

STARK COUNTY HEALTH DEPARTMENT

Since 1920



3951 Convenience Circle, N.W.
Canton, Ohio 44718-2660
(330) 493-9904

FOOD OPERATION PRE-LICENSE INSPECTION

Name of Operation: _____

Site Address: _____

Telephone #: _____ Fax #: _____

√ - yes X - no N/A - not applicable

ITEM	STATUS	COMMENTS
Finals from other agencies: Building, Electric, Plumbing, Zoning, Fire, OEPA		
Risk Level: 1, 2, 3, 4 Catering, Commissary, Limitations		
ServSafe Certification # of employees		
Acceptable water sample		
Approved NSF equipment		
Does the floor plan & menu match the submitted approved plan		
All floors, walls & ceilings are made of approved & cleanable material		
There is coving at the floor and wall junctures where needed		
Self-closures have been installed on all door where needed		
All exterior doors are tight-fitting		

ITEM	STATUS	COMMENTS
All applicable equipment is sealed to the walls to facilitate cleaning		
Easy access for cleaning equipment ex: castors, quick disconnects, etc.		
Adequate supply of warm water, soap & an approved drying device at all hand sinks		
Adequate screening for doors & windows		
Adequate food & equipment storage		
Adequate impervious trash container with tight-fitting lids are available		
Outside dumpster is in sound condition		
Pest Control Program		
Employee storage area is adequate		
Backflow prevention is present where needed		
Indirect drains with proper air gaps available for food prep. Sink, ice machine, etc.		
No submerged water inlets		
Wasted drain lines not installed thru ice bins		
Shelves are 6 inches off the floor		
Storage & work areas are not located below water, sewer or condensation lines		
Lighting is sufficient (light meter)		
Adequate light shields are present		
Food & chemical storage is separate		
Food protection shields are provided where needed		
A long stem thermometer registering 0 to 220 degrees was available for use		

ITEM	STATUS	COMMENTS
Operator was instructed on how to use the thermometer and how and when to calibrate the thermometer		
There are thermometers in all refrigeration units. These thermometers are registering 41°F or below and have been running for 24 hours prior to this inspection		
Approved sanitizer available for use		
The operator was instructed on how to use the sanitizer and test strips (for the 3 compartment sink)		
The operator is familiar with the mechanical dishwashing sanitizing method and is familiar with the procedure for monitoring this.		
Food is from an approved source		
Foods are stored under refrigeration in a manner that will prevent cross contamination		
Menu review: adequate food safety procedures in place cooking, cooling, reheating, etc.		
Ice machine cleaning procedures		
General cleaning program		
Operator was advised to clean & sanitize all equipment prior to use		
Operator was informed that ill employees are not permitted to handle foods & employee illness log must be implemented		
The operator received a Food Safety Educational Packet		
Person In Charge Training (PowerPoint) was given		
The operator was informed that the food license shall be renewed each year by March 1st or a 25% penalty is imposed		
The operator was advised that any remodeling, adding of equipment (no residential) or menu additions must receive prior approval from the Stark County Health Dept.		
Licensing Approved		

