

1-31-11 will be doing
Additional inspections.

Fax: 684-7764

BOROUGH OF COLUMBIA
P.O. Box 509
308 Locust Street
Columbia, PA 17512

Phone: 684-2467

Name of Establishment: Tacos To Go
Address: 748 Chestnut / 256 Locust St. Date: 1-31-11
Owner/Agent: Mark Vera Time: 1000

PUBLIC EATING AND DRINKING PLACE
INSPECTION CHECKLIST

This checklist is provided to assist you with meeting the requirements for the issue of a Public Eating & Drinking Place License, as required by the Act of 1945, P.L. 926, No. 369.

A. Licenses

- P 1. Sales Tax & Use Tax License Prominently Displayed *
P 2. Columbia Board of Health License Prominently Displayed

B. Employees

- P 1. No Food Handlers Carry Active Communicable Disease Status (e.g. STD, Hepatitis B/C, TB, Any Open External Lesion)
P 2. Food Handlers Wear Caps or Hair nets, Gloves
P 3. Employees Educated in Sanitizing Procedures
P 4. Workers Have Access to a Storage Facility for Personal Items

C. Kitchen

- P 1. Clean
P 2. Sanitary
P 3. No Pets, No Sleeping Quarters
P 4. No Smoking
P 5. Oil-, Grease-laden towels in Appropriate, Covered Container
P 6. Eating/Drinking/Preparation Implements Protected From Dust, Insects
P 7. Meat Preparation - Impervious Surface, Cleansed Before Next Food Use
P 8. Dishwashing Following Each Meal
N/A 9. NFPA Exhaust Hood Automatic Fire Suppression System Over All Cooking Equipment Capable of Producing Grease-Laden Vapors; Venting to Outside
P 10. NFPA & NSF Exhaust Hood & Filters Cleaned Weekly
P 11. Grease Interceptor Inspected Weekly, Cleaned Monthly or Sooner if Needed. Written Record of Inspection & Cleaning.
P 12. Sump Pump, if any, Inspected Weekly & Maintained in Good Condition
P 13. NSF-Approved Cold Storage Units With Thermometers, Defrosted as Needed to Maintain Efficiency
P 14. Nonfrozen Food in Cold Storage Units at or below 41°F, thermometer visible
P 15. Cooked food in hot-holding storage/serving units at or above 135°F
P 16. NSF-Approved or BIA-Approved Cooking Equipment
P 17. Dry & Wet Container Storage Off Floor Surface
P 18. Nonporous Food Preparation Areas in Good Condition
P 19. Nonporous Floor Surface - All Areas - in Good Condition
P 20. Sink Capable of Pot & Pan Cleansing, With Hot Water
P 21. 10 Footcandle Minimum Lighting Level
P 22. Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water
P 23. Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

Handwriting practice lines showing the letter 'p' written on a set of four horizontal lines.

- N/A

- 11/A

- p
y

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- This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper appears to be from a notebook or a standard ruled sheet. There is no handwriting or other markings on the page.