Re-Opening Checklist

The permit holder shall ensure that all items on this checklist are verified:

Physical Facility
- Electricity is available throughout facility
- If applicable, natural gas is available to facility
- All plumbing is operating properly
- There is no visible damage or incomplete repairs, all gaps and holes are sealed
- Floors, walls, and ceiling are clean
- Lights are operational and at proper brightness
- Cold and hot water is available throughout the facility
- Hot water is available at a minimum of 100°F at every hand sink
- Hot water is available at a minimum of 120°F at the 3-compartment sink

Facility Operation
- All potentially contaminated food is discarded
- All kitchenware and equipment are properly washed, rinsed, sanitized, and air dried
- All dishware and utensils are properly washed, rinsed, sanitized, and air dried
- Cold holding units are holding at or below 41°F
- Freezer units are holding at or below 0°F
- All unit thermometers are working properly
- Hot holding units are holding at or above 135°F
- Dishwasher/glasswasher is operating properly
- Hood ventilation system is operating properly
- Hand sinks and restrooms are stocked and operational

Inspection Readiness
- Sanitizer buckets are set up at proper concentration
- Thermometers are calibrated
- Pest control records are available
- Air curtains are operating properly
- Person in Charge is available and knowledgeable
- All food handlers have current Food Handler Safety Training Cards (Health Card)
- All food is labeled and dated as required
- Grade card and required signs are posted conspicuously

Date / Time Closed: __-__-__,__ / ____ AM / PM
(Circle One)

Date / Time Re-Opened: __-__-__,__ / ____ AM / PM
(Circle One)

PR__ __ __ __ __ __
Permit Number

________________________
Name of Facility

________________________
Person in Charge

Environmental Health: Monday – Friday 8 a.m. – 4:30 p.m.
Las Vegas (702) 759-1110 Laughlin: (702) 759-1643 Mesquite: (702) 759-1682
After hours, weekends, and holidays. (702) 759-1600