



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 (702) 759-1110

After hours, weekends and holidays (702) 759-1600

Laughlin Environmental Health Office

Monday – Friday, 8:00 am – 4:30 pm (702) 759-1643

After hours, weekends and holidays (702) 759-1600