

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)
2. Food Handlers Wear Caps or Hair nets, Gloves
3. Employees Educated in Sanitizing Procedures
S 4. Workers Have Access to a Storage Facility for Personal Items

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
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. 5/7-11
WA 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
V 23. Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

D. Food Storage Area

P

- 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
- 6. All Food in Cold Storage to be in Sealed Containers

E. Food Display Area

NA 1. NSF-Approved, With Sneeze Guards

F. Eating Area

- 1. Clean
- 2. Sanitary
- 3. No Pets
- 4. No Sleeping Quarters
- 5. Paper Napkins or Laundered Cloth Napkins

G. Toilet & Handwashing Facility

P

1. One Room Located Within 50 Feet of Any Food Preparation Area
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

S

P = Pass F = Fail

If Active Food Selling is a Part of this Operation

Inspection Pass Fail Reinspection Yes No Fee Payment
Inspector John H. Gaffey Cash
Signature Check
Owner/Agent Robert J. Bostick # _____
 Invoice
Violation # _____ Signature (Signifies Inspector was on site) # _____
Remarks

Violation # _____ **Remarks** _____