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Health Officer

REQUIREMENTS FOR OPENINGS

CITY/TOWN FIRE & BUILDING DEPARTMENT INSPECTIONS COMPLETED

EASILY CLEANABLE FLOORS, WALLS, AND CEILING

THREE COMPARTMENT SINK (WASH, RINSE, SANITIZE)

SANITIZER AND TEST STRIPS AVAILABLE

MOP/UTILITY SINK WITH SPACE TO HANG MOPS UP TO DRY

HANDWASH SINK WITH WATER AT LEAST 85°F, SOAP, PAPER TOWEL, WASTE CAN AND SIGNAGE

COVERED DUMPSTER PLACED ON CONCRETE OR ASPHALT

SELF-CLOSING RESTROOM DOORS

COVERED WASTE CAN IN WOMEN'S (OR UNISEX/GENDER NEUTRAL) RESTROOMS

LIGHT BULBS SHIELDED IN FOOD STORAGE AND PREPARATION AREAS

PROBE THERMOMETER AVAILABLE TO MEASURE FOOD TEMPERATURES

THERMOMETERS IN ALL FREEZERS AND REFRIGERATORS **MUST RUN 24 HOURS BEFORE PLACING FOOD IN UNITS**

AT LEAST ONE EMPLOYEE MUST HAVE FOOD MANAGER CERTIFICATION

****ALL CONSTRUCTION AND CLEANUP MUST BE COMPLETED AND FOOD MUST BE IN STOCK BEFORE OPENING INSPECTION****

THE COMPLETE INDIANA RETAIL FOOD ESTABLISHMENT SANITATION REQUIREMENTS CAN BE FOUND AT www.in.gov/health/food-protection/files/410_iac_7-26.pdf.

ADDITIONAL INFORMATION CAN BE FOUND UNDER THE HEALTH DEPARTMENT FOOD PROTECTION TAB AT www.IN.gov.