



## Public Health & Social Services

360 NW North Street  
Chehalis WA 98532

Form #4: Version 03/21

### Food Establishment Pre-Opening Inspection Request

When all of the following requirements have been completed,  
submit this form to request a pre-opening inspection.

**If any of these items are incomplete or insufficient at the pre-opening inspection, the permit cannot be issued and another inspection, with applicable fee, will be required prior to opening.**

**The current re-inspection fee is \$110.**

**ESTABLISHMENT MUST BE APPROVED BY LEWIS COUNTY PUBLIC HEALTH PRIOR TO OPENING**

Please Check Box when Completed	Establishment Name:	
	Requirements	
	The Food Establishment Application has been fully completed and reviewed for accuracy. All questions have been answered correctly and all requested attachments have been included (menu, floor plan, etc.). Application review fee has been paid.	
	The Food Establishment Checklist (gold/yellow form) has been completed. All items have signatures indicating approval.	
	All structural changes have been made, if applicable. <u>All</u> equipment is installed, has been tested, and is functioning properly.	
	All hand wash sinks have hot and cold running water (100-120°F within 30-45 seconds), soap, and paper towels. This includes those provided in restrooms, as well as food prep areas.	
	Indirect drains are provided for all 3-compartment sinks, food preparation sinks, automatic dishwashers, ice machines, pop machines, espresso machines, ice wells, and any other equipment that contacts food or dishes.	
	All refrigerators are installed, equipped with thermometers, and reliably hold temperatures below 41°F. All refrigerators will run for at least 24 hours before the inspection.	
	All required thermometers and test strips have been provided, including digital thermometers (when applicable), sanitizing solution test strips, and dishwasher sanitization test strips.	
	All food workers have valid food worker cards. These will all be available for review at the pre-opening inspection. Food worker cards must be obtained from an approved county location or online from <a href="http://www.foodworkercard.wa.gov">www.foodworkercard.wa.gov</a> . No other online classes are approved in Washington State at this time.	
	The person in charge of food safety (owner or kitchen manager, for example) is ready to demonstrate required food safety knowledge. This includes knowing requirements pertaining to ill food worker protocols, proper hand washing, prevention of bare hand contact with ready to eat foods, and temperature control, among others.	
	All toilets and urinals are functional.	

Owner's Printed Name

Owner's Signature

Date

Date Received \_\_\_\_\_ Rec'd By \_\_\_\_\_

☐ Permit Fee Paid

Amount \_\_\_\_\_ ☐ Check # \_\_\_\_\_

☐ Credit/Debit

☐ Cash