

## Re-Opening Checklist for Food Facilities after a Loss of Power (PSPS Event)

The owner/operator/permit holder shall ensure that all items on this checklist are verified prior to reopening:

## **Physical Facility**

- □ Electricity is available throughout facility
- □ If applicable, natural gas is available to facility
- $\Box$  All plumbing is operating properly
- □ There is no visible damage to equipment, all equipment running properly
- □ Cooking equipment is operational, no physical damage
- □ Lights are operational and at proper brightness
- □ Cold and hot water is available throughout the facility
- $\Box$  Hot water is available at a minimum of 100°F at every hand sink
- □ Hot water is available at a minimum of 120°F at the 3-compartment sink, food preparation sinks and utility sinks

## **Facility Operation**

- □ All potentially hazardous food is discarded from reach-in or walk-in units if temperatures are > 41 F for > 4 hours
- □ All kitchenware and equipment are properly washed, rinsed, sanitized, and air dried
- $\square$  All dishware and utensils are properly washed, rinsed, sanitized, and air dried
- □ Cold holding units are holding at or below 41°F
- □ Freezer units are holding all food frozen
- □ All unit thermometers are working properly
- $\Box$  Hot holding units are holding at or above 135°F
- $\hfill\square$  Dishwasher/glasswasher is operating properly
- $\hfill\square$  Hood ventilation system is operating properly
- $\hfill\square$  Hand sinks and restrooms are stocked and operational

## **Inspection Readiness**

- □ Sanitizer buckets are set up at proper concentration (100ppm Chlorine or 200ppm QUAT)
- $\hfill\square$  Thermometers are calibrated
- $\Box$  Pest control records are available
- $\hfill\square$  Air curtains (if present) are operating properly
- $\hfill\square$  Person in Charge is available and knowledgeable
- $\hfill\square$  All food is labeled and dated as required
- $\hfill\square$  All temperature logs, sanitizing logs or other, are available
- $\hfill\square$  This checklist is Signed, Dated and Time recorded for closure and opening, kept on site

\_\_-\_\_\_/\_\_\_:\_\_AM/PM Date/Time Closed (Circle One)

\_\_\_\_ AM/PM Date/Time Re-Opened (Circle One)