musica 12-2-11 Bill) 3489

Fax: 684-7764

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

Phone: 684-2467

Name of Establishment:				
Address:	324 Walhut St.	Date: /2-1-1/		
Owner/Agen	t:	Time: /005		
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. Licer 1. 2.	nses Sales Tax & Use Tax License Prominently Displayed * Columbia Board of Health License Prominently Displaye	ed		
B. Empl 1. 2. 3. 4.	oyees No Food Handlers Carry Active Communicable Disease Hepatitis B/C, TB, Any Open External Lesion) Food Handlers Wear Caps or Hair nets, Gloves Employees Educated in Sanitizing Procedures Workers Have Access to a Storage Facility for Personal			
C. Kitch 1. 2. 3. 4.	en Clean Sanitary No Pets, No Sleeping Quarters No Smoking			
5. 6. 7. 8. 9.	Oil-, Grease-laden towels in Appropriate, Covered Contracting/Drinking/Preparation Implements Protected From Meat Preparation - Impervious Surface, Cleansed Before Dishwashing Following Each Meal NFPA Exhaust Hood Automatic Fire Suppression System Equipment Capable of Producing Grease-Lader	n Dust, Insects re Next Food Use m Over All Cooking		
10. 11. 12. 13.	Outside NFPA & NSF Exhaust Hood & Filters Cleaned Weekly Grease Interceptor Inspected Weekly, Cleaned Monthly Written Record of Inspection & Cleaning. Sump Pump, if any, Inspected Weekly & Maintained in C NSF-Approved Cold Storage Units With Thermometers, Maintain Efficiency	Good Condition		
14. 15. 16. 17. 18.	Nonfrozen Food in Cold Storage Units at or below 41°F, Cooked food in hot-holding storage/serving units at or at NSF-Approved or BIA-Approved Cooking Equipment Dry & Wet Container Storage Off Floor Surface Nonporous Food Preparation Areas in Good Condition			
19. 20. 21. 22. 23.	Nonporous Floor Surface – All Areas – in Good Condition Sink Capable of Pot & Pan Cleansing, With Hot Water 10 Footcandle Minimum Lighting Level Ground Fault Circuit Interrupter (GFCI) Receptacles Who Utensil Storage Prevents Dust & Contamination, Ease of	en Near Water		

D.	Food Storage Area	
	Room Surfaces Easily Cleaned     Ventilation	
	<ol><li>Absence of Water &amp; Sewer Piping</li></ol>	
1	Approved Storage Shelves	*
	<ol><li>Bottom Shelves No Less Than 6" Above Floor</li></ol>	
9_	<ol><li>All Food in Cold Storage to be in Sealed Containers</li></ol>	
E.	Food Display Area	20
NA	NSF-Approved, With Sneeze Guards	
F. 0	Eating Area	
P	1. Clean	
1	2. Sanitary	
	3. No Pets	
	<ol> <li>No Sleeping Quarters</li> </ol>	
Particular State of the last o	<ol> <li>Paper Napkins or Laundered Cloth Napkins</li> </ol>	
	W. W. J. B. J.	
G.	Toilet & Handwashing Facility	6
1	One Room Located Within 50 Feet of Any Food Preparation	on Area
-t-	Clean     Clean	JII AIGG
	3. Sanitary	
-	4. Hot Water	
	5. Soap	
1	Paper Towels Stored in a Single Use Container	
-	Waste Receptacle (Must Be Covered in Women's)	
1 8	Ventilation Exhausted to Outside	
	Ground Fault Circuit Interrupter (GFCI) Receptacle	
THE RESIDENCE OF THE PARTY.	10. Sign Reminding Employees To Wash Hands	5)
-		
P = Pass P	F = Fail * If Active Food Selling is a Part of this Operation	
	V	
Inspectio	ion Fail Reinspection Yes I	No Fee Payment
	( 1/2 1/1.	\$ Cash
Inspecto		\$ Check
10 724	Signaturo	#
Owner/A		\$Invoice
	Signature (Signifies inspector was on site) #	***************************************
Violation	n# Remarks	12
	And the second s	