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BOROUGH OF COLUMBIA

Phone: 684-2467

P.O. Box 509

308 Locust Street

Columbia, PA 17512

Name of Establishment: Vision ColumbiaAddress: 291 S. 4th St.Date: 12-14-11Owner/Agent: Clair GoodTime: 0905

**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 \*
- P 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)
- P 2. Food Handlers Wear Caps or Hair nets, Gloves
- P 3. Employees Educated in Sanitizing Procedures
- P 4. Workers Have Access to a Storage Facility for Personal Items

**C. Kitchen**

- P 1. Clean
- P 2. Sanitary
- P 3. No Pets, No Sleeping Quarters
- P 4. No Smoking
- P 5. Oil-, Grease-laden towels in Appropriate, Covered Container
- P 6. Eating/Drinking/Preparation Implements Protected From Dust, Insects
- P 7. Meat Preparation - Impervious Surface, Cleansed Before Next Food Use
- P 8. Dishwashing Following Each Meal
- N/A 9. NFPA Exhaust Hood Automatic Fire Suppression System Over All Cooking Equipment Capable of Producing Grease-Laden Vapors; Venting to Outside
- P 10. NFPA & NSF Exhaust Hood & Filters Cleaned Weekly
- P 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
- P 14. Nonfrozen Food in Cold Storage Units at or below 41°F, thermometer visible
- P 15. Cooked food in hot-holding storage/serving units at or above 135°F
- P 16. NSF-Approved or BIA-Approved Cooking Equipment
- P 17. Dry & Wet Container Storage Off Floor Surface
- P 18. Nonporous Food Preparation Areas in Good Condition
- P 19. Nonporous Floor Surface - All Areas - in