

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)