

PRE-OPENING REQUIREMENTS FOR EATING & DRINKING ESTABLISHMENTS

1. There must be at least one person in charge who demonstrates knowledge of the Missouri Food Code.
2. No Bare Hand Contact with ready-to-eat foods. Use gloves, tissue wrap papers, spatula, tongs, etc. This method of no bare hand contact does not eliminate the need for proper hand washing.
3. Facility must have Hot and Cold running water through mixing faucet necks.
4. A hand washing sink is required in the area where foods or drinks are prepared or served. Hand sinks must be appropriately placed, functioning, accessible and equipped with hand soap, paper towels, and a wastebasket.
5. Refrigeration Equipment for food storage required to maintain cold foods at 41 degrees F or less. Need thermometers in every cooling unit in the establishment.
6. Commercially processed and packaged Meats need to be labeled at the time the original package is opened. The label should clearly indicate the date by which the food needs to be consumed.
7. Cooking equipment must bring all foods to an internal temperature of 165 degrees F.
8. Hoods & Vents – check ventilating systems. Hook grease screens must fit tightly and cover completely in the stove/fryer hood.
9. All equipment should be in good repair, including plumbing fixtures, refrigeration, dishwashing equipment, lighting, etc.
10. An appropriate sized 3-compartment sink is required in the food preparation area to wash, rinse, and sanitize all utensils. There must be an air gap in the drain line.
11. Dishwashing facilities must have dish soap and sanitizer, and must be in functioning order. Staff must be trained on how to properly wash, rinse, sanitize and air dry utensils and dishes. Heat sanitizing dishwasher must be sanitizing.
12. Must have available the proper test strips for the type of sanitizer that is being used. Bleach = Chlorine test strips, QA = test papers, dishwasher test strips.
13. Floors should be smooth, easily cleanable and non-absorbent. Missing tiles, grout, caulk, etc. are noted as defects. No carpet in prep area, food service areas, or restrooms.
14. Walls must be smooth, easily cleanable and non-absorbent. Holes, cracks, etc. in walls or ceilings are noted as defects.

Cape Girardeau County Public Health Center Policy
Revised September 2011

15. There must be a service sink or mop sink.
16. There must be proper backflow prevention on all devices to which water is supplied including, but not limited to: (1) main water supply to the building, (2) sprinkler system, (3) all sinks, (4) dishwasher, (5) soda fountain machines, (6) coffee maker, etc.
17. Bathrooms must have self-closing doors, hot and cold running water under pressure, soap & disposable hand towels, or an approved air hand dryer, and be generally clean overall.
18. Dumpster must be on a solid pad, lids closed & plug intact.
19. The facility must have an approved water supply. If facility has its own water supply, a water sample will be taken.
20. The facility must have an approved septic system. If facility has its own septic system, check the area of the septic system for surfacing or other evidence of sewage problems.
21. Food service of establishment meets requirements as stated in the Missouri Food Code.