

Fax: 684-7764

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

Phone: 684-2467

Name of Establishment: Columbia Creamery

Address: 301 Linden St.

Date: 5-26-11

Owner/Agent: Museum Partners/Turkey Hill Dairy

Time: 1515°

**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 *
 2. Columbia Board of Health License Prominently Displayed *New Licensee*

B. Employees

P 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
(Gretchen) - PA ServSafe Certified

C. Kitchen

P 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
N/A 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.
N/A 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
 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

