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

Phone: 684-2467

Pol 12-12-11
CK 5546

Name of Establishment: Bully's Restaurant & Pub
Address: 647 Union Date: 12-12-11
Owner/Agent: Dave Zahm Time: 1115

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 * 2016
2. Columbia Board of Health License Prominently Displayed

B. Employees

- P 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

- P 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.
P 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
+ 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
- New Prep Kitchen ceiling, wall covering & electrical.*

