

Fax: 684-7764

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

Phone: 684-2467

Name of Establishment: OLA School / St. Peter Church Kitchen  
Address: 215 Union / 221 S. 2nd St. Date: 5-23-11  
Owner/Agent: Heather Time: 0945

**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

**B. Employees**

- P 1. No Food Handlers Carry Active Communicable Disease Status (e.g. STD, Hepatitis B/C, TB, Any Open External Lesion)  
I 2. Food Handlers Wear Caps or Hair nets, Gloves  
I 3. Employees Educated in Sanitizing Procedures  
Y 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  
I 7. Meat Preparation - Impervious Surface, Cleansed Before Next Food Use  
I 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  
Y 10. NFPA & NSF Exhaust Hood & Filters Cleaned Weekly  
11. Grease Interceptor Inspected Weekly, Cleaned Monthly or Sooner if Needed. Written Record of Inspection & Cleaning. 5-17-11  
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  
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  
Y 22. Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water  
23. Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

