

RESTAURANT RE-OPENING CHECK-LIST: INTERIOR

LOCATION NAME: _____ DATE: _____

ICE MACHINES	RECOMMENDED ACTION		RECOMMENDED TEAM	COMPLETED
	1	Empty bins. Sanitize interior and exterior of ice storage area.	Store Team	
	2	Remove bin doors. Sanitize and clean.	Store Team	
	3	Chemically clean and sanitize all water components with approved cleaners/sanitizers.	Professional Service Technician	
	4	Clean/wash condenser coils along with any washable filters.	Professional Service Technician	
	5	Inspect ice machine components for wear and cracks.	Professional Service Technician	
	6	Inspect fan motor, fan mounts, and bearings. Lubricate/adjust as necessary.	Professional Service Technician	
	7	Visual inspection of refrigeration lines and connections for signs of leaks.	Professional Service Technician	
	8	Visual inspection of electrical connections and contactors for signs of arcing or damage.	Professional Service Technician	
	9	Verify operation of dump valve.	Professional Service Technician	
	10	Check operation of unit after cleaning. Make 1 complete batch of ice for cube consistency.	Professional Service Technician	

SELF-CONTAINED REFRIGERATION	RECOMMENDED ACTION		RECOMMENDED TEAM	COMPLETED
	1	Inspect and clean all perimeter gaskets. Clean perimeter frame area where gaskets seal.	Store Team	
	2	Verify temperatures per ServSafe regulations.	Store Team	
	3	Inspect cords and casters, clean as needed.	Store Team	
	4	Clean condenser and evaporator coils. Inspect end passes/fins for corrosion/deterioration.	Professional Service Technician	
	5	Clear drain lines and clean out drain condensate pan.	Professional Service Technician	
	6	Verify temperatures per ServSafe regulations.	Professional Service Technician	
	7	Visual inspection of refrigeration lines and connections for signs of leaks or corrosion.	Professional Service Technician	
8	Visual inspection of electrical connections and contactors for signs of arcing or damage.	Professional Service Technician		

WALK-IN REFRIGERATOR	RECOMMENDED ACTION		RECOMMENDED TEAM	COMPLETED
	1	Inspect and clean all perimeter gaskets.	Store Team	
	2	Verify temperatures.	Store Team	
	3	Clean perimeter frame area where gasket seals.	Store Team	
	4	Clean fan shroud of static dust.	Store Team	
	5	Wipe down exterior of evaporator.	Store Team	
	6	Clean floor, walls, ceiling, and shelving of any dust/debris.	Store Team	
	7	Clean condenser and evaporator coils. Inspect end passes/fins for corrosion/deterioration.	Professional Service Technician	
	8	Clean condensate pans/drain lines.	Professional Service Technician	
	9	Clean fan blades , evaporator motors of dust build up.	Professional Service Technician	
	10	Inspect insulation in refrigerated box for structural integrity.	Professional Service Technician	
	11	Inspect door perimeter heaters for proper operation.	Professional Service Technician	
12	Inspect evaporator defrost clock for proper time, settings, and operation.	Professional Service Technician		

FOODSERVICE - ALL UNITS	RECOMMENDED ACTION		RECOMMENDED TEAM	COMPLETED
	1	Clean any accumulation of grease build up.	Store Team	
	2	Inspect all cords for damage.	Store Team	
	3	Inspect all gas lines for damage.	Store Team	
	4	Inspect door operation (proper opening, closing, and seal).	Store Team	
5	Inspect caster operation.	Store Team		

HOOD EXHAUST

	RECOMMENDED ACTION	RECOMMENDED TEAM	COMPLETED
1	Ensure cleaning and inspections are up to date.	Store Team	
2	Clean grease extractors.	Store Team	
3	Check hood exhaust controls are operating properly.	Professional Service Technician.	

ELECTRICAL

	RECOMMENDED ACTION	RECOMMENDED TEAM	COMPLETED
1	Visually inspect all outlets for proper covers and visible damage.	Store Team	
2	Inspect all cords for visible damage.	Store Team	
3	Check all lighting is working and there is no build-up of static dust.	Store Team	
4	Ensure all switches are in good working order.	Store Team	

PLUMBING

	RECOMMENDED ACTION	RECOMMENDED TEAM	COMPLETED
1	Check all faucets for leaks and proper pressure.	Store Team	
2	Check water temperature on public faucets/hand washing stations. They should reach 115-120 degrees within 75 seconds from first run of the day.	Store Team	
3	Check water heater for visual leaks .	Store Team	
4	Check urinal/toilet flush systems for proper operation.	Store Team	
5	Ensure dish machine temperatures and chemical operation meet industry standards.	Chemical Provider	

+ ADDITIONAL INSPECTIONS

	RECOMMENDED ACTION	RECOMMENDED TEAM	COMPLETED
1	Inspect return air grates for excessive build-up. These can be cleaned with step ladder and broom, this may create a lot of debris at bar and table areas.	Store Team	
2	Inspect bathroom exhaust fan covers for excessive build-up of dust remove and clean as needed. Fan assembly may also need to be removed and cleaned.	Store Team	
3	Clean beer lines following manufacturer instructions.	Store Team	
4	Clean and sanitize fountain dispensers following manufacturer instructions.	Store Team	

STORE SPECIFIC ACTION ITEMS

	ADDITIONAL ACTION	ASSIGNED TEAM	COMPLETED
1			
2			
3			
4			
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9			
10			
11			
12			

ADDITIONAL RESOURCE:

National Restaurant Association COV-19 Reopening Guidance

<https://go.restaurant.org/covid19-reopening-guide>