

This checklist is not meant to take the place of the Louisiana State Sanitary Code, Part XXIII, which pertains to your particular type of business. It merely serves as a brief review of the more common items generally associated with most food service establishments.

1. All food items were purchased from approved sources and have approved labels. *Consumable products should not be purchased from sources such as home kitchens, or from any supplier who does not have a permit from the Louisiana Department of Health and Hospitals.*
2. All fluid milk products are pasteurized.
3. Fresh and frozen shucked shellfish are packed in nonreturnable packages identified with the name and address of the original shell-stock processor, shucker-packer or repacker.
 - a. The interstate certification number issued is in accordance with chapter IX of this code.
 - b. Each sack/container of unshelled shell-stock has an identification tag attached, which must be kept on file for 90 days from the date the container is emptied.

4. If this establishment doesn't sell or serve raw oysters, move to next question.
 - a. Establishments that sell or serve oysters must display signs, menu notices, table tents or other clearly visible messages at point of sale with the following notice. This notice must also be displayed on the top of containers of pre-packed raw oysters and on each tag attached to each sack of unshucked oysters.

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products, if you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

5. Anyone who may be in charge is aware he/she must contact DHH in the event of a fire, flood, power outage, or similar event that might result in the contamination of food, or that might prevent potentially hazardous food from being held at required temperatures. These people also have the contact information of the appropriate DHH representative.
6. Once a bulk food package is opened, or the food is taken out of its original container, it is stored in an insect/rodent proof container with a lid.
7. The bulk containers that store food not in use are labeled with the common name of the product and a scoop with a handle is available.
8. All food, food contact articles, and disposable food contact articles are stored at least 6 inches off the floor.

9. Cooler and freezer facilities maintain proper temperatures for potentially hazardous food – 41° F or colder in the refrigerator and frozen in the freezer storage.
10. A numerically scaled thermometer is provided in each cooler or freezer that stores a perishable item.
11. Hot food storage is adequate so as to maintain hot foods at the required 140° F or higher.
12. A product thermometer is present to monitor the temperature of hot food. *It is also highly recommended that a temperature log be maintained for both hot and cold foods to help ensure the foods have not been exposed to the temperature danger zone, which is between 41° F and 140° F.*
13. Food is prepared with the least amount hand contact possible.
14. Cutting boards, prep tables and any other food contact surfaces are thoroughly cleaned and sanitized before and after each type of food preparation.
15. Ground meat and other comminuted meats are cooked to an internal temperature of at least 155° F for 15 seconds.
16. Poultry and stuffed meats are cooked to an internal temperature of at least 165° F for 15 seconds.
17. All other foods are cooked to an internal temperature of at least 145 °F for 15 seconds.
18. When reheating a food item, it reaches an internal temperature of at least 165° F for 15 seconds.
19. Ice cream scoops have a handle and are not constructed of an easily broken material, such as glass or thin plastic. *The scoop may be left in the ice with the handle exposed or placed in or on a clean dry surface protected from contamination.*
20. Buffet lines are adequately supplied with enough clean tableware so that the customer may obtain clean tableware for each trip back to the buffet.
21. A sign is placed at the buffet prohibiting the reuse of soiled tableware.
22. All food products on a buffet/salad bar are adequately protected by a sneeze guard.
23. Outer clothing of employees is clean.
24. Employees wear effective hair restraints.
25. Employee drink from containers provided by the establishment with a tight fitting lid and a straw.

26. Food contact surfaces are easily cleanable, smooth, and free of breaks, open seams, cracks, chips, pits and similar imperfections.
27. Surfaces are free of difficult-to-clean internal corners and crevices.
28. Ventilation hoods prevent grease or condensation from collecting on walls and ceilings and from drippage into food or onto food-contact surfaces.
29. Hood, attachments and filters are kept clean.
30. Any food service equipment, including ice machines, are not be located under exposed sewer or waste lines.
31. A three compartment sink is available for the purpose of manually cleaning of utensils and equipment. Each compartment must be supplied with hot and cold water through a mixer faucet and be large enough to submerge the largest piece of equipment to be washed in the sink.
32. The wash - rinse - sanitize method for cleaning is used. *A three compartment is recommended even if a mechanical dishwashing machine is provided.*
33. All food service equipment and surfaces are to be cleaned using the wash - rinse - sanitize method. Approved cleaning and sanitizing agents are required.
34. Sanitizer test strips test the potency of the chemical solution.
35. Wiping cloths are to be stored in a sanitizing solution between uses. The container of solution must be stored so that contamination of food products will not occur.
36. Clean utensils are stored or displayed "handles up".
37. Self-service straws are pre-wrapped or dispensed from a commercial dispenser.
38. Clean utensils and equipment are air dried before storing.
39. Equipment is stored inverted (upside down) where ever possible.
40. Food equipment, utensils, single service articles and food are not stored in toilet rooms or vestibules.
41. A hose is not attached to a faucet unless a backflow prevention device is installed.
42. If a grease trap is used, it is sized according to the code and located so that it is easily cleanable.
43. Hand sinks are in the kitchen, behind a bar and in other location such as a separate food preparation area or ware washing area.

