

NorthWest Bergen Regional Health Commission
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Health Officer: Angela Musella, MA, CHES



Food Establishment Pre-Opening Requirements

Copy of Menu Provided

Sink requirements

- Appropriate size three (3) compartment sink or commercial sink or commercial dishwasher
- Adequate area to air-dry dishes
- Adequate food prep sinks
- Hand-washing sinks in all prep-areas
- Mop/Utility sink or curbed floor drain area on main floor
- Indirect drain connection under three (3) compartment sink, food prep sinks, ice machines, etc. (Required air gap)
- Hot and cold running water at all sinks
- Soap, paper towels and garbage can located at every hand- washing sink

Storage areas protected (storage under waste water pipes prohibited)

Bare hand contact with Ready to Eat foods prohibited. You must provide adequate & appropriate gloves, deli tissue and/or utensils

Dishwasher tested for proper sanitizing (test strips necessary for chemical sanitizing units); GAUGES WORKING

Thermometers located inside each refrigerator and freezer

Refrigerator/ freezers must be on and at temperature for inspection: cold holding must be 41 degrees F or below; freezers must be 0 degrees f or below.

All hot holding must be capable of maintaining 135 degrees f or above

Food testing/ probe thermometer required

(OVER)

- ___ HACCP plan for Sushi
- ___ PH meter required for Sushi rice, etc. (If applicable)
- ___ Adequate supply of Sanitizer strips required
- ___ All Wash, Rinse, Sanitize materials on premise
- ___ Covered trash receptacle in Women's restroom required
- ___ Choking Prevention poster in dining area (if applicable)
- ___ "Employees Must Wash Hands" sign posted in restrooms and all handwashing sinks
- ___ "No Smoking" sign posted
- ___ Pest Control Company contracted
- ___ Food Handling/ Manager Course requirements met, Food Manager's Certification with copy sent to Health Department
- ___ All areas of establishment must be cleaned and sanitized
- ___ All equipment and kitchenware must be cleaned and sanitized
- ___ All hardware and construction debris must be removed
- ___ Building Department approval must be obtained
- ___ Health Department License must be obtained
- ___ It is your responsibility to comply with NJAC 8: 24 "Sanitation in Retail Food Establishments and Food and Beverage Vending Machines"
- ___ All lights in food prep areas protected
- ___ All surfaces must be smooth, cleanable, and washable
- ___ Copy of food suppliers must be provided
- ___ Employee storage area must be provided (coats, pocketbooks, etc.)
- ___ Self-closing doors on restrooms
- ___ Garbage/dumpster pickup contracted through town (if applicable)

FOOD ESTABLISHMENTS WILL NOT RECEIVE HEALTH DEPARTMENTS APPROVAL TO OPEN UNTIL THESE CODE REQUIREMENTS ARE MET.