

CASS COUNTY, MISSOURI

HEALTH DEPARTMENT

300 SOUTH MAIN STREET

HARRISONVILLE, MISSOURI 64701

(816) 380-8425 • FAX (816) 380-8450

WWW.CASSCOUNTY.COM/HEALTH



Public Health
Prevent. Promote. Protect.

New Facility Pre-Opening Inspection Check List

General	
<input type="checkbox"/>	Everything was built and located according to the current floor plan that was approved by the Health Department
<input type="checkbox"/>	Notice given to Health Department of any changes in structure, menu, or equipment.
Handwashing Facilities	
<input type="checkbox"/>	Hot water is at least 100°F at all handwashing sinks. Adequate Water Heater Capacity (minimum 50 gallons)
<input type="checkbox"/>	Every handwashing sink has filled liquid soap and papers towel dispensers in proximity
<input type="checkbox"/>	Trash cans are in close proximity to hand sinks with paper towel dispensers
<input type="checkbox"/>	Proper handwashing signage is located at every handwashing sink
Manual Dishwashing Facilities	
<input type="checkbox"/>	Mechanical/Manual Dishwashing in accordance with 2013 FDA Food Code sanitizing specifications. Provide Demonstration
<input type="checkbox"/>	There are sanitizer and test strips available on-site. Provide Demonstration
Mechanical Dishwashing Facilities	
<input type="checkbox"/>	3-comp sink available for manual dishwashing. Hot water is at least 110°F for wash compartment. Adequate Water Heater Capacity (minimum 50 gallons).
<input type="checkbox"/>	Sinks are self-draining with backflow prevention
Storage	
<input type="checkbox"/>	Areas for storage of food, single-use articles, and equipment with food contact surfaces stored 6" above floor
<input type="checkbox"/>	Chemical storage areas are away from food and food preparation areas
<input type="checkbox"/>	There is enough refrigeration on-site for intended food storage
<input type="checkbox"/>	All countertop equipment that is not easily moveable is elevated 4" above the counter

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Refrigeration	
<input type="checkbox"/>	All refrigerators must maintain an internal thermometer reading of 41°F or below
<input type="checkbox"/>	All freezers must maintain an internal thermometer reading of 0°F or below (maintained temperature may be altered based on product manufacturer's recommendation)
<input type="checkbox"/>	Refrigeration equipment is commercial grade and NSF or equivalent certified
<input type="checkbox"/>	Refrigeration is adequate for storage needs
Facility Practices	
<input type="checkbox"/>	Menu advisories are in place
<input type="checkbox"/>	Means to avoid barehand contact are on-site
<input type="checkbox"/>	Hair restraints are available for employees
<input type="checkbox"/>	All chemicals and spray bottles properly labeled
<input type="checkbox"/>	A probe thermometer reading 0-220F is available for daily use
General Facilities	
<input type="checkbox"/>	Ceilings and walls are (light in color) and easily cleanable
<input type="checkbox"/>	Space between sinks and walls is caulked (kitchen, bar and bathrooms)
<input type="checkbox"/>	Floors are easily cleanable and drainable (especially in dishwashing areas)
<input type="checkbox"/>	All thresholds have a transition plate (front and back doors, dining room to bar and dining room to kitchen)
<input type="checkbox"/>	All windows and doors intended to be open in warmer months are tightly screened
<input type="checkbox"/>	Cove-base molding will line the kitchen, dishwashing and bar areas (or equivalent means will be in place to prevent wicking up walls and facilitate cleaning)
<input type="checkbox"/>	There is adequate lighting at the bar over ice bins (when lights are off if a night club/bar)
<input type="checkbox"/>	Bathrooms are mechanically ventilated, have self-closing doors and ladies room has a covered waste basket
<input type="checkbox"/>	A dumpster that can be tightly closed exists, on non-absorbable surface, smooth/durable, sloped to drain and has a drain plug
<input type="checkbox"/>	All ice machine and soda fountain drains have an air gap
<input type="checkbox"/>	Light bulbs are all shatterproof if in food storage and preparation areas (including bar), walk-ins, refrigerators and freezers, and dishwashing/air drying areas

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<input type="checkbox"/>	A grease bin exists to dispose of fryer grease and located on a non-absorbable surface
<input type="checkbox"/>	All coffee urns, espresso machines and ice machines have backflow preventers
<input type="checkbox"/>	A mop basin or utility sink is in place with proper backflow prevention