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BOROUGH OF COLUMBIA

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P.O. Box 509

308 Locust Street

Columbia, PA 17512

Name of Establishment: Maranatha Sabor LatinoAddress: 15 Market St. Date: 3-11-11

Owner/Agent: _____ 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

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

B. Employees

- P 1. No Food Handlers Carry Active Communicable Disease Status (e.g. STD, Hepatitis B/C, TB, Any Open External Lesion) 2011 ServSafe Training Brochure Provided
- I 2. Food Handlers Wear Caps or Hair nets, Gloves
- I 3. Employees Educated in Sanitizing Procedures
- V 4. Workers Have Access to a Storage Facility for Personal Items

C. Kitchen

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

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- ### E. Food Display Area

- ### F. Eating Area

- ### G. Toilet & Handwashing Facility

- P = Pass F = Fail**

Inspection X Pass Fail Reinspection Yes No

Inspector Jeffrey M. Hel

Owner/Agent Alvin Thompson

Signature (Signifies Inspector was on site) _____ # _____

Violation #

Remarks

[illegible]