Fax: 684-7764

Name of Establishment:

BOROUGH OF COLUMBIA P.O. Box 509

P.O. Box 509 308 Locust Street Columbia, PA 17512 Phone: 684-2467

Address:	647 Vision Date: 12-12-11
Owner/Age	ent: Dave Takon Time: //150
	PUBLIC EATING AND DRINKING PLACE
	INSPECTION CHECKLIST
This checkli Eating & Dri	ist is provided to assist you with meeting the requirements for the issue of a Public inking Place License, as required by the Act of 1945, P.L. 926, No. 369.
A. Lice	enses
D 1.	Sales Tax & Use Tax License Prominently Displayed * 25/6
2.	Columbia Board of Health License Prominently Displayed
n ==	
	ployees
1.	No Food Handlers Carry Active Communicable Disease Status (e.g. STD,
2.	Hepatitis B/C, TB, Any Open External Lesion)
3.	Food Handlers Wear Caps or Hair nets, Gloves Employees Educated in Sanitizing Procedures
₹ 4.	Workers Have Access to a Storage Facility for Personal Items
	Transfer Flave Access to a Storage Facility for Personal Rams
C. A Kitch	hen ·
1.	Clean
2.	Sanitary
3.	No Pets, No Sleeping Quarters No Smoking No Smoking No Smoking No Smoking
4.	No Smoking & electrica O
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
1	Equipment Capable of Producing Grease-Laden Vapors; Venting to
10.	Outside
p 11.	NFPA & NSF Exhaust Hood & Filters Cleaned Weekly
	Grease Interceptor Inspected Weekly, Cleaned Monthly or Sooner if Needed. Written Record of Inspection & Cleaning.
7 12.	Sump Pump, if any, Inspected Weekly & Maintained in Good Condition
13.	NSF-Approved Cold Storage Units With Thermometers, Defrosted as Needed to
1	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
7 23.	Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

D.	Food Storage Area			
(2)				
	1. Room Surfaces Easily Cleaned		72 60	
	2. Ventilation			
	 Absence of Water & Sewer Piping 			(* 1. *)
	Approved Storage Shelves			E1 074
	Bottom Shelves No Less Than 6" Above	Floor		
	All Food in Cold Storage to be in Sealed	Containers		
		35		*
E.	Food Display Area			
61/1	4 Mar A			
MA	 NSF-Approved, With Sneeze Guards 			
F.	Eating Area			
J.	1. Clean			
3	2. Sanitary			
	3. No Pets			
-	No Sleeping Quarters			
5	 Paper Napkins or Laundered Cloth Napki 	ln a		
	applies of caundered Cloth Napki	ins		
G.	Tollet & Handwashing Facility			
(1)	g , wanny		800	
	One Room Located Within 50 Feet of Any	V Food Prepar	ation Are	na
-	Z. Clean .	, rood rropar	duomin	, ,
	3. Sanitary	\$1 B		
	4. Hot Water			
	5. Soap			
	Paper Towels Stored in a Single Use Con	tainer		
-	 Waste Receptacle (Must Be Covered in V 	Vomen's)		
-	Ventilation Exhausted to Outside			
	 Ground Fault Circuit Interrupter (GFCI) Re 	eceptacle		
	Sign Reminding Employees To Wash Har	nds		
P = Pass	F = Fall * If Aethyr Food Salling in a Part	this o		
3 107750	F = Fail * If Active Food Selling is a Part of	or this Operation		
200000000000000000000000000000000000000	V			
Inspec	on X Pass Fail Reinspection	Yes .	No	Fee Payment
28 90	1 /4 // .			\$Cash
Inspec	The state of the s			\$Check
0	Signature.			11
Owner				\$ Invoice
Violatio	Signaturo (Signifies Inspector viag on site)	#		
violatio	Remarks			10
	The state of the s			-
	The state of the s			
			NAME OF TAXABLE PARTY.	
		-		-
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