Fax: 684-7764

BOROUGH OF COLUMBIA

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

CK 203/5

Name of Es	stablishment:
Address: _	400 Manor St. Date: 12-13-11
Owner/Age	nt: 52 Feeh light Time: 1435
W	PUBLIC ÉATING AND DRINKING PLACE INSPECTION CHECKLIST
	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 1.	Sales Tax & Use Tax License Prominently Displayed * 2612- Columbia Board of Health License Prominently Displayed \$2512-
B. Emp 1. 2. 3. 4.	No Food Handlers Carry Active Communicable Disease Status (e.g. STD, Hepatitis B/C, TB, Any Open External Lesion) Food Handlers Wear Caps or Hair nets, Gloves Employees Educated in Sanitizing Procedures Workers Have Access to a Storage Facility for Personal Items
C. Kitch 1. 2. 3. 4. 5. 6. 7. 8. 9.	Clean Sanitary No Pets, No Sleeping Quarters No Smoking Oil-, Grease-laden towels in Appropriate, Covered Container Eating/Drinking/Preparation Implements Protected From Dust, Insects Meat Preparation – Impervious Surface, Cleansed Before Next Food Use Dishwashing Following Each Meal NFPA Exhaust Hood Automatic Fire Suppression System Over All Cooking Equipment Capable of Producing Grease-Laden Vapors; Venting to Outside NFPA & NSF Exhaust Hood & Filters Cleaned Weekly Grease Interceptor Inspected Weekly, Cleaned Monthly or Sooner if Needed. Written Record of Inspection & Cleaning. Sump Pump, if any, Inspected Weekly & Maintained in Good Condition NSF-Approved Cold Storage Units With Thermometers, Defrosted as Needed to
14. 15. 16. 17. 18. 19. 20. 21. 22. 23.	Maintain Efficiency Nonfrozen Food in Cold Storage Units at or below 41°F, thermometer visible Cooked food in hot-holding storage/serving units at or above 135°F NSF-Approved or BIA-Approved Cooking Equipment Dry & Wet Container Storage Off Floor Surface Nonporous Food Preparation Areas in Good Condition Nonporous Floor Surface – All Areas – in Good Condition Sink Capable of Pot & Pan Cleansing, With Hot Water 10 Footcandle Minimum Lighting Level Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

D.	Food Storage Area	
D	1 8-06	
	Room Surfaces Easily Cleaned Ventilation	
	Ventilation Absence of Water & Sewer Piping	
	Absence of Water & Sewer Piping Approved Storage Shelves	•
1.	 Approved Storage Shelves Bottom Shelves No Less Than 6" Above Floor 	
1.	6. All Food in Cold Storage to be in Sealed Containers	
	, 7 m r ood m cold atorage to be in agaled containers	
E.	Food Display Area	
N/A	 NSF-Approved, With Sneeze Guards 	
F. P.	Eating Area	
4	1. Clean	
1	2. Sanitary	
	3. No Pets	
	No Sleeping Quarters	
7	Paper Napkins or Laundered Cloth Napkins	
G.	Toilet & Handwashing Facility	
P	 One Room Located Within 50 Feet of Any Food Preparation 	Area
1	2. Clean .	7,400
	3. Sanitary	
	4. Hot Water	
	5. Soap	
	Paper Towels Stored in a Single Use Container	
	 Waste Receptacle (Must Be Covered in Women's) 	
	Ventilation Exhausted to Outside	
	Ground Fault Circuit Interrupter (GFCI) Receptacle	
1	Sign Reminding Employees To Wash Hands	
0 - 0 1	n - n - n	
P = Pass !	F = Fail If Active Food Selling is a Part of this Operation	
	V -3	
Inspecti	ion Pass Fail Reinspection Yes No	Fee Payment
30000 · • 00000 0000	1 da 11	\$Cash
Inspecto	or (IMHe)	\$Check
Owner/A	Agent Sighphuro A Police	\$ Invoice
	Signature (Signifies Inspector was on site) #	· ·
Violation	Remarks	none e
		*
	, , , ,	

		-