

Fax: 684-7764

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

Phone: 684-2467

Pd 3-31-11
\$50.00 cash

Name of Establishment: Intown Discount Food Market
Address: 29 N. 4th St. Date: 3-31-11
Owner/Agent: Chris Brown Time: _____

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

- ____ 1. Sales Tax & Use Tax License Prominently Displayed *
____ 2. Columbia Board of Health License Prominently Displayed *New license*
dry goods; Prepackaged food; no cooking; no slicing.

B. Employees

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

C. Kitchen

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

- P
↓
b.
N/A

Door/floor holes repaired
Wall/floor molding installed
Elect. safety covers installed
Door molding repaired

N/A

- N/A

NY 14

- NY 14

9

- 9

If Active Food Selling is a Part of this Operation

Inspection

Pass

Fail

Reinspection

Yes

☐ No

\$ Cash

\$ **Check**

#

\$ _____ Invoice

Inspector

Signature

Owner/Agent

#

Remarks

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 a standard notebook page.