



## **Forsyth County Health Department**

309 Pirkle Ferry Rd, Bldg D, Ste 500

Cumming, GA 30040

Phone: 770-781-6909 • Fax: 678-807-7343

www.forsythhd.com

### **Opening inspection checklist - operator**

Prior to opening inspection, the following items should be completed:

- All applicable fees paid – to include permit, plan review revisions, and reinspection fees
- Provide copy of Fire Marshal CO – email [Erin.Stitt@dph.ga.gov](mailto:Erin.Stitt@dph.ga.gov)
- Approved floor plan should match exactly what is constructed. If it is different in any way, i.e. equipment changes, location of equipment is different, water heater is different, then the plans should be updated to match as built and equipment specs shall have prior approval
- All sinks shall have hot/cold water. If sinks do not have both then the inspection will not be completed
- If applicable, dish machine shall be operable and either measure hot water at 160 degrees for hot water sanitizer or 50 ppm chlorine for sanitizer
- All equipment (hot and cold, refrigeration and steam tables) shall be able to maintain food at 41 degrees F or below or 135 degrees F or above
- Floors, walls, ceiling shall be constructed of approved material and match what is on plan/application
- Number of seats shall match what is on plans
- If the operator intends to use TPHC for any food that requires refrigeration, and if not already approved, written procedures shall be approved prior to using TPHC
- Has menu changed – seasonal items offered?
- Ask for parasite destruction letter if applicable
- Do you plan on having dogs on patio if applicable. If they have decided to do so and we don't have procedures, they will need to submit written procedures – see form

If all items are not checked off, then a reinspection will take place and \$100 will have to be paid