



New Food Service Establishment Component Checklist—Livingston County



- Completed “Requirements for Opening a Food Service Establishment” form
- Equipment constructed of safe materials
- Hot/Cold or tempered running water
- Acceptable grease trap
- Three compartment sink with drain board
- Dedicated handwashing sink with handwashing sign
- Indirect drains on sinks and equipment when required
- Utility sink with a floor drain
- Stem thermometer (0-220F) or digital equivalent
- Sanitizing solution in container with wiping cloth and test strips
- Cooking equipment capable of heating foods to 165F or higher
- Hot holding equipment capable of holding food at 140F or higher
- Cold holding equipment capable of holding food at 45F or less
- Thermometers for all cold holding/hot holding equipment
- Smooth, cleanable surfaces (floors, walls, ceilings, shelves etc.)
- Adequate ventilation (hood with fire suppression if required)
- Shielded or shatterproof lighting
- Screened doors/windows to outside
- Satisfactory garbage and recyclable storage
- Toilet facilities with self closing doors
- Method of eliminating bare hand contact (gloves, tongs, deli paper etc.)
- Food storage minimum of 6 inches above floor surfaces
- Sneeze guards (salad bar, buffet line etc.)
- Toxic materials (cleaners, sanitizers etc.) stored in dedicated location

This document is intended to outline common requirements for opening a food service establishment. Please refer to Subpart 14-1 of the State Sanitary Code for a full list of requirements. Copies can be obtained by contacting the Livingston County Department of Health or by visiting www.nyhealth.gov.