



Final Inspections

A final inspection of your facility must be scheduled prior to stocking food or beginning any operations (except on change-of-ownership inspections). Although this is not a complete list of requirements*, completion of the items on this checklist will help you pass your final inspection.

- 1) Is the completed Building Inspection card, Temporary Certificate of Occupancy, or Certificate of Occupancy available? (Required for new construction)
- 2) Is there adequate hot water:
 - a. At 3-compartment sink (120°F)?
 - b. At all hand sinks, including restrooms (100°F)?
- 3) Is the facility ready to have food and employees brought in? Do you have food thermometers, sanitizer test strips and disposable gloves (depending on operation)?
- 4) Are all of the hand sinks stocked with paper towels and hand soap?
- 5) Is there adequate refrigeration (all units operating at 41°F or less)?
- 6) Has the RPZ (backflow device) been tested within the last 12 months?
- 7) Do all drain lines from food equipment have at least a 1" air gap to floor sink?
- 8) Do doors close tightly to deter pests? Is there an air curtain? Does it work?
- 9) Are required notices posted?
 - a. No Smoking (not required if "21 and over ONLY" sign posted)
 - b. Alcohol in pregnancy warning sign (if alcohol is served in establishment)
 - c. Consumer advisory regarding eating raw or undercooked foods (menu must indicate affected foods with *)
- 10) Do all pieces of food equipment have food safety certification marks (NSF, ETL, UL Sanitation, CSA, BISCC)?
- 11) Is there adequate lighting in food preparation and ware wash areas?

Failure to meet these basic requirements can result in failure at your final inspection and assessment of associated fees. Please contact your Plan Review inspector if you have any questions before your scheduled appointment.

Facilities Design Assessment and Permitting 702-759-1258

*A complete list of requirements can be viewed at <http://www.southernnevadahealthdistrict.org/food-establishments>