

When reopening a facility, after a long closure, please keep the following this in mind prior to opening to the general public:

1. Check all food products for spoilage prior to use. Check dates and ensure all items past their expiration date are discarded and not used. This includes items that may have been cooked and cooled for reheating, where a 7-day discard is required.
2. Check items for obvious temperature abuse that may have occurred during prolonged, unsupervised storage. Some signs of temperature abuse are:
 - a. Frozen items that have been temperature abused may show signs of freezer burn from the thawing and refreezing process.
 - b. Frozen items, such as raw meat products, may have large portions of blood or liquids from the meat product pooled at the bottom of the containers, which is a sign the product may have thawed and refrozen.
3. It's a good practice to wash, rinse, and sanitize all food contact surfaces prior to use if left unchecked for an extended amount of time.
4. Do a visual inspection of all areas to ensure that no rodents/pests have entered the facility while closed. Kitchens left for extended periods, with little human traffic, present good candidates for rodents/pests to move in. This is exaggerated with an unattended available food supply. It is important to remove dead pests and sanitize any food-contact surfaces that may have come in contact with pests.

If your facility has been closed and equipment turned off make sure to check the following items prior to reopening:

1. Verify that that all refrigerated and freezer display cases, walk-in refrigerators and freezers, and any additional refrigerated units are capable of consistently maintaining cold holding temperatures ($\leq 41^{\circ}\text{F}$ or in a frozen state) before food items are placed in the units.
2. Ensure that the hot holding equipment can heat to the appropriate temperature (maintaining food at $\geq 135^{\circ}\text{F}$ or greater) prior to use.
3. Verify that all equipment used for food preparation (e.g., cooking, cooling, and reheating) is functioning and properly calibrated prior to use.
4. If hot water heater was been turned off, ensure it can provide the minimum 120°F required for proper dish washing procedures.
5. Check items such as ice machines, fountain soda machines, and other items which may have had standing water to ensure that no mold/mildew has started forming. If anything is present make sure to wash, rinse, and sanitize all surfaces prior to reuse.