

Pre-Opening Inspections for Retail Food Establishments
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Webinar Q&A

Presenters: Blaine Gotto, Craig Fox, Reagan Mackey

Q: Do you have a formula to determine the amount of storage needed, such as number of meals served a day and times of deliveries?

A: There isn't an exact formula when it comes to determining the amount of storage space. This goes back to looking at their menu and seeing what they're going to be making. Also talk to whoever is going to be ordering and see how often they order because it can vary on the establishment or equipment being used. They will need to have the appropriate storage for their facility.

Q: In a slide pic early on, there was a great looking amount of dry storage area. The picture showed a cardboard box that appeared to have packaged food in it. Is this allowed?

A: I wouldn't see a problem with dry storage and cardboard if the cardboard is in good condition, the items are packaged in the box, and there are no other outside issues. I would make sure those boxes aren't holding chemicals, or anything that could potentially contaminate the food items.

Q: If we have a facility that has open garage doors in the customer seating area, would we require doors for the kitchen for separation? They are wanting to use air curtains, but I advised them to have doors so there is separation.

A: I would prefer to see doors to keep pests out. If they have an open customer seating area, then their kitchen needs to be closed. Their outer openings need to be protected. If they can effectively control the pests like closing the open area during certain times of the year, then it can be evaluated on a case-by-case basis.

Q: Can we require a Serve Safe (food handlers) class or something along that line?

A: With the current food code, we require them to have knowledge of the food code, but there isn't a specific requirement for a class. They need to demonstrate an understanding of the food code. Maybe later on we can make a class a requirement.