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BOROUGH OF COLUMBIA

Phone: 684-2467

P.O. Box 509

308 Locust Street

Columbia, PA 17512

Name of Establishment: Amvets

Address: 28 N. 2nd St.

Date: 12-6-11

Owner/Agent: Denise Ritchie

Time: 1400

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 *new 3-2014*

B. Employees

- P 1. No Food Handlers Carry Active Communicable Disease Status (e.g. STD, Hepatitis B/C, TB, Any Open External Lesion)
I 2. Food Handlers Wear Caps or Hair nets, Gloves
I 3. Employees Educated in Sanitizing Procedures
V 4. Workers Have Access to a Storage Facility for Personal Items

C. Kitchen

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

p

- ### E. Food Display Area

N/A

- F. for Eating Area

- ### G. Toilet & Handwashing Facility

- 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) *Danise A. Ritchie*

Signature (Signifies Inspector was on site)

相

\$ _____ **Check**

11

\$ Invoice

Violation #

Remarks

[illegible]