



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

Health Code Agreement Checklist

Requirements:	Agreed
Read these requirements. If you <i>agree to comply</i> , check the “Agreed” box for each requirement.	<input type="checkbox"/>
1. All food supplies must be from inspected and approved sources.	<input type="checkbox"/>
2. Foods, single service articles and utensils must be stored off of the floor.	<input type="checkbox"/>
3. All refrigerators must have a thermometer visibly kept in their warmest part.	<input type="checkbox"/>
4. Hot Potentially Hazardous Foods (PHFs) must be kept at 140°f or higher.	<input type="checkbox"/>
5. Cold PHFs must be kept at 45°f or colder.	<input type="checkbox"/>
6. Steps must be taken wherever possible to minimize the time that PHFs are kept between the temperatures of 45°f and 140°f.	<input type="checkbox"/>
7. 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"/>
8. All ingredients of RTE foods (example: tuna salad sandwiches) must be pre-chilled before mixing or assembly.	<input type="checkbox"/>
9. Produce should be washed on-site prior to use, preferably in a dedicated prep sink.	<input type="checkbox"/>
10. If a multi-use sink is used to wash produce, it must be cleaned and sanitized both BEFORE and AFTER this use.	<input type="checkbox"/>
11. All outside doors must be self-closing and rodent-proof.	<input type="checkbox"/>
12. Any outside doors left open must be provide with self-closing screen doors.	<input type="checkbox"/>
13. All openable windows must be screened with minimum #16 screening.	<input type="checkbox"/>
14. All utility conduit chases must be sealed; all ventilation system intakes and exhausts must be protected from outside entrance of vermin.	<input type="checkbox"/>
15. The area around the building must be clear of unnecessary brush, litter, boxes and other vermin harborage.	<input type="checkbox"/>
16. Garbage cans and dumpsters storing garbage outside must be stored on a clean paved base.	<input type="checkbox"/>
17. All garbage storage containers (cans, dumpsters) must have lids closed except when being filled.	<input type="checkbox"/>
18. 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"/>
19. A supply of ice, whether made in-house or reliably purchased must be available.	<input type="checkbox"/>
20. Ice scoops must be stored in a sanitary manner, protected from unclean surfaces. They may NOT be stored in the ice.	<input type="checkbox"/>

Requirements: Read these requirements. If you <i>understand</i> and <i>agree to comply</i> , check the “Agreed” box for each requirement.	Agreed
21. There must be a designated area for the segregation of damaged goods to be returned.	<input type="checkbox"/>
22. 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"/>
23. All containers of toxic materials, including sanitizers, must be clearly labeled.	<input type="checkbox"/>
24. Intended poisons (ie, bug sprays, etc) must be stored separately from all other toxics.	<input type="checkbox"/>
25. Clean linens must be stored cleanly. Soiled linens must be stored in containers or bags for that purpose.	<input type="checkbox"/>
26. Dishwashing machines must have working, accurate temperature and pressure gauges.	<input type="checkbox"/>
27. The establishment’s largest pot and pan must fit into each compartment of the pot sink or into the dishwasher.	<input type="checkbox"/>
28. Pot sinks and dishwashers must be provided with dish tables and drain boards.	<input type="checkbox"/>
29. Appropriate test papers/kits must be available for checking sanitizer concentration.	<input type="checkbox"/>
30. Handwashing sinks must be conveniently located in all food prep, service and warewashing areas, and in all bathrooms.	<input type="checkbox"/>
31. Handwashing sinks must have temperature-mixing faucets.	<input type="checkbox"/>
32. Hot and cold running water must be available at every handwashing sink.	<input type="checkbox"/>
33. Self-closing metered faucets must run for 15 seconds without reactivating.	<input type="checkbox"/>
34. Soap, sanitary drying facilities and a wastebasket must be convenient to each handwashing sink.	<input type="checkbox"/>
35. A covered wastebasket is required in bathrooms.	<input type="checkbox"/>
36. Toilet room doors must be self-closing.	<input type="checkbox"/>
37. Toilet rooms must be adequately ventilated with either an openable window or a powered ventilator fan.	<input type="checkbox"/>
38. Handwashing reminder signs must be posted in each bathroom used by employees.	<input type="checkbox"/>
39. All containers used for food storage must be food-grade, approved by NSF.	<input type="checkbox"/>
THE FOLLOWING ITEMS ARE FOR CLASSES 3 AND 4 ESTABLISHMENTS ONLY:	
40. Raw meats, poultry, seafood are sources of bacterial contamination and must be stored lower than cooked and Ready-To-Eat (RTE) foods.	<input type="checkbox"/>
41. 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"/>
42. 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"/>
43. Cooling of hot PHFs from 140°f to 70°f must be completed within 2 hours, and from 70°f to 45°f within the next 4 hours.	<input type="checkbox"/>
44. PHFs 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"/>

ESTABLISHMENT NAME: _____
 ESTABLISHMENT ADDRESS: _____ TOWN: _____

APPLICANT NAME: _____

APPLICANT SIGNATURE: _____ DATE: _____