Phone: 684-2467

Fax: 684-7764

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

Name of Establi	shment: 90994 Bottom J	Bar-B-Que
Address:	15 5 3rd St. Market	Date: 3-11-11
Owner/Agent: _	Mike Gwinehart	Time: _//00°

		INSPECTION CHECKLIST					
This o	checklis g & Drin	st is provided to assist you with meeting the requirements for the issue of a Public nking Place License, as required by the Act of 1945, P.L. 926, No. 369.					
A.	Lice	Licenses					
	1.	Sales Tax & Use Tax License Prominently Displayed * Columbia Board of Health License Prominently Displayed New Licenses					
B	Emp	Employees					
1	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					
1	3.	Employees Educated in Sanitizing Procedures					
	4.	Workers Have Access to a Storage Facility for Personal Items					
C. ,-	Kitch	Citchen					
P	1.	Clean					
- 1	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					
V	8.	Dishwashing Following Each Meal					
JS/A	9.	NFPA Exhaust Hood Automatic Fire Suppression System Over All Cooking					
1		Equipment Capable of Producing Grease-Laden Vapors; Venting to Outside					
	10.	NFPA & NSF Exhaust Hood & Filters Cleaned Weekly					
1	,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					
7	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					
107	22.	Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water					
Y	23.	Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles					

D.	Food	Storage Area						
P	1.	Room Surfaces I	Easily Clea	aned				
	2. 3.	Ventilation Absence of Wate	r & Sewer	Piping			G 98	
	4.	Approved Storag	e Shelves					
4	5. 6.	Bottom Shelves ! All Food in Cold S						
E.	Food	Display Area					8)	
P	1.	NSF-Approved, V	Vith Sneez	e Guards				
F	Eating	J Area						
NA +	1.	Clean						
	2.	Sanitary						
	3.	No Pets						
147	4.	No Sleeping Quar						
	5.	Paper Napkins or	Laundere	d Cloth Napki	ns			
G.	Toilet	& Handwashing F	acility				0	
P	1.	One Room Locate	ed Within	50 Feet of An	Food Prepar	ration Area	а	
	2.	Clean		33. 33. 3. 7,	, , оса , , сра			
	3.	Sanitary						
	4	Hot Water						
	5.	Soap						
	6.	Paper Towels Sto						
	7.	Waste Receptacle			Vomen's)			
-	8.	Ventilation Exhaus						
77	9. 10.	Ground Fault Circ Sign Reminding E						
P = Pass	F = Fail	· 1f.	Active Food	Selling is a Part	of this Operation			
Inspec	tion_	Pass Fa	il Rei	nspection	Yes	No	Fee P	ayment
Inspect	tor	(polal.		_			\$	_ Cash Check
mapoo		Signaft)re	1 0	00	. 3	_	#	_ oncor
Owner	Agent	Kay Mil	hael	Dulla	g :	-	\$	Invoice
Violatio	m #	Signature (Signifies ins	spector was		#_			
violaud)II #			Remarks	•			
	_							
	-							
7		***************************************			4			