Fax: 684-7764

P.O. Box 509

Phone: 684-2467

308 Locust Street Columbia, PA 17512

Nam	ne of Es	tablishment: //airy Queen	License 11-3.			
Add	ress:	1624 Lancaster Ave.	Date: 3-24-11			
Own	er/Agei	nt: Ted Gronsler	Time: 1345			
			A			
PUBLIC EATING AND DRINKING PLACE						
INSPECTION CHECKLIST						
		It is provided to assist you with meeting the requirements tking Place License, as required by the Act of 1945, P.L.				
A.	Lice	nses				
h	1.	Sales Tax & Use Tax License Prominently Displayed	•			
7	2.	Columbia Board of Health License Prominently Displa				
_		- Tarabana	500 m			
B.17	Employees					
+	_ 1.	No Food Handlers Carry Active Communicable Disea	se Status (e.g. STD,			
1	2	Hepatitis B/C, TB, Any Open External Lesion)				
-	- 2. 3.	Food Handlers Wear Caps or Hair nets, Gloves	*			
+	4.	Employees Educated in Sanitizing Procedures	ad Itama			
	- 4.	Workers Have Access to a Storage Facility for Person	iai items			
C.	Kitch	nen .				
P	1.	Clean				
	2.	Sanitary				
	3.	No Pets, No Sleeping Quarters				
	4.	No Smoking				
	5.	Oil-, Grease-laden towels in Appropriate, Covered Co.	ntainer			
	6.	Eating/Drinking/Preparation Implements Protected Fro	om Dust, Insects			
-	. 7.	Meat Preparation - Impervious Surface, Cleansed Be	fore Next Food Use			
V	8.	Dishwashing Following Each Meal				
N/A	9.	NFPA Exhaust Hood Automatic Fire Suppression Sys Equipment Capable of Producing Grease-Lad				
		Outside				
1	10.	NFPA & NSF Exhaust Hood & Filters Cleaned Weekly				
7	.11.	Grease Interceptor Inspected Weekly, Cleaned Month Written Record of Inspection & Cleaning.	ly or Sooner if Needed.			
N/A	12.	Sump Pump, if any, Inspected Weekly & Maintained in	Good Condition			
1	13.	NSF-Approved Cold Storage Units With Thermometer Maintain Efficiency	s, Defrosted as Needed to			
. 1	14.	Nonfrozen Food in Cold Storage Units at or below 41°	F, thermometer visible			
N/A	15.	Cooked food in hot-holding storage/serving units at or	above 135°F			
-	16.	NSF-Approved or BIA-Approved Cooking Equipment				
P	17.	Dry & Wet Container Storage Off Floor Surface				
-	18.	Nonporous Food Preparation Areas in Good Condition				
-	19.	Nonporous Floor Surface - All Areas - in Good Condit				
-	20.	Sink Capable of Pot & Pan Cleansing, With Hot Water				
-	21.	10 Footcandle Minimum Lighting Level				
1	22.	Ground Fault Circuit Interrupter (GFCI) Receptacles W				
	23.	Utensil Storage Prevents Dust & Contamination, Ease	or Access to Handles			

D.	Food	Storage Area	
do		D O	
	1.	Room Surfaces Easily Cleaned	
	2.	Ventilation	
-	3.	Absence of Water & Sewer Piping	
	4.	Approved Storage Shelves	
-	5.	Bottom Shelves No Less Than 6" Above Floor	
- 6	6.	All Food in Cold Storage to be in Sealed Containers	
E.	Food	Display Area	
	1.	NSF-Approved, With Sneeze Guards	
F.p	Fating	g Area	
	1.	Clean	
-	2.	Sanitary	
-	3.	No Pets	
-			
-	4.	No Sleeping Quarters	
-	5.	Paper Napkins or Laundered Cloth Napkins	
G.		& Handwashing Facility	
1	1.	One Room Located Within 50 Feet of Any Food Preparation Ar	0.0
-	2.	Clean .	Ga
-	3.		
-	3.	Sanitary	
-	4.	Hot Water	
	5.	Soap	
	6.	Paper Towels Stored in a Single Use Container	
	7.	Waste Receptacle (Must Be Covered in Women's)	
	8.	Ventilation Exhausted to Outside	
-	J.	Ground Fault Circuit Interrupter (GFCI) Receptacle	
- 4	10.	Sign Reminding Employees To Wash Hands	
P = Pass	F = Fail	* If Active Food Selling is a Part of this Operation	
Inspec	Hon V	Pass Fail Reinspection Yes No	Eas Daymant
mapec	uon _	Pass Fail Reinspection Yes No	Fee Payment \$ 50 Cash
Inspec	tor	(Marke)	\$_50 Cash \$ Check
mapoo		Signature	#
Owner/	Agent	Let Day le	\$ Invoice
•		Signature (Signifies inspector was on site) #	·
Violatio	n#	Remarks	
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