

Fax: 684-7764

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

Phone: 684-2467

Pol \$ 50.00  
Cash  
6-23-11

Name of Establishment: The Shack  
Address: 1600 Lancaster Ave. Date: 6-23-11  
Owner/Agent: Mitch Kinnard Time: 0940<sup>p</sup>

**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**

- 1. Sales Tax & Use Tax License Prominently Displayed \*
- 2. Columbia Board of Health License Prominently Displayed *New License*

**B. Employees**

- 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

**C. Kitchen**

- 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.
- 12. Sump Pump, if any, Inspected Weekly & Maintained in Good Condition
- 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

