioning properly and have at least 120°F water available throughout facility



Make sure the grease trap is serviced and functional



Test that all floor sinks and drains are working properly



Check all cook lines, food preparation, and food storage areas for signs of vermin activity and have a licensed pest control company service the facility if necessary.



Inspect all food product and discard any food showing signs of spoilage, damage, or contamination



Supply all handwashing sinks with soap, paper towels, and warm water (at least 100°F)



Clean and sanitize all food contact surfaces using at least the minimum required sanitizer concentration



Properly setup and run the dish machine a few cycles to ensure machine is washing and sanitizing according to manufactures instructions



Empty old oil, clean the fryer, and refill with new oil



Clean and sanitize ice machines before use



Clean exhaust hood and check that hood and ventilation systems are working properly



Clean and sanitize all non-food contact surfaces such as storage racks and shelving



Clean all floors, walls, and ceilings and repair any major damage and make sure lights throughout facility are working properly



Verify trash pick-up service is active

PERMIT

Make sure the Environmental Health Permit is current and valid

If you have taken ownership of a closed facility, contact your local area Environmental Health office to schedule an on-site inspection **BEFORE** you open for business.

Visit RIVCOEH.ORG for more information.