



COUNTY GOVERNMENT OF MOMBASA

DEPARTMENT OF HEALTH SERVICES
THE PUBLIC HEALTH ACT CAP 242

Serial No. 001

**INSPECTION CHECKLIST FOR REOPENING OF RESTAURANTS 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 and Eateries operating during COVID-19 Pandemic MUST observe the following

TICK (✓) APPROPRIATELY

NO.	CONDITION	PROVIDED	NOT PROVIDED	REMARKS
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 on of face			
7	Plexiglas barriers at tills and counters			
8	Tables Spaced 6 feet apart in dining areas and have four people for every 10 square feet 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			

NO.	CONDITION	PROVIDED	NOT PROVIDED	REMARKS
13	Visible notice encouraging take away			
14	Physical distancing (1 metre - 3 feet) in food preparation areas			
15	Staggered and spaced out workstations on either side of food processing areas			
16	Duty roster indicating the number of staff in a food preparation area at any one time.			
17	Proof of contactless payments such as MPESA			
18	Disinfectants, cleaning equipment and detergent			
19	Visible notices for staff promoting hand hygiene and physical distancing			
20	Availability of Instructions and training on how to prevent the spread of COVID-19 for all staff			
21	Alcohol-based hand sanitizers at premises entry and exit points			
22	Hand wash facility at the entry of the kitchen and restaurant, complete with: <ul style="list-style-type: none"> ● hot and cold running water, ● hygienically operated taps, ● detergent/soap, ● alcohol-based sanitizer and ● appropriate hand drying 			
23	Strategic installation of hand wash facilities			
24	Availability and evidence of implementation of Standard Operating Procedures (SOPs) for Cleaning and disinfection			
25	Standard Operating Procedures (SOPs) for reporting illness			
26	Trained cleaners assigned for cleaning and disinfection duty roster			
27	Comprehensive register of customers served with their contact details well documented			
	PERSONNEL			
28	Valid medical examination certificates for all personnel			
29	Personnel are encouraged to be tested for Covid-19 in a certified Government Laboratory especially those with symptoms			
30	Adequate Personal Protective Equipment (dust coats, hair nets, face masks, overalls,			
	WASTE MANAGEMENT			
31	Scheduled waste management procedures			
32	Colour coded waste receptacles: Black for general wastes; Red for hazardous wastes			

General personal hygiene: Good Fair Poor

Comments:

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Inspected By:

Designation:

Signature:.....Date:.....

Official Stamp

COMMITMENT TO ADHERENCE TO SET REGULATIONS

Name:.....

Designation:.....

Signature:.....Date:.....