Reopening a Food Facility After Extended Closure

If your facility has been closed for an extended amount of time, follow these tips to make sure your business is ready to open and operate safely.

- Check that all refrigerators can hold 41°F or below and have accurate thermometers inside.
- Make sure the facility has adequate amount of sanitizer and testing materials on-hand.
- Check that all faucets are functioning properly and have at least 120°F water available throughout facility.
- Make sure the grease trap is serviced and functional.
- Test that all floor sinks and drains are working properly.
- Check all cook lines, food preparation, and food storage areas for signs of vermin activity and have a licensed pest control company service the facility if necessary.
- Inspect all food product and discard any food showing signs of spoilage, damage, or contamination.
- Supply all handwashing sinks with soap, paper towels, and warm water (at least 100°F).
- Clean and sanitize all food contact surfaces using at least the minimum required sanitizer concentration.
- Properly setup and run the dish machine a few cycles to ensure machine is washing and sanitizing according to manufactures instructions.
- Empty old oil, clean the fryer, and refill with new oil.
- Clean and sanitize ice machines before use.
- Clean exhaust hood and check that hood and ventilation systems are working properly.
- Clean and sanitize all non-food contact surfaces such as storage racks and shelving.
- Clean all floors, walls, and ceilings and repair any major damage and make sure lights throughout facility are working properly.
- Verify trash pick-up service is active.
- Make sure the Environmental Health Permit is current and valid.