



Please complete this checklist before calling the Noraxx inspector for the closing inspection.

	Item or Procedure to Complete	Done
1	Remove all food products and food packaging from your booth.	
2	Remove all small utensils, and small equipment from your booth.	
3	Clean, rinse, and sanitize all prep tables and cutting boards.	
4	Clean all coolers, freezers, and leave open and Ajar to air them out. DO NOT lock.	
5	Clean and sanitize all large equipment that is staying in the booth (grills, fryers, ovens).	
6	Clean all walls, floors, shelves, cupboards and other non food contact surfaces.	
7	Make sure that all garbage and cleaning supplies are removed from the booth.	
8	Contact a Noraxx inspector to complete the final closing inspection.	

Steps 1 - 7 can be completed in any order. Please only contact a Noraxx inspector once you have completed the checklist. Thank you!