

Fax: 684-7764

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

11-29-11
MAILED INVOICE
Phone: 684-2467
#3484 \$50.00

Name of Establishment: CAP Headstart
Address: 815 Wright St. Date: 11-21-11
Owner/Agent: Barbara B. Berger Time: 10/0

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

C. Kitchen

- P 1. Clean
P 2. Sanitary
P 3. No Pets, No Sleeping Quarters
P 4. No Smoking
P 5. Oil-, Grease-laden towels in Appropriate, Covered Container
P 6. Eating/Drinking/Preparation Implements Protected From Dust, Insects
P 7. Meat Preparation - Impervious Surface, Cleansed Before Next Food Use
P 8. Dishwashing Following Each Meal
P 9. NFPA Exhaust Hood Automatic Fire Suppression System Over All Cooking Equipment Capable of Producing Grease-Laden Vapors; Venting to Outside
P 10. NFPA & NSF Exhaust Hood & Filters Cleaned Weekly
P 11. Grease Interceptor Inspected Weekly, Cleaned Monthly or Sooner if Needed. Written Record of Inspection & Cleaning.
P 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
P 14. Nonfrozen Food in Cold Storage Units at or below 41°F, thermometer visible
P 15. Cooked food in hot-holding storage/serving units at or above 135°F
P 16. NSF-Approved or BIA-Approved Cooking Equipment
P 17. Dry & Wet Container Storage Off Floor Surface
P 18. Nonporous Food Preparation Areas in Good Condition
P 19. Nonporous Floor Surface - All Areas - in Good Condition
P 20. Sink Capable of Pot & Pan Cleansing, With Hot Water
P 21. 10 Footcandle Minimum Lighting Level
P 22. Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water
P 23. Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

- ### E. Food Display Area

N/A

-
- Handwriting practice lines for the letter 'P'. The first line shows the letter 'P' written on a set of four horizontal lines, with an arrow indicating the stroke direction. The second line shows the letter 'P' written on a set of four horizontal lines, with an arrow indicating the stroke direction.

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

- P = Pass F = Fail

If Active Food Selling is a Part of this Operation

Inspection Pass Fail Reinspection Yes No

Fee Payment

Inspector

Signature _____

Owner/Agent

Signature (Signifies Inspector was on site)

作

\$_____ Cash
\$_____ Check

\$ 11 Invoice

Violation #

Remarks