Fax: 684

Name of Establishment:

684-7764

BOROUGH OF COLUMBIA

P.O. Box 509 308 Locust Street Columbia, PA 17512 Phone: 684-2467

Address:	24 N. 312 ST.	Date: 12-5-11
Owner/Age	nt: JIM & RICK STONER	Date: 12-5-11 Time: 1005
_	PUBLIC EATING AND DRINKING PLA INSPECTION CHECKLIST	ACE
	ot is provided to assist you with meeting the requirement nking Place License, as required by the Act of 1945, P.L	
A. Lice 1. 2.	nses Sales Tax & Use Tax License Prominently Displaye Columbia Board of Health License Prominently Disp	
B Emp 1. 2. 3. 4.	No Food Handlers Carry Active Communicable Dise 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 Perso	20
C. Kitch 1. 2. 3. 4. 5. 6. 7. 8. 9.	Clean (See reverse) Sanitary No Pets, No Sleeping Quarters No Smoking Oil-, Grease-laden towels in Appropriate, Covered C Eating/Drinking/Preparation Implements Protected F Meat Preparation – Impervious Surface, Cleansed B Dishwashing Following Each Meal NFPA Exhaust Hood Automatic Fire Suppression Sy Equipment Capable of Producing Grease-La	rom Dust, Insects efore Next Food Use stem Over All Cooking
10. 11. 12. 13.	Outside NFPA & NSF Exhaust Hood & Filters Cleaned Week Grease Interceptor Inspected Weekly, Cleaned Mont Written Record of Inspection & Cleaning. Sump Pump, if any, Inspected Weekly & Maintained NSF-Approved Cold Storage Units With Thermometer Maintain Efficiency	hly or Sooner if Needed. in Good Condition
14. 15. 16. 17. 18. 19.	Nonfrozen Food in Cold Storage Units at or below 41 Cooked food in hot-holding storage/serving units at o NSF-Approved or BIA-Approved Cooking Equipment Dry & Wet Container Storage Off Floor Surface Nonporous Food Preparation Areas in Good Conditio Nonporous Floor Surface — All Areas — in Good Cond	r above 135°F n lition
20. 21. 22. 23.	Sink Capable of Pot & Pan Cleansing, With Hot Water 10 Footcandle Minimum Lighting Level Ground Fault Circuit Interrupter (GFCI) Receptacles Utensil Storage Prevents Dust & Contamination, East	When Near Water

D.	Food :	Storage Area	
0		B	
	1.	Room Surfaces Easily Cleaned	
	2.	Ventilation	
	3.	Absence of Water & Sewer Piping	
	4. 5.	Approved Storage Shelves	
1	6.	Bottom Shelves No Less Than 6" Above Floor All Food in Cold Storage to be in Sealed Containers	
-	0.	All rood in Cold Storage to be in Sealed Containers	
E.	Food (Display Area	
P	1.	NSF-Approved, With Sneeze Guards	
F	Eating	Aroa	
NA	1.	Clean	
1	2.	Sanitary	
	3.	No Pets	
	4.	No Sleeping Quarters	
NA.	5.	Paper Napkins or Laundered Cloth Napkins	
	T. 11 . 1		
G.	Tollet	& Handwashing Facility	6
D	1.	One Deam Legated William FO Fact of Agy Food Desparation Are	
	2.	One Room Located Within 50 Feet of Any Food Preparation Are Clean	d
-	3.		
	4.	Sanitary 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.		
	10.	Ground Fault Circuit Interrupter (GFCI) Receptacle Sign Reminding Employees To Wash Hands	9
	10.	oigh heminding employees to wash hands	
P = Pass	F = Fail	* If Active Food Selling is a Part of this Operation	
Inspecti	on X	Pass Fail Reinspection Yes No	Fee Payment
mapaan	/	7 III III IIII III III III III III III	\$ Cash
Inspecto	or (At Withel	\$Check
		Sipaluro ()	#
Owner!	\gent_	MIDLATO SATITURE.	\$Invoice
		Signature (Signifies Inspector was on site) #	
Violation	n #	Remarks	
		Clean static dust from top of hood in Kotchen	
		Clean dust from wall A/C fitter/grilles in Kitchen	
		70	-
	-		
-			
	-		
-			-
	-		