



County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH
FOOD AND HOUSING DIVISION

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Plan Check Scheduling Line: (858) 505-6660



Food Facility Plan Check - Final Inspection Checklist

This checklist will help you prepare for your final plan check inspection. Ensure that the items listed below are completed and can be verified during inspection. Remember to call (858) 505-6660 at least 10-15 calendar days prior to the anticipated final inspection date to secure your appointment.

✓ Check the following items as you complete them

- 1 **APPROVED CONSTRUCTION:** All construction was completed according to the plans approved by the Department of Environmental Health (DEH).
- 2 **OBTAINED NECESSARY APPROVALS:** Final or Temporary Certificate of Occupancy from local Building Authority and Fire Department (if required).
- 3 **PLANS AVAILABLE FOR INSPECTION:**
An approved set of DEH-stamped plans is available for final inspection.
- 4 **EQUIPMENT OPERABLE:**
All approved equipment is in place, can be turned on, and operates properly.
- 5 **REFRIGERATION EQUIPMENT:** All refrigeration equipment is at 41°F or below and it is equipped with a valid thermometer. Freezers are operating at freezing temperatures.
- 6 **HOT & WARM WATER:** Hot water of 120°F is available at all sinks and warm water from 100°F-108°F is available at all handsinks.
- 7 **HANDSINKS STOCKED:** All handsinks are stocked with handwashing soap and paper towels in dispensers.
- 8 **WAREWASHING SINK STOCKED:** Warewashing sink is stocked with detergent soap, sanitizer, and a testing method to measure the sanitizer
- 9 **BACKFLOW DEVICES INSTALLED:** Devices are installed between the potable water supply and the piece of equipment. Certifications are provided for review for testable backflows.
- 10 **CERTIFIED PERSON IN CHARGE (PIC):** PIC has a valid Food Safety Certification.
- 11 **FOODHANDLER TRAINING:** All employees have obtained a San Diego County Food Handler card or completed in-house test within 10 days of employment
- 12 **CLEANLINESS:** The facility is clean and free from vermin.

Failure to complete the above items may prevent you from obtaining final approval for your project or require rescheduling of the final inspection. For additional questions on how to prepare for your final inspection, please call the Plan Check Technical Line at (858) 505-6659.

"Environmental and public health through leadership, partnership, and science."