



STARK COUNTY HEALTH DEPARTMENT



FOOD OPERATION PRE-LICENSE INSPECTION

Name of Operation _____

Site Address _____

Telephone # _____ **Email or Fax #** _____

Yes **X-No** **N/A-Not Applicable**

ITEM	STATUS	COMMENTS
Finals from all other agencies: Building, Electrical, Plumbing, Zoning, Fire, OEPA		
Risk level: 1, 2, 3, 4		
Catering, Commissary, Limitations		
ServSafe Certification # of employees		
Acceptable water sample		
Approved NSF equipment		
Does the floor plan & menu match the submitted approved plan?		
All floors, walls, & ceilings are made of approved & cleanable materials		
There is coving at the floor and wall junctures where needed		
Self-closures have been installed on all doors where needed		
All exterior doors are tight-fitting		
All applicable equipment is sealed to the walls to facilitate cleaning		
Easy access for cleaning equipment Ex: quick disconnects, castors, etc		
Adequate supply of warm water, soap & an approved drying device at all hand sinks		
Adequate screening for doors & windows		
Adequate food & equipment storage		
Adequate impervious trash container with tight-fitting lids available		
Outside dumpster is in sound condition		
Pest Control Program		
Adequate employee storage area		
Backflow prevention is present where needed		
ITEM	STATUS	COMMENTS

Indirect drains with proper air gaps available for food prep: sink, ice machine, etc		
No submerged water inlets		
Wasted drain lines are not installed through ice bins		
Shelves are 6 inches off floor		
Storage and work areas are not located below water, sewer or condensation lines		
Lighting is sufficient (light meter)		
Adequate light shields are present		
Food and chemical storage is separate		
Food protection shields are provided where needed		
A long stem thermometer registering from 0 to 220 degrees is available		
Operator was instructed on how to use the thermometer and how & when to calibrate the thermometer		
Thermometers in all refrigeration units. Temperature is 41°F or below in all units and units have been running at least 24 hours prior to inspection		
Approved sanitizer available for use		
Operator instructed on how to use the sanitizer and test strips		
Operator is familiar with the mechanical dishwashing sanitizing method and is familiar with the procedure for monitoring		
Food is from approved source(s)		
Foods are stored under refrigeration in a manner that will prevent cross contamination		
Menu review: adequate food safety procedures in place for cooking, cooling, reheating, etc		
Ice machine cleaning procedures in place		
General cleaning program in place		
Operator advised to clean & sanitize all equipment prior to use		
Operator informed that ill employees are not permitted to handle foods & employee illness log must be implemented		
Operator received Food Safety Educational Packet		
Person in charge training		
Operator informed that the food license must be renewed each year by March 1 st or a 25% penalty will be imposed		

ITEM	STATUS	COMMENTS
Operator advised that any remodeling, addition of equipment (no residential) or menu additions must receive prior approval from Stark County Health Dept		

Not Approved License Stipulations

A 30 day post licensing inspection was scheduled _____