

Fax: 684-7764

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

Phone: 684-2467

Pol 12-8-11
CL 52166

Name of Establishment:

Columbia Senior Center

Address:

510 Walnut St.

Date:

0930

Owner/Agent:

Helen Beckford

Time:

12-8-11

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

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
- ☒ 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

Temps verified by caterer upon delivery daily

- E. Food Display Area**

N/A

- ### F. Eating Area

- ### G. Toilet & Handwashing Facility

P

- P = Pass F = Fail

If Active Food Selling is a Part of this Operation

Inspection

X

Pass

Fail

Reinspection

Yes

No

Fee Payment

Inspector

Signature _____

Owner/Agent

Signature (Signifies Inspector was on site)

休

\$ Cash

\$ **Check**

11

\$ Invoice

Violation #

Remarks

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.