

COVID-19 Foodservice Recommendations

Pre-Opening Checklist After Closure or Reduced Service

AFFECTED RETAIL FOODSERVICE

Includes but not limited to, restaurants, food courts, bars, taverns, breweries, wine tastings, coffee shops, bakeries, ice cream parlors, snack bars, concessions, sport facilities, mobile units

ADMINISTRATIVE

- Review company employee health policy. Develop COVID-19 pandemic addendum for ill and returning employees www.CDC.gov
- Policies for social distancing and personal protection equipment are in place for staff and guests

WATER SUPPLY

- Verify hot water supply is adequate
- Consider testing water supply if on a private well
- Flush all water lines; all sinks, hot water heater, ice makers, water filtration systems, dishwashers and steam systems for 10 to 15 minutes
- Ice machines; discard ice, clean and sanitize bins. Change filters. Consider professional service
- Replace beverage dispenser filters and flush systems

SANITIZING

- Verify chemicals and sanitizer test strips have not expired
- Verify dispensing systems, and dishwashers are meeting correct water temperature and sanitizer concentrations

HANDWASHING

- Clean and sanitize sink and faucets
- Hot (100 F) and cold-water supply
- Hand soap, paper towels, disposable gloves

REFRIGERATION

- All refrigerators, walk-ins, and open tops, are holding food temperatures below 41 F, thermometers are easily visible near door
- All freezers are holding at 0 F or below
- All expired and opened food products are disposed. Dispose of all food items if there was power loss or no daily monitoring of temperatures
- Clean and sanitize interiors, shelving, gaskets and door handles
- Clean coils, replace filters, inspect for damaged door gaskets

EQUIPMENT

- All utensils and equipment must be cleaned and sanitized; metal pans, glassware, ceramic dishes, table top equipment, sinks, prep tables
- Check for gas leaks and make sure pilot lights are ignited
- Ensure that heating equipment can heat to the appropriate cooking temperatures
- Verify all equipment used for food preparation (cooking, hot holding, cooling, reheating, etc.) is functioning and properly calibrated prior to use
- Ventilation and fire suppression systems properly tagged, cleaned and functioning

PEST CONTROL

- Ensure pests have not entered the facility. Indicators; nesting materials, droppings, product damage, insects, casings, eggs, and active activity
- Inspect food for pest activity, expired or damaged packaging. Maintain FIFO
- Seal all openings, cracks, crevices and verify weather stripping is intact