NorthWest Bergen Regional Health Commission 20 West Prospect Street \* Waldwick, NJ 07463 Phone: (201) 445-7217 \* Fax: (201) 445-4001

www.nwbrhc.org \* www.facebook.com/NWBRHC

Health Officer: Angela Musella, MA, CHES



## **Food Establishment Pre-Opening Requirements**

Copy of Menu Provided
Sink requirements
<ul> <li>Appropriate size three (3) compartment sink or commercial sink or commercial dishwasher</li> <li>Adequate area to air-dry dishes</li> <li>Adequate food prep sinks</li> <li>Hand-washing sinks in all prep-areas</li> <li>Mop/Utility sink or curbed floor drain area on main floor</li> <li>Indirect drain connection under three (3) compartment sink, food prep sinks, ice machines, etc. (Required air gap)</li> <li>Hot and cold running water at all sinks</li> <li>Soap, paper towels and garbage can located at every hand- washing sink</li> </ul>
Storage areas protected (storage under waste water pipes prohibited)
Bare hand contact with Ready to Eat foods prohibited. You must provide adequate & appropriate gloves, deli tissue and/or utensils
Dishwasher tested for proper sanitizing (test strips necessary for chemical sanitizing units); GAUGES WORKING
Thermometers located inside each refrigerator and freezer
Refrigerator/ freezers must be on and at temperature for inspection: cold holding must be 41 degrees F or below; freezers must be 0 degrees f or below.
All hot holding must be capable of maintaining 135 degrees f or above
Food testing/ probe thermometer required

(OVER)

HAACP plan for Sushi
PH meter required for Sushi rice, etc. (If applicable)
Adequate supply of Sanitizer strips required
All Wash, Rinse, Sanitize materials on premise
Covered trash receptacle in Women's restroom required
Choking Prevention poster in dining area (if applicable)
"Employees Must Wash Hands" sign posted in restrooms and all handwashing sinks
"No Smoking" sign posted
Pest Control Company contracted
Food Handling/ Manager Course requirements met, Food Manager's Certification with copy sent to Health Department
All areas of establishment must be cleaned and sanitized
All equipment and kitchenware must be cleaned and sanitized
All hardware and construction debris must be removed
Building Department approval must be obtained
Health Department License must be obtained
It is your responsibility to comply with NJAC 8: 24 "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines"
All lights in food prep areas protected
All surfaces must be smooth, cleanable, and washable
Copy of food suppliers must be provided
Employee storage area must be provided (coats, pocketbooks, etc.)
Self-closing doors on restrooms
Garbage/dumpster pickup contracted through town (if applicable)

FOOD ESTABLISHMENTS WILL NOT RECEIVE HEALTH DEPARTMENTS APPROVAL TO OPEN UNTIL THESE CODE REQUIREMENTS ARE MET.