

Flathead City-County Health Department

Food Establishment Pre-opening Checklist

- All plumbing, mechanical and electrical inspections must be completed by the appropriate building authority.
- All refrigeration and freezer units must be on and at temperature (41°F or lower for refrigerators, 0°F for freezers). All units must have visible working thermometers.
- All refrigerated make tables, steam tables, warmers, or other temperature regulating units must be on, at temperature, and setup as if they were ready to serve food. Have all inserts or hot pans in the units and water in at least one insert per unit. Hot hold units must be able to hold 135°F or higher and cold units 41°F or lower.
- Have hot and cold running water at all sinks.
- Have soap and paper towel dispensers installed at each hand sink and stocked.
- Have sanitizer set up at the correct concentration. If you are using an automatic system, have it dispensing at the proper concentration.
- Have the appropriate test strips for the sanitizer you choose to use.
- Have your dishwasher ready and able to sanitize. If you have a chemical system, have the correct test strips available.
- Have all surfaces finished. This means floors, walls, ceilings, insides of walk-in units, cupboards, etcetera. There cannot be any raw wood or unfinished surface. Any sections of the walls, floors, ceilings or cupboards which have been cut away to accommodate plumbing, wiring, etcetera, must be tightly sealed to prevent pest entry and to aid cleanability.
- All floors, walls and ceilings in food prep areas or areas subject to high moisture must be non-absorbent.
- All lighting must be shielded.
- All hoods must be properly installed, inspected and serviced.
- Proper air gaps and backflow prevention must be in place where required.
- All equipment must be onsite and in place as per the approved floor plans.
- Restrooms must be fully equipped.
- All construction activities must be completed, and all construction related equipment and debris removed from the premises.
- All conditions cited in the approval letter must be addressed.

You should set up as though you intend to serve your first customer at the end of the preopening inspection. You do not need food onsite, but all of the equipment must be working and ready, and all of your facility cleaned and sanitized for service.

Re-inspection fees do apply if all items are not ready at the time of your pre-opening inspection. If you have any questions, please contact your inspector.