

City of Arlington

Re-Opening a Food Facility After Extended Closure

If your facility has been closed for an extended amount of time, follow these tips to make sure your business is ready to open and operate safely.

- Check that all refrigerators can hold 41°F or below and have accurate thermometers inside
- Check that all faucets are functioning properly and have at least 120°F available throughout facility
- Test that all floor sinks and drains are working properly
- Inspect all food products and discard any food showing signs of spoilage, damage, or contamination
- Clean and sanitize all food contact surfaces using at least the minimum required sanitizer concentration
- Empty old oil, clean the fryer, and refill with new oil
- Clean exhaust hood and check that hood and ventilation systems are working properly
- Clean all floors, walls, and ceilings and repair any major damage and make sure lights throughout facility are working properly
- Make sure that facility has adequate amount of sanitizer and testing materials on-hand
- Make sure the grease trap is served and functional
- Check all cook lines, food preparation, and food storage areas for signs of vermin activity, and food storage areas for signs of vermin activity and have a licensed pest control company service the facility if necessary
- Supply all handwashing sinks with soap, paper towels, and warm water (at least 100°F)
- Properly set up and run the dish machine a few cycles to ensure machine is washing and sanitizing according to manufacturer's instructions
- Clean and sanitize ice machines before use
- Clean and sanitize all non-food contact surfaces such as storage racks and shelving
- Verify trash pick-up service is active
- Make sure Health Permit is current and valid