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BOROUGH OF COLUMBIA

Phone: 684-2467

P.O. Box 509

308 Locust Street

Columbia, PA 17512

Name of Establishment:

STOVERS NEWS &amp; DELI

Address:

24 N. 3<sup>RD</sup> ST.

Date:

12-5-11

Owner/Agent:

JIM &amp; RICK STOVER

Time:

1000

**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

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**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 (see reverse)
- ☒ 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


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- E.

p

- F. N/A

N/A

- G.
- 

p

- P = Pass F = Fail

### If Active Food Selling is a Part of this Operation

**Inspector**

Pass

**Fail**

Reinspection \_\_\_\_\_ Yes \_\_\_\_\_ No

No

### Fee Payment

\$ Cash

**\$** **Check**

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\$            Invoice

Owner/Agent

Signature \_\_\_\_\_

Signature (Signifies Inspector was on site)

保

**Violation #**

Remarks

	Remarks
	Clean static dust from top of hood in kitchen

Clean dust from wall A/C filter/grille in Kitchen