



# Foodservice Building Reopening CHECKLIST

## PHYSICAL FACILITY



- Flush water lines for 30+ min
- Wash all physical facility interior surfaces
- Confirm exhaust systems and hoods are cleaned and free of debris; consult professional service technicians as needed
- Ensure lights are operational
- Ensure cold and hot water is available throughout facility
- Inspect for presence of mold and mildew; contact appropriate department for clean-up

## PEST CONTROL



- Ensure no rodents/pests are present
- Remove dead pests
- Seal openings into facility
- Dispose of contaminated or spoiled solid foods in closed containers for removal

## FOOD



- Discard expired food; **If in doubt, throw it out**
- Discard any food in damaged cans or damaged packaging
- Dispose of food that has been recalled

## EQUIPMENT



- Ensure all food contact surfaces are washed, rinsed and sanitized before use
- Ensure dish washers are functioning
- Confirm chemicals are at the appropriate concentration
- Turn on refrigerators and freezers, confirm proper holding temperatures
- Confirm functionality of other equipment (hot holding equipment, beverage brewers, etc.)
- Replace all ice machine and beverage dispenser filters; flush all water lines for 10 to 15 minutes (including steam and ice machine water lines)
- Discard all ice in ice machines; clean and sanitize the interior surfaces (ice making compartment and storage bin); run the ice through 3 cycles; and discard ice with each cycle
- Thoroughly clean and sanitize sinks
- Test functionality and calibrate all equipment used for food preparation (e.g., cooking, cooling, and reheating) and all unit thermometers prior to use
- Ensure hand sinks and restrooms are stocked and operational



### Questions?

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