

WHEN MUST *YOU* CLOSE YOUR FOOD ESTABLISHMENT:

- ◆ Sewage backing up in the kitchen or any areas where food is kept.
- ◆ Power outages where cooking and/or refrigeration are affected.
- ◆ Flooding from broken pipes or natural causes.
- ◆ An interruption in water service whereby no water is available for handwashing, dishwashing or food preparation.
- ◆ When there is no hot water available.
- ◆ Extremely poor sanitation.
- ◆ Severe rodent or cockroach infestation.
- ◆ Chemical contamination due to misapplied or illegal pest control substances.
- ◆ When the building is exposed to the elements, such as roof damage or broken windows from storms. This would include damage from fire, flood, or a vehicle collision.
- ◆ When there has been a fire, no food can be sold until inspection is completed.
- ◆ Extensive remodeling of kitchen or dining room, where measures have not been taken to protect exposed equipment and food.

These conditions create great risk to food safety. Food should not be prepared and sold.

If any of these conditions exist, you must close your establishment until it is corrected.

If these situations are found as a result of an inspection or complaint investigation, you will be issued a “Notice of Suspension” (published by the newspaper) along with a “Food Enforcement Notice”, and a reinstatement fee of \$75 must be paid prior to being approved to reopen.