



Public Health
Prevent. Promote. Protect.

**Peoria City/County
Health Department**
Environmental Health
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Final Inspection for Food Establishment Checklist

The Final Inspection Food Establishment Checklist is intended to help the final inspection process run smoothly by providing a modified list of items that will be inspected prior to final approval to operate being given by the Health Authority. It is advised that any needed corrections are addressed prior to the final inspection. If you have questions about specific requirements, please contact us at EH@peoriacounty.org or by calling 309-679-6161.

License Fees

- License fee has been paid or is paid onsite at time of final inspection

Required Documentation

- Proof of Certified Food Protection Manager (CFPM) has been received and is available onsite to review during inspections
- Proof of Allergen Training for all required CFPM has been received and is available onsite to review during inspections
- Procedures for the Cleanup of Vomit and Diarrhea are available onsite

Lavatories and Restrooms

- A minimum required number of handwashing sinks are provided and easily accessible to all food handlers
 - A handwashing sink must be located in or immediately adjacent to toilet rooms
 - A handwashing sink must be located to be available for convenient use in all food preparation areas
 - A handwashing sink must be located in a ware washing area
 - A handwashing sink must be located in a food dispensing area (example: next to an ice machine)
- All handwashing sinks are stocked with handwashing sign, soap, paper towels, and a trash receptacle
- Hot and cold water under pressure is available at all handwashing sinks
 - Temperature must be at least 100 degrees F
 - A steam mixing valve cannot be used
 - A self-closing faucet must provide a flow of at least 15 continuous seconds
- At least one restroom for employees is available
- Restrooms have self-closing doors, mechanical ventilation, and handwashing sinks with hot and cold running water, soap, paper towels, and handwashing sign

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Warewashing and Sanitizing

- A three-compartment sink with compartments large enough to accommodate the largest item to be cleaned is available (with drain boards or acceptable drain board alternatives available for clean and soiled wares)
- Hot and cold water under pressure is available at the three-compartment sink with capability of reaching at least 110 degrees F
- Potable water is provided (recent water samples must be provided and available if establishment is on well water)
- An approved, EPA registered, food contact surface safe sanitizer is available onsite along with proper sanitizer test strips (to test concentration)
- If a dishmachine is present and will be utilized, it must be working properly

Wastewater Disposal

- A mop sink or utility sink is available for proper wastewater disposal
- An approved wastewater disposal system is available (if establishment is hooked up to a private onsite wastewater disposal system, a recent inspection from a licensed contractor must be provided and available)

Hot and Cold Holding Equipment – Capability to Check Temperatures

- Enough refrigeration or freezer units are available to keep foods at 41 degrees F or less at all times (MUST be turned on and observed to be at proper temperature during inspection)
- Enough cooking and hot holding units are available to cook and hold hot foods
- A calibrated, metal stem thermometer is available to check temperatures of time/temperature controlled for safety foods
- All hot and cold units have thermometers, as required

Facilities

- All food contact surfaces are smooth, easily cleanable, and non-absorbent
- Walls and ceilings are in good repair, smooth, and easily cleanable
- Floors in food preparation, food storage, dishwashing, walk-in refrigeration and freezer units, toilet rooms and dressing rooms are smooth, durable, easily cleanable, in good repair, and free of cracks and chips
- Doors and windows are tight fitting (to prevent the entrance of pests)
- Lighting is shielded and sufficient for cleaning/preparing foods
- Dumpsters are stored on concrete or asphalt

Are you ready for your final inspection? Please schedule your final inspection at least a week in advance by emailing EH@peoriacounty.org or by calling 309-679-6161.