



**MINISTRY OF HEALTH
THE PUBLIC HEALTH ACT CAP 242**

**INSPECTION CHECKLIST FOR REOPENING OF RESTUARANTS AND EATERIES DURING THE
COVID-19 PANDEMIC**

Name of the Business.....

Name of Owner/ Proprietor:

Plot No.....L.R. No:

Physical Address.....

Telephone/Cellphone number.....

Email address.....

Date: Time:

No. of Personnel: Male Female PWD: Male Female

No. of Food Handlers:

Restaurants operating during COVID-19 Pandemic **MUST** observe the following

TICK (✓) APPROPRIATTELY

NO.	CONDITION	PROVIDED	NOT PROVIDED	REMARKS
	PREMISE			
1	Person(s) assigned at the entrance points to carry out screening of staff and clients			
2	Functional Thermos Guns at both staff and customer/client entry areas			
3	Visibly mounted notice on screening of staff and clients;			
4	Visibly mounted notice on promotion of hand hygiene and physical distancing			
5	Visibly mounted notice on denial of entry of suspected COVID-19 Cases			
6	Notice indicating mandatory donning of face masks			
7	Plexiglas barriers at tills and counters			
8	Tables Spaced 1.5 metres apart in dining areas and have four people for every 10 square metres space			
9	Distance from back of one chair to the back of the other at 1 metre			
10	Floor markings to guide the physical distancing within the premise			

11	Adequate ventilation and lighting			
12	Water supply points in the kitchen and dining area			
13	Physical distancing (1.5 metres) in food preparation areas			
14	Staggered and spaced out workstations on either side of food processing areas			
15	Duty roster indicating the number of staff in a food preparation area at any one time.			
16	Proof of contactless payments such as MPESA			
17	Disinfectants, cleaning equipment and detergent			
18	Visible notices for staff promoting hand hygiene and physical distancing			
19	Availability of Instructions and training on how to prevent the spread of COVID-19 for all staff			
20	Alcohol-based hand sanitizers at premises entry and exit points			
21	Hand wash facility at the entry of the kitchen and restaurant, complete with: <ul style="list-style-type: none"> ● running water, ● hygienically operated taps, ● detergent/soap, ● alcohol-based sanitizer and ● appropriate hand drying 			
22	Strategic installation of hand wash facilities inside the kitchen/food preparation areas, complete with: <ul style="list-style-type: none"> ● running water, ● hygienically operated taps, ● detergent/soap, ● alcohol-based sanitizer and ● appropriate hand drying 			
23	Availability and evidence of implementation of Standard Operating Procedures (SOPs) for cleaning			
24	Availability and evidence of implementation of Standard Operating Procedures (SOPs) for disinfection			
25	Standard Operating Procedures (SOPs) for reporting illness			
26	Trained cleaners assigned for cleaning and disinfection duty roster			
	PERSONNEL			
27	Valid medical examination certificates for all foodhandlers			

28	Adequate Personal Protective Equipment (dust coats, hair nets, face masks, overalls, gumboots, disposable gloves)			
WASTE MANAGEMENT				
29	Scheduled waste management procedures			
30	Colour coded waste receptacles: Black for general wastes; Red for hazardous wastes			

General personal hygiene: Good Fair Bad

Comments:

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Inspected By:

Designation:

Signature:

Official Stamp