Appendix H

Checklist for Re-Opening Inspection After an Imminent Health Hazard

The permit holder shall obtain approval from the Health Authority before resuming operations and shall assure that the imminent health hazard has been corrected and all items on this checklist are in service:

**PHYSICAL FACILITY**
- Visually inspect to verify there is a sound structure
  - Floors, walls, ceiling intact
  - No visible damage or incomplete repairs
  - Lights are operational and at proper brightness
  - Hand sinks and restrooms operational and stocked

**OPERATIONAL UTILITIES**
- Verify electricity is working
- Verify gas is working
- Verify water is available and adequate
- Verify hot water is available at a minimum of 120°F±2°

**FACILITY PREPARATION**
- Inspect for clean floors, walls, and ceilings
- Inspect dry storage space and shelves
- Inspect cooling and freezer equipment inside and out
- Inspect food-contact surfaces
- Inspect ice machines inside and out
- Inspect utensils, flatware, and glassware

**OPERATING SPECIFICATION**
- Ensure cold holding equipment is at 41°F±2° or below
- Ensure freezer(s) are at 0°F±2° or below
- Ensure dish washing equipment operates properly
- Ensure hood ventilation system is operating

Contact information for the Environmental Health Division:
- Las Vegas and surrounding area:
  - Monday – Friday, 8:00 am – 4:30 pm
  - After hours, weekends and holidays
  - (702) 759-1110
  - (702) 759-1600
- Laughlin Environmental Health Office
  - Monday – Friday, 8:00 am – 4:30 pm
  - After hours, weekends and holidays
  - (702) 759-1643
  - (702) 759-1600