44. The number and location of hand sinks is appropriate so that the sinks are easily available and accessible to kitchen personnel at all times.
45. All hand sinks are supplied with soap and approved towels or blowers at all times.
46. Hot and cold water is provided through a mixer faucet.
47. Garbage cans used in food preparation and utensil washing areas are covered when full.
48. The garbage cans are durable, kept clean, in good repair, and provided with a tight fitting lid.
49. Outside storage of unprotected plastic bags or paper bags when used for garbage is prohibited.
50. Dumpsters are placed on a smooth, easily cleanable surface such as concrete or machine laid asphalt.
51. For new constructions or change of occupancy of an existing building, hot water and a waste drain in required in the dumpster area.
52. All outer openings to the establishment are to be tightly sealed or screened with 16 mesh screen so as to prevent rodent and insect entry.
53. All floors in food preparation, food storage, and utensil washing areas, and floors in all walk-in refrigeration units, toilet rooms and vestibules are smooth and easily cleanable.
54. Carpeting is not in any food areas, washing areas or any toilet rooms.
55. Walls and ceilings are smooth, easily cleanable and light colored.
56. Walls in food preparation or dish wash areas are nonabsorbent.
57. Studs, joist and rafters are not exposed in walk-in refrigeration units, food preparation areas, equipment washing and utensil washing areas, toilet rooms, and vestibules.
58. A mop sink is required in all establishments permitted by the State Health Department. This requirement is not "grandfathered in."
59. The mop sink is not located in the kitchen or other food prep areas unless it can be so placed that contamination from splashing is highly unlikely. The mop sink may be placed in the toilet room along with the hand sink, or it can be conveniently located outside of the building as long as the use of the sink is not inhibited by distance, steps or any other deterrent to its proper use. If located outside, a cover must be provided. The mop sink must have hot and cold water through a mixer faucet.
60. Permanent lighting of at least 20 foot candles is provided in all areas of food preparation, food service equipment and utensil washing areas.

61. All lights located over, by, or within food storage, preparation, service and display facilities and facilities where utensils and equipment are cleaned and stored are shielded or protected.
62. Toilet rooms are mechanically vented to the outside.
63. Employee clothing and belongings are not stored in food preparation, food storage, or food equipment storage area.
64. Only necessary toxic chemicals are kept in food establishments.
65. All toxic chemical containers are properly labeled at all times.
66. Toxic chemicals are not stored in any manner which may result in the contamination of food, food contact surfaces or equipment.
67. Premise of the food service establishment are free of litter and debris.
68. Unnecessary articles are not stored in the food service establishment.
69. Walking and driving surfaces of all exterior areas of the food service establishment are treated to facilitate maintenance and minimize dust. These surfaces are so maintained as to prevent water from pooling.
70. Unnecessary traffic through the food preparation and utensil washing areas is prohibited.
71. There is no room within the food service establishment that is used for sleeping or as living quarters.
72. Clean linens are stored in a clean place and protected from contamination until used.
73. Soiled clothes and linens are stored in a nonabsorbent container or washable laundry bag until removed.
74. Maintenance type of equipment (brooms, mops, and similar equipment) is stored in a way that does not contaminate food, utensils, equipment or linens.
75. Mops and brooms are hung off the floor between uses.
76. Live animals, including birds and turtles are excluded from within the food service establishment. This exclusion does not apply to service animals, edible fish, crustacea, shellfish or to fish in aquariums.
77. No employee or other person engages in the practice of “tattooing” within the premise of any food service establishment.