

Before Re-Opening

Restaurants and Other Similar Food Operations

- Assure it is safe to enter the structure: no floodwater or sewage from plumbing malfunction (i.e. backup) into the building and must have adequate light
- Determine status of electrical service – must be working
- Survey interior areas of building. Verify all floors, walls and ceilings for damage
- Check and record temperatures in refrigerators and freezers
- Discard and dispose of all food that is out of temperature: bag and secure to minimize leaks and spillage into the dumpster or other type collection container
- Determine availability of adequate hot and cold water: if pressure loss or break in water service, follow mandatory conditions allowed under “Boil Water Advisory”
- Empty, clean and sanitize ice machines and automatic beverage dispensers
- Assess dry storage areas for damage to any food items, single service wares, or any other items pertaining to your food service
- Thoroughly clean/sanitize equipment, food preparation surfaces and utensils