



## Plan Review Guidelines Pre-Operational Inspection

The Pre-Operational Inspection is an inspection to verify that a food establishment is constructed and equipped in a manner conforming to the previously approved plans and/or modifications of those plans, and is in compliance with all applicable regulations. A Food Safety staff person will help finish the application for the health permit only after a successful inspection.

All construction must have been completed, construction materials removed, and the entire facility cleaned (all equipment cleaned and sanitized). Equipment that was specified in the plan must be in place and ready for use. Be certain all equipment is approved by the National Sanitation Foundation (or equivalent) and has the “NSF” sticker visible for the inspector to see it.

Here is a list of things to consider, where applicable, before calling for a pre-operational inspection:

- All equipment is in working order and can be tested or demonstrated
  - Dishwasher
  - Ventilation hood (including fresh make-up air)
  - Hot-holding equipment
- Functioning utility services (gas, electric)
- Functioning water supply from an approved source and sewage/wastewater disposal
- Cold holding or refrigeration units maintaining temperatures at  $\leq 41^{\circ}\text{F}$
- Hot and cold running water to all fixtures where required
- Soap and paper towels at all hand wash sinks
- Have available properly calibrated probe-type thermometer(s) to monitor food temperatures
- All equipment (other than easily movable equipment on casters or units light enough for easy movement) must be installed with unobstructed space between and behind the equipment to permit cleaning or be sealed to the wall and adjoining equipment
- An adequate supply of chemical sanitizer(s) for manual cleaning of food contact surfaces
- All construction materials and residual dust must have been removed
- Provide covered and watertight refuse storage containers
- A copy of your Final Plumbing Inspection report must be provided or a permit will not be issued

After the successful inspection has been completed, a report will be provided which lists any further work that must be completed within the following month. The Environmental Health Specialist assigned to the area will provide an “operational inspection” - typically 30 days later. At that time, the correction of any items noted on your pre-operational inspection will be verified.

Please call the Allegheny County Health Department Food Safety Program at 412-578-8044 if you have further questions or need assistance.

### **Allegheny County Health Department**

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