

# Reopening a Food Facility After Extended Closure due to COVID-19

## *Check, Clean, & Disinfect*

*If your facility has been closed, follow these tips to make sure your business is ready to open and operate safely.*



### CHECK

- ◇ Check that all refrigerators can hold 41°F or below and have accurate thermometers.
- ◇ Check that all faucets are functioning properly and have at least 120°F water available throughout the facility.
- ◇ Check all cook lines, food preparation, and food storage areas for signs of vermin activity. Have a licensed pest control company service the facility if necessary.
- ◇ Inspect all food products and discard any food showing signs of spoilage, damage, or contamination.
- ◇ Test that all floor sinks and drains are working properly; make sure the grease trap is serviced and functional; verify trash service is active.
- ◇ Ensure employees are properly trained NOT to come to work when they are feeling sick.



### CLEAN

- ◇ Clean ALL food and non-food contact surfaces such as storage racks and shelving.
- ◇ Clean ALL floors, walls, and ceilings and repair any major damage. Make sure lights throughout facility are working properly.
- ◇ Clean the exhaust hood and check that hood and ventilation systems are working properly.
- ◇ Clean and sanitize ice machines before use.
- ◇ Empty old oil, clean the fryer, and refill with new oil.
- ◇ Flush water lines and faucets for 3-5 minutes that have not been in use (such as restrooms, soda dispensers, and coffee machines).



### DISINFECT

- ◇ Disinfect ALL food and non-food contact surfaces using at least the minimum required sanitizing concentration.
- ◇ Make sure the facility has adequate amount of sanitizer and testing materials on-hand.
- ◇ Properly setup and run the dish machine a few cycles to ensure the machine is washing and sanitizing according to manufacture's instructions.
- ◇ Supply all handwashing sinks with soap, paper towels, and warm water (at least 100°F).

### Reopening a Food Facility After Extended Closure and is Under New Ownership

If you have taken ownership of a closed facility, contact Imperial County Environmental Health office at 442-265-1888 to schedule an on-site inspection BEFORE you open for business. For additional information please continue to visit our website at [www.icphd.org](http://www.icphd.org).

