Fax: 684-7764

21.

22.

23.

10 Footcandle Minimum Lighting Level

BOROUGH OF COLUMBIA

P.O. Box 509 308 Locust Street Columbia, PA 17512 Phone: 684-2467

Columbia, PA 17512 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. Licenses 1. Sales Tax & Use Tax License Prominently Displayed * Columbia Board of Health License Prominently Displayed 2. Employees No Food Handlers Carry Active Communicable Disease Status (e.g. STD, 1. Hepatitis B/C, TB, Any Open External Lesion) 26 H Sanya Sefe Training Brochese Provided 2. Food Handlers Wear Caps or Hair nets, Gloves 3. Employees Educated in Sanitizing Procedures Workers Have Access to a Storage Facility for Personal Items Kitchen 1. Clean 2. Sanitary 3. No Pets, No Sleeping Quarters 4. No Smoking 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 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 NSF-Approved Cold Storage Units With Thermometers, Defrosted as Needed to 13. 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 NSF-Approved or BIA-Approved Cooking Equipment 16. 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

Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water

Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

D.	Food S	Storage Area	
D	. 4	Poom Surfaces Facily Classed	
-	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	
1	6.	All Food in Cold Storage to be in Sealed Containers	
	- 400		
E.	Food [Display Area	
MA	1.	NSF-Approved, With Sneeze Guards	77,200
F.	Eating	Area	
NIA	1.	Clean	
	2.	Sanitary	
	3.	No Pets	
-	4		
-	4.	No Sleeping Quarters	
-	5.	Paper Napkins or Laundered Cloth Napkins	
G.		& Handwashing Facility	
7	1	One Boom I control Milhin 50 Fact of Any Food Deposition As	20
-1-	1.	One Room Located Within 50 Feet of Any Food Preparation Ar	ea
	2.	Clean	
_	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	
-	9	Ground Fault Circuit Interrupter (GFCI) Receptacle	
-	10.	Sign Reminding Employees To Wash Hands	
	10.	Sign Keminding Employees to Wash Hands	
P = Pass	F = Fail	* If Active Food Selling is a Part of this Operation	
Inenac	tion X	_Pass Fail Reinspection Yes No	Fee Payment
mapec		Tas rail Kemspection res no	\$ Cash
Inspec	tor (Lygran Mr. Hel	\$Check
mapaa		Signature	#
Owner	Agent_	GODEN The world	\$ Invoice
Ownen	_	Signature (Signifies Inspector was on site) #	Ψ mvoice
Vialatio			
Violatio	on #	Remarks	
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