



4 South Eagleville Road • Mansfield CT 06268 • Tel: (860) 429-3325 • Fax: (860) 429-3321

## Health Code Agreement Checklist

| <b>Requirements:</b><br>Read these requirements. If you <i>agree to comply</i> ,<br>check the “Agreed” box for each requirement.   | Agreed                   |
|--|--------------------------|
| 1. All food supplies must be from inspected and approved sources. ....   | <input type="checkbox"/> |
| 2. All establishments must have an ill food worker employee reporting agreement on site.....   | <input type="checkbox"/> |
| 3. All establishments must have written procedures for responding to vomiting and diarrheal events (kit for clean up of bodily fluids on site).....                            | <input type="checkbox"/> |
| 4. Foods, single service articles and utensils must be stored off of the floor. ....   | <input type="checkbox"/> |
| 5. All refrigerators must have a thermometer visibly kept in their warmest part. ....  | <input type="checkbox"/> |
| 6. Cold Time/Temperature Controlled for Safety Foods (TCS) must be kept at 41°f or below..   | <input type="checkbox"/> |
| 7. Hot TCS foods must be kept at 135°f or higher .....   | <input type="checkbox"/> |
| 8. Steps must be taken wherever possible to minimize the time that TCS foods are kept between the temperatures of 41°f and 135°f. ....   | <input type="checkbox"/> |
| 9. Ready-to-eat (RTE) foods must never be handled with bare hands if at all avoidable. This can be avoided with the use of utensils, single-use gloves, food papers, etc. .... | <input type="checkbox"/> |
| 10. All ingredients of RTE foods (example: tuna salad sandwiches) must be pre-chilled before mixing or assembly. ....  | <input type="checkbox"/> |
| 11. Produce should be washed on-site prior to use, preferably in a dedicated prep sink. ....   | <input type="checkbox"/> |
| 12. If a multi-use sink is used to wash produce, it must be cleaned and sanitized both <b>BEFORE</b> and <b>AFTER</b> this use. ....   | <input type="checkbox"/> |
| 13. All outside doors must be self-closing and rodent-proof. ....  | <input type="checkbox"/> |
| 14. Any outside doors left open must be provide with self-closing screen doors. ....   | <input type="checkbox"/> |
| 15. All openable windows must be screened with minimum #16 screening. ....   | <input type="checkbox"/> |
| 16. All utility conduit chases must be sealed; all ventilation system intakes and exhausts must be protected from outside entrance of vermin. ....                             | <input type="checkbox"/> |
| 17. The area around the building must be clear of unnecessary brush, litter, boxes and other vermin harborage. ....  | <input type="checkbox"/> |
| 18. Garbage cans and dumpsters storing garbage outside must be stored on a clean paved base.   | <input type="checkbox"/> |
| 19. All garbage storage containers (cans, dumpsters) must have lids closed except when being filled. ....  | <input type="checkbox"/> |
| 20. A sanitarily drained facility for washing garbage cans and floor mats (neither dish-washer or prepsink) must be provided. Wash water may not be thrown on the ground. .... | <input type="checkbox"/> |
| 21. A supply of ice, whether made in-house or reliably purchased must be available. ....   | <input type="checkbox"/> |
| 22. Ice scoops must be stored in a sanitary manner, protected from unclean surfaces. They may <b>NOT</b> be stored in the ice. ....  | <input type="checkbox"/> |

| <b>Requirements:</b><br>Read these requirements. If you <i>understand</i> and <i>agree to comply</i> ,<br>check the "Agreed" box for each requirement.                                   | Agreed                   |
|--|--------------------------|
| 23. There must be a designated area for the segregation of damaged goods to be returned. ....  | <input type="checkbox"/> |
| 24. All toxic materials must be stored away from food prep and storage areas, and unable to contaminate or potentially contaminate foods, utensils or single service articles. ....      | <input type="checkbox"/> |
| 25. All containers of toxic materials, including sanitizers, must be clearly labeled. ....   | <input type="checkbox"/> |
| 26. Intended poisons (ie, bug sprays, etc) must be stored separately from all other toxics. ....   | <input type="checkbox"/> |
| 27. Clean linens must be stored cleanly. Soiled linens must be stored in containers or bags for that purpose. ....   | <input type="checkbox"/> |
| 28. Dishwashing machines must have working, accurate temperature and pressure gauges. ....   | <input type="checkbox"/> |
| 29. The establishment's largest pot and pan must fit into each compartment of the pot sink or into the dishwasher. ....  | <input type="checkbox"/> |
| 30. Pot sinks and dishwashers must be provided with dish tables and drain boards. ....   | <input type="checkbox"/> |
| 31. Appropriate test papers/kits must be available for checking sanitizer concentration. ....  | <input type="checkbox"/> |
| 32. Handwashing sinks must be conveniently located in all food prep, service and warewashing areas, and in all bathrooms. Handwashing sinks to be properly labeled (handwashing only)... | <input type="checkbox"/> |
| 33. Handwashing sinks must have temperature-mixing faucets. ....   | <input type="checkbox"/> |
| 34. Hot and cold running water must be available at every handwashing sink. ....   | <input type="checkbox"/> |
| 35. Self-closing metered faucets must run for 15 seconds without reactivating. ....  | <input type="checkbox"/> |
| 36. Soap, sanitary drying facilities and a wastebasket must be convenient to each handwashing sink. ....   | <input type="checkbox"/> |
| 37. A covered wastebasket is required in bathrooms. ....   | <input type="checkbox"/> |
| 38. Toilet room doors must be self-closing. ....   | <input type="checkbox"/> |
| 39. Toilet rooms must be adequately ventilated with either an openable window or a powered ventilator fan. ....  | <input type="checkbox"/> |
| 40. Handwashing reminder signs must be posted in each bathroom used by employees. ....   | <input type="checkbox"/> |
| 41. All containers used for food storage must be food-grade, approved by NSF. ....   | <input type="checkbox"/> |
| <b>THE FOLLOWING ITEMS ARE FOR CLASSES 2, 3 AND 4 ESTABLISHMENTS ONLY:</b>   |                          |
| 42. Raw meats, poultry, seafood are sources of bacterial contamination and must be stored lower than cooked and RTE foods. ....  | <input type="checkbox"/> |
| 43. Frozen food must be thawed ONLY under refrigeration, or cool running water, or in a microwave oven or as a part of the cooking process. ....   | <input type="checkbox"/> |
| 44. An accurate food thermometer (probe or bayonet) in the correct range must be available to check cooking and reheating temperatures of foods. ....                                    | <input type="checkbox"/> |
| 45. Cooling of hot TCS foods from 135°F to 70°F must be completed within 2 hours, and from 70°F to 41°F within the next 4 hours. ....  | <input type="checkbox"/> |
| 46. TCS foods which you've made ahead of time must be reheated to 165°F for 15 seconds. This process must never take longer than 2 hours. ....   | <input type="checkbox"/> |
| 47. Allergen statement posted at counter "Before placing your order, please inform your server if a person in your party has a food allergy."  | <input type="checkbox"/> |

ESTABLISHMENT NAME: \_\_\_\_\_

ESTABLISHMENT ADDRESS: \_\_\_\_\_ TOWN: \_\_\_\_\_

APPLICANT NAME: \_\_\_\_\_

APPLICANT SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_