

## ITEMS TO PREPARE FOR AN INSPECTION WHEN OPENING A NEW FOOD ESTABLISHMENT

Nebraska Food Code Section	Necessary item
<b>81-2267</b>	Prior to construction of a food establishment, properly prepared plans and specifications for construction shall be submitted to the FSCP office for review and approval.
<b>2-402.11 (A)</b>	Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints and clothing that covers body hair.
<b>3-201.11 (A)</b>	Food shall be obtained from sources that comply with the law.
<b>3-201.11 (B)</b>	Food prepared in a private home may not be used or offered for human consumption in a food establishment.
<b>81-2272.01 (1)(b)(B)</b>	Refrigeration equipment must be capable of maintaining foods at 41° Fahrenheit (5° degrees Celsius) or below.
<b>4-203.11(B)</b>	Food temperature measuring devices that are scaled only in Fahrenheit shall be accurate to ±2°F.
<b>4-301.12 (A)</b>	A sink with at least three compartments shall be provided for manually washing, rinsing and sanitizing equipment and utensils with drain boards.
<b>4-302.12 (A)</b>	Food temperature measuring devices shall be provided and readily accessible.
<b>4-302.14</b>	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
<b>5-203.11 (A)</b>	At least one handwashing sink shall be provided.
<b>5-205.11 (A) and (B)</b>	A handwashing sink shall be maintained so that it is accessible at all times for use. A handwashing sink may not be used for purposes other than handwashing.
<b>6-301.11</b>	Handwashing sinks shall be provided with a supply of hand cleaning liquid, powder or bar soap.
<b>6-301.12 (A)</b>	Handwashing sinks shall be provided with individual, disposable towels.
<b>6-101.11 (A) (1)</b>	Materials for indoor floor, wall and ceiling surfaces under conditions of normal use shall be: smooth, durable and easily cleanable for areas where food establishment operations are conducted.
<b>6-201.14 (A)</b>	Carpeting or similar material may not be installed in food preparation areas or other areas where the floor is subject to moisture.
<b>6-202.11(A)</b>	Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils and linens; or unwrapped single-service and single-use articles.
<b>6-306.10</b>	A service sink or curbed cleaning facility shall be provided as specified under §5-203.13(A).

- All floor plans/blueprints must be submitted to the Nebraska Department of Agriculture, Food Safety and Consumer Protection focus area's Lincoln office.
- If you have questions, call 402-471-3422. Provide the county where your establishment will be located and you will be provided the name of the food inspector who will work with you.
- All applications for licenses/permits are completed in person with the food inspector.

The Nebraska Pure Food Act and the Nebraska Food Code can be viewed on the Department's website ([www.nda.nebraska.gov](http://www.nda.nebraska.gov)) under [Laws and Regulations](#) (bottom left corner), scroll to [Food Safety and Consumer Protection – Foods](#).