

**Franklin County Public Health
Food Safety Section
Final Inspection Checklist**

- I have submitted plans and application to Franklin County Public Health.
- Plans have been submitted to the proper building departments.
- All plumbing work was performed by a licensed plumber.
- I have received final approval from the plumbing department.
- All construction equipment is removed and all work is complete.
- Sinks are secured and sealed against the wall OR mounted 4 inches from the wall.

Prior to the Final Inspection:

- The facility is constructed according to the submitted plans.
- All surfaces are clean and ready to use.
- All equipment is commercial grade.
- All equipment is correctly installed and working properly.
- All refrigeration is holding at 41°F or below and all refrigerators have working thermometers.
- All hand sinks have soap, paper towels, and hand washing signs.
- Hot and cold water is available.
- Sanitizer and test strips are readily available.
- A stem thermometer is available.
- A covered trashcan is in the women's restroom.
- All chemicals are properly stored.
- If a dish machine is installed, it is working properly.
- Level One Food Safety Training has been completed. If not, it must be completed within 30 days after opening.

**FRANKLIN COUNTY PUBLIC HEALTH
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