



Detroit Health Department Phone 313•876•0135
 Environmental Health Fax 313•877•9262
 100 Mack Ave, Room 311 www.detroitmi.gov/health
 Detroit, Michigan 48201

Pre-opening Inspection Checklist

The following checklist should be used as a guide in preparing for the pre-opening inspection for a new or remodeled food service establishment.

If there are any questions, please contact the plan review unit at 313-876-4559

	Yes	No
All equipment (including hot water heater, countertop and beverage equipment, shelving, etc.) installed in accordance with the approved plans		
**Soap and paper towel available at all hand washing sinks		
Hand washing signs provided at all hand washing sinks		
**Metal stemmed food thermometer scaled from 0-220°F and accurate to +/- 2°F is available		
**Approved sanitizer for manual warewashing sinks and wiping cloth containers is available		
**Mechanical warewashing equipment is fully operational and sanitizing properly		
**Test strips available for all sanitizers that will be used		
**Hot water of sufficient pressure and temperature (at least 100°F at hand washing sinks and 110°F at warewashing sinks) provided at all fixtures		
**All drain lines from ice machines or storage bins properly air gapped		
**Backflow prevention devices installed where required (beverage equipment, dish machines, steamers, etc.)		
**All refrigeration and freezer units operating at the proper temperatures and provided with a thermometer accurate to +/- 3°F in the warmest part of the unit		
Hot food holding units are operational and provided with a thermometer accurate to +/- 3°F in the coldest part of the unit		
All outer doors, windows, and other openings to the outside are self-closing and tight fitting or provided with screens or air curtains to prevent entrance of pests		

All equipment that is not easily moveable (on casters or light enough to move) installed with sufficient, unobstructed space behind and around the equipment to permit cleaning, or sealed to the wall and adjoining equipment. Fixed equipment must also have at least 6" of clear space beneath it or be sealed to the floor		
All shelving for food, dishes, utensils, and single-use items installed so that items will be at least 6" above the floor		
All floors, walls, and ceilings finished to be smooth, easily cleanable, nonabsorbent, and durable. No holes in walls or gaps around plumbing lines and floor sinks. All escutcheons should be sealed to adjoining wall		
All floor/wall junctures sealed and covered		
No gaps at edges of FRP or stainless steel panels. All trim pieces are installed and sealed properly		
Back edges of all plumbing fixtures sealed to adjoining wall(s)		
No leaks from drain lines or faucets of plumbing fixtures		
Splash guards installed on sinks where required to prevent contamination of food or equipment		
Toilet rooms installed with tight fitting and self-closing doors		
Covered waste container provided in women's or unisex toilet room		
All lighting fixtures need to be shielded or provided with shatterproof bulbs		
Lighting intensity of 10 foot candles provided in walk-in refrigeration units and dry storage areas		
Lighting intensity of 20 foot candles provided inside equipment such as reach-in refrigeration units, at consumer self-service areas, and in areas used for hand washing, warewashing, equipment/utensil storage, and in toilet rooms		
Lighting intensity of 50 foot candles provided at a surface where an employee is working with equipment such as knives or slicers, where employee safety is a factor		
Dumpsters placed on asphalt or concrete and sloped to drain		
"No smoking" signs provided at all entrances		
All surfaces (food contact and non-food contact) have been cleaned and sanitized to remove all construction dust, debris, and grease		
Certified food manager certificate, allergens training certificate, and most updated SOP's submitted		
**Food service license application and fee submitted		

Items marked with an asterisk ** are priority or priority foundation items and must be completed for facility to be given approval to operate.