



Board of Health  
**Borough of Palisades Park**

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Chris Chung  
 Mayor

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 Health Officer/ Administrator

**Requirement for Pre-Opening Inspection of Food Establishment**  
 (Restaurant, Deli, Catering, Coffee shop, Bakery....)

**HEALTH DEPT. APPROVAL TO OPEN ONLY IF ALL CODE REQUIREMENTS ARE MET**

At least one certified food manager
Copy of Menu
3-Compartment sink: Can fit the largest utensil; label Wash, Rinse, Sanitize
If Manual Dishwashing: Adequate area to air-dry dishes
Sanitizer, sanitizer test strip for sanitizer bucket
No Evidence of vermin, rodent, insect
Mob/utility sink; partitioned if next to food prep area
Handsink requirements: hot water, liquid soap, paper towel, "wash hand" sign
All sinks have hot & cold water running
All products, utensils stored 6 inch above floor
Prohibited storage under exposed waste water pipe, behind stairs
Kitchen floor, dry storage area maintained dry
Dry products outside original container is stored within vermin proof container with protective cover and must label with its common name
Adequate lighting/ lightbulb shielded or shatter proof lightbulb used
Adequate & appropriate gloves, deli tissues, utensils provided
Equipment Thermometer for each refrigeration units (Refrig. 41F or below, Hot Holding 135F or more)
Stemmed Thermo-probe or food thermometer
covered receptacle in unisex or lady's restroom
Self-closing door for restroom
choking prevention poster & " No Smoking" sign
Automatic Grease Trap maintenance and cleanliness
NJ licensed pest control contract & Monthly Service Chart
Dumpster, garbage pick up schedule
Used Oil pick up schedule (If deep fryer is used)
Entire premises remain in clean sanitary condition
All kitchen equipments, and utensils maintain smooth, durable, cleanable surface. No Milkcrate use
pH meter and pH log book required for establishment preparing sushi, sashimi, and roll
wall, ceiling, floor maintain smooth cleanable surface. No cracks or holes.
Coving, or baseboard is cleanable, smooth. No cracks or holes
Window & entrance door prevent vermin entrance. Gap between door and floor less than 1/4 inch
Dishwasher Type ( ___High-temp ___Low Temp)
<b>**For Newly Opening Establishment: Cannot cook or store food until pre-op inspection is made</b>