



Requirements to Resume Normal Operations

The following criteria must be met before requesting approval to resume normal food operations or to request a pre-opening inspection:

- If required, appropriate City of Houston plans have been submitted and approved, and permits have been obtained from the Houston Permitting Center to replace large, floor-mounted equipment, repair/replace interior surfaces, and/or repair, reconstruct, or remodel the facility's structure. Work has been completed as required. *A pre-opening inspection must be requested.*
- Electricity, water, wastewater, and/or gas services have been fully restored.
- All circuit breakers have been properly reset as needed.
- All equipment and facilities are operating properly and in good repair including:
 - Lighting
 - Refrigeration
 - Hot-holding
 - Cooking
 - Ventilation
 - Water supply
 - Hot water heaters
 - Toilet facilities
 - Warewashing machines
 - Handwashing facilities
- All unsalvageable food, equipment, and any other items have been properly disposed of or are segregated from uncontaminated food and equipment.
- The approximate number of pounds of food to be disposed/has been disposed of and the method of disposal is documented.
- All contaminated floors, walls, and other affected nonfood-contact surfaces have been replaced or cleaned, rinsed, and sanitized. Surfaces contaminated by flood waters or sewage have been washed, rinsed, and disinfected rather than sanitized.
- All affected food-contact surfaces, equipment, and utensils have been washed, rinsed, and sanitized. Food-contact surfaces contaminated by flood waters or sewage have been washed, rinsed and disinfected, rinsed again, and then sanitized and air dried.
- Ice machines and ice bins affected by a power outage or interruption in water service have been emptied, cleaned, and sanitized.
- For an interruption in water service, all water connections have been flushed and all equipment with water connections has been cleaned and sanitized.
- All items involved in the cleanup (clothing, cleaning tools, water faucets, and sinks) have been cleaned and disinfected, discarded, or sent to a commercial laundry service.
- If flooded, the grease trap has been serviced by a permitted transporter prior to the reinspection.
- No imminent health hazard exists.

4/26/21

