



FOOD FACILITY CONSTRUCTION CARD

PROJECT NUMBER: _____

PROJECT NAME: _____

PROJECT ADDRESS: _____

POST THIS CONSTRUCTION CARD WITH BUILDING PERMIT JOB CARD.
 CONTRACTOR: CALL 408 918-3400 FOR THE TWO/THREE REQUIRED
 INSPECTIONS AS NOTED BELOW

I. PRELIMINARY INSPECTION – Not required for minor remodels (underground plumbing not inspected by DEH)

1. Installation of in ground and in wall plumbing and conduit, soda lines.
2. Location of floor sinks, water heater.
3. Rough-in for sinks, floor drains and equipment with water supply lines.

APPROVED BY: _____ DATE: _____

II. PRE-FINAL

1. Cabinet, counter or equipment base.
2. Cabinet/counter/millwork construction (free of cracks, crevices).
3. Color and finish of walls (no texture).
4. Coved base flooring (in food prep, food service, janitorial, restrooms).
5. Finish on ceiling (no texture).
6. Flashing on walls behind stoves.
7. Floors sloped to floor drains.
8. ANSI approved equipment or equal.
9. Protective wall covering behind sinks.
10. Sneeze guards.
11. Large fixed equipment installed (e.g. water heaters, walk-in coolers, hoods).

(Submit hood performance test results 2 days prior to final inspection)

APPROVED BY: _____ DATE: _____

III. FINAL

1. All equipment installed and operational.
2. Construction completed, debris removed.
3. Dishwasher operational (if applicable). Test strips must be available.
4. Sanitizer dispensers mounted and filled (if applicable).
5. Doors/windows insect and rodent proof.
6. Refrigerator thermometers in all refrigerators and temperature verified at 41 F or below; all hot-holding equipment 135F or above.
7. Employee lockers properly anchored.
8. Hood Performance test on file.
9. Hot water available – minimum 120 ° F to all sinks and 100 ° F to hand wash sink.
10. Permit to Operate application signed and permit fee available.
11. Plumbing/electrical/mechanical inspection – scheduled or signed off by local jurisdiction
12. Soap and towel dispensers mounted and filled.

APPROVED BY: _____ DATE: _____