

Health Code Agreement Checklist

Requirements: Read these requirements. If you <i>agree to comply</i> , check the “Agreed” box for each requirement.	Agreed
1. All food supplies must be from inspected and approved sources.	☐
2. Foods, single service articles and utensils must be stored off of the floor.	☐
3. All refrigerators must have a thermometer visibly kept in their warmest part.	☐
4. Hot Potentially Hazardous Foods (TCSs) must be kept at 135°F or higher.	☐
5. Cold TCSs must be kept at 41°F or colder.	☐
6. Steps must be taken wherever possible to minimize the time that PHFs are kept between the temperatures of 41°F and 135°F.	☐
7. RTE foods must never be handled with bare hands if at all avoidable. This can be avoided with the use of utensils, single-use gloves, food papers, etc.	☐
8. All ingredients of RTE foods (example: tuna salad sandwiches) must be pre-chilled before mixing or assembly.	☐
9. Produce should be washed on-site prior to use, preferably in a dedicated prep sink.	☐
10. If a multi-use sink is used to wash produce, it must be cleaned and sanitized both BEFORE and AFTER this use.	☐
11. All outside doors must be self-closing and rodent-proof.	☐
12. Any outside doors left open must be provide with self-closing screen doors.	☐
13. All openable windows must be screened with minimum #16 screening.	☐
14. All utility conduit chases must be sealed; all ventilation system intakes and exhausts must be protected from outside entrance of vermin.	☐
15. The area around the building must be clear of unnecessary brush, litter, boxes and other vermin harborage.	☐
16. Garbage cans and dumpsters storing garbage outside must be stored on a clean paved base.	☐
17. All garbage storage containers (cans, dumpsters) must have lids closed except when being filled.	☐
18. A sanitarily drained facility for washing garbage cans and floor mats (neither dish-washer or prepsink) must be provided. Wash water may not be thrown on the ground.	☐
19. A supply of ice, whether made in-house or reliably purchased must be available.	☐
20. Ice scoops must be stored in a sanitary manner, protected from unclean surfaces. They may NOT be stored in the ice.	☐

Requirements: Read these requirements. If you <i>understand</i> and <i>agree to comply</i>, check the “Agreed” box for each requirement.	Agreed
21. There must be a designated area for the segregation of damaged goods to be returned.	☐
22. All toxic materials must be stored away from food prep and storage areas, and unable to contaminate or potentially contaminate foods, utensils or single service articles.	☐
23. All containers of toxic materials, including sanitizers, must be clearly labeled.	☐
24. Intended poisons (ie, bug sprays, etc) must be stored separately from all other toxics.	☐
25. Clean linens must be stored cleanly. Soiled linens must be stored in containers or bags for that purpose.	☐
26. Dishwashing machines must have working, accurate temperature and pressure gauges.	☐
27. The establishment’s largest pot and pan must fit into each compartment of the pot sink or into the dishwasher.	☐
28. Pot sinks and dishwashers must be provided with dish tables and drain boards.	☐
29. Appropriate test papers/kits must be available for checking sanitizer concentration.	☐
30. Handwashing sinks must be conveniently located in all food prep, service and warewashing areas, and in all bathrooms.	☐
31. Handwashing sinks must have temperature-mixing faucets.	☐
32. Hot and cold running water must be available at every handwashing sink.	☐
33. Self-closing metered faucets must run for 15 seconds without reactivating.	☐
34. Soap, sanitary drying facilities and a wastebasket must be convenient to each handwashing sink.	☐
35. A covered wastebasket is required in bathrooms.	☐
36. Toilet room doors must be self-closing.	☐
37. Toilet rooms must be adequately ventilated with either an openable window or a powered ventilator fan.	☐
38. Handwashing reminder signs must be posted in each bathroom used by employees.	☐
39. All containers used for food storage must be food-grade, approved by NSF.	☐
THE FOLLOWING ITEMS ARE FOR CLASSES 2, 3 AND 4 ESTABLISHMENTS ONLY:	
40. Raw meats, poultry, seafood are sources of bacterial contamination and must be stored lower than cooked and Ready-To-Eat (RTE) foods.	☐
41. Frozen food must be thawed ONLY under refrigeration, or cool running water, or in a microwave oven or as a part of the cooking process.	☐
42. An accurate food thermometer (probe or bayonet) in the correct range must be available to check cooking and reheating temperatures of foods.	☐
43. Cooling of hot TCSs from 135°F to 70°F must be completed within 2 hours, and from 70°F to 41°F within the next 4 hours.	☐
44. TCSs which you’ve made ahead of time must be reheated to 165°F for 15 seconds. This process must never take longer than 2 hours.	☐

ESTABLISHMENT NAME: _____

ESTABLISHMENT ADDRESS: _____ TOWN: _____

APPLICANT NAME: _____

APPLICANT SIGNATURE: _____ DATE: _____

Revised 5/24/2023