PRE-OPENING FOOD ESTABLISHMENT REQUIREMENTS

☐ Three (3) sets of plumbing plans with riser diagram and layout of food establishment area

☐ Grease Trap Interceptor Permit from LFUCG (call 859-425-2412)

☐ Adequate sized three-compartment sink with drain boards

☐ Hand sink with hot, potable water, soap and paper towels or blow dryer

☐ Mop sink with a backflow preventor

☐ At least one men’s and one women’s restroom (in accordance with State Plumbing Code)

☐ Hood system (if required) inspected by Building Inspection (call 859-258-3770)

☐ Thermometers in all heating and cooling units

☐ Smooth and easily cleanable floors, walls and ceilings

☐ No raw wood present

☐ Certified Food Manager present at establishment at all times while in operation

☐ Food handler cards for each person handling food and conducting food preparation

☐ Adequate sanitizer and test strips to analyze sanitizer levels

☐ A preliminary walk-through with a health inspector prior to opening