



# Is your kitchen ready?

## Foodservice Re-open Readiness Tips

Steps you can take to prepare your kitchen for increased operation:

- ✓ Begin equipment readiness steps only after disinfecting and sanitizing your kitchen including food contact surfaces and high-touch locations such as door handles, doorknobs, switches, faucets, etc. Be sure to use an EPA registered disinfectant approved for COVID-19.
- ✓ Consider revising your employee policies including expanded glove use, required face masks, increased hand washing, and personal health monitoring requirements such as temperature wellness checks.
- ✓ Create a social distancing plan for kitchen employees as best as possible. Consider if menu adjustments could improve food prep at distances.
- ✓ Consider dedicating one employee to clean, on a frequent basis, all high-touch points in the kitchen including equipment handles, doors, knobs, electronic controls, ice scoops, etc.
- ✓ Be sure to check all equipment gas and water connections for any leaks immediately after turning utilities on. Make sure all gas and water valves are open.
- ✓ Check and replace water filters as needed based on their date. If a date is not present on the filter, replace it.
- ✓ Clean and sanitize all food prep equipment and small wares.
- ✓ Confirm that all exhaust fans and air make up units are operable.
- ✓ Check inactive combi-ovens and steamers for scale prior to operating. Descale as needed.
- ✓ Confirm fryers and oil filter systems were properly drained and cleaned.
- ✓ When starting equipment, perform all OEM recommended cleaning cycles prior to operating.
- ✓ Clean condenser coils on all refrigeration equipment. Confirm operation including calibration of proper holding temperatures (refrigeration <40°F; freezers <10°F).
- ✓ Check ice machines for any biofilm. Disinfect and sanitize ice machines including all food contact surfaces and components. Sanitize all ice bins, buckets, and scoops. Confirm proper ice production.
- ✓ Confirm operation of all cooking equipment including pilot lights, proper ignition, electrical connections, oven temperature calibration, cooking elements, etc.
- ✓ Check operation of dish washing equipment and confirm dispensing of chemicals and proper wash/rinse temperatures.
- ✓ Consider hiring a service company to perform an equipment readiness checklist or OEM recommended Planned Maintenance to ensure your equipment is ready to operate safely and effectively.