Fax: 684-7764

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

Phone: 684-2467

CK 135641

Nar	ne of Es	stablishment: (Aumeio Children and Jarring Carter			
Add	tress: _	200 N.54 Gt. Date: 12-12-11			
Ow	ner/Age	nt: Cindy Hogg Time: 0905			
		PUBLIC EATING AND DRINKING PLACE			
INSPECTION CHECKLIST					
This Eatir	checkli: ng & Dri	st is provided to assist you with meeting the requirements for the issue of a Public nking Place License, as required by the Act of 1945, P.L. 926, No. 369.			
A.	Lice	enses			
7	7 1. 2.	Sales Tax & Use Tax License Prominently Displayed * Columbia Board of Health License Prominently Displayed Gentleman 2016 20			
B.,		loyees			
-	1.	No Food Handlers Carry Active Communicable Disease Status (e.g. STD,			
1	2.	Hepatitis B/C, TB, Any Open External Lesion) Food Handlers Wear Caps or Hair nets, Gloves			
T	3.	Employees Educated in Sanitizing Procedures			
V	4.	Workers Have Access to a Storage Facility for Personal Items			
C	Kitch	nen :			
P	1.	Clean			
1	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			
70	- 7 .	Meat Preparation - Impervious Surface, Cleansed Before Next Food Use			
N/14	. 8. . 9.	Dishwashing Following Each Meal			
N/A	, J.	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.				
4,	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			
1	18. 19.	Nonporous Floor Surface All Areas in Good Condition			
1	20.	Nonporous Floor Surface - All Areas - in Good Condition Sink Capable of Pot & Pan Cleansing, With Hot Water			
1	21.	10 Footcandle Minimum Lighting Level			
	22.	Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water			
Y	23.	Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles			

D.	Food Storage Area		200
10		23	
	1. Room Surfaces Easily Cleaned		**************************************
	2. Ventilation		
-	 Absence of Water & Sewer Piping 		
	Approved Storage Shelves		50 3070
	Bottom Shelves No Less Than 6" Above Floo	r	
	All Food in Cold Storage to be in Sealed Cont	tainers	
			100
E.	Food Display Area		
N/A	NSF-Approved With Speeze Guards		
	 NSF-Approved, With Sneeze Guards 		
F.P.	Eating Area		
+	1. Clean		
4	2. Sanitary		
	3. No Pets		
	No Sleeping Quarters		
+	Paper Napkins or Laundered Cloth Napkins		
-	r apar rapkins of Laundered Cloth Napkins		
G.	Toilet & Handwashing Facility		720
	T		
皇皇	 One Room Located Within 50 Feet of Any Foot 	d Preparation	Area
-	Z. Clean .	- 50	
	3. Sanitary		
	4. Hot Water		
-	5. , Soap		100
	Paper Towels Stored in a Single Use Containe	er.	
-	 Waste Receptacle (Must Be Covered in Wome 	en's)	
1 .	 Ventilation Exhausted to Outside 	,	
5	 Ground Fault Circuit Interrupter (GFCI) Recept 	tacle	
7	Sign Reminding Employees To Wash Hands	idoro.	1004
0 0	The same of the sa		
P = Pass F	F = Fail . If Active Food Selling is a Part of this	Operation	
	V n		
Inspection	on Pass Fail Reinspection	Yes No	Fee Payment
	1/1		\$Cash
Inspecto	or they the tol		\$Check
	/ Signature		1.
Owner/A	The state of the s		\$Invoice
Violeties	Signature (Signifies Inspector was on site)	11	
Violation	Remarks		
	- Tratica dust - refrig / frequentaps.		
	The state of the s		
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	Water the second		