

# Checklist for New or Remodeled Food Establishments in Platte County, Missouri\*



This pre-opening checklist may be used by the Operator of a new or remodeled food establishment to determine the food establishment's eligibility to operate. **The Operator and the food establishment must be in compliance with all requirements of the Platte County Food Protection Ordinance and other applicable rules, laws, and ordinances.** In the event there is a conflict or a discrepancy between this checklist and any applicable rules, laws, and ordinances, the Operator and the food establishment must be in compliance with the applicable rules, laws, and ordinances.

- Complete the application for Food Establishment Permit.
- Pay permit fees, if applicable.
- Submit sketch or floor plan of the establishment noting the locations of all necessary equipment and facilities.
- Complete Food Establishment Plan Review Worksheet.
- Provide a menu to the Platte County Health Department.
- Register a sufficient number of employees for Food Handler's Class (1 in 5 employees on duty at all times potentially hazardous food is prepared or served must be certified) **or** show proof that your staff has attended a Food Safety Class that has been approved by the Platte County Health Department (Platte County accepts Clay County and Kansas City Food Handler's Cards as their own). You must pay the class fee of \$20 to be registered for Food Handler's Class and provide a photo ID.
- Schedule a pre-opening inspection with a representative of the Platte County Health Department.

\* Food Establishments located within the city limits of Kansas City, Missouri are regulated by the Kansas City Health Department.

# Brief Inspection Checklist for Operators of Food Establishments in Platte County, Missouri\*

(This is not an all-inclusive list of requirements)

- Food is from approved sources.
- Potentially hazardous foods (PHFs) meet temperature requirements and are properly stored, thawed, cooked, prepared, cooled, reheated and dispensed.
- Adequate refrigeration with thermometers is provided.
- Hot-holding units are provided (if applicable).
- Metal stem thermometers are provided (0-220° F. temp. range).
- Gloves are provided and used. **NO** bare-hand contact with ready-to-eat foods is allowed.
- Food and ice dispensing utensils are provided, used, and stored properly.
- Handwashing sink with disposable paper towels or air dryer and soap are provided and used.
- Personnel with communicable diseases are restricted.
- Eating, smoking, and drinking are prohibited in food preparation areas of the establishment.
- Food contact and non-food contact surfaces are properly constructed (easily cleanable) and clean. This includes tables, countertops, floors, walls, ceilings, and utensils.
- Three-compartment sink or mechanical dishwasher is provided for dishwashing.
- Wastewater is properly disposed of, including mop water, in a utility or mop sink with hot and cold running water.
- Waste receptacles are provided in the establishment and outside the establishment.
- Single-service articles are properly stored and dispensed.
- Potable hot and cold water under pressure are provided.
- Approved sanitizer is provided and used. Wet wiping cloths shall be stored in a sanitizer solution and test strips must be used to check sanitizer concentrations.
- Establishment is enclosed and screened to protect from insects, rodents and other pests.
- Lighting is adequate and light fixtures are shielded.
- Chemicals are properly stored and used.

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Platte County Health Department provides all services on a non-discriminatory basis, without regard to race, sex, color, national origin, age, handicap or religion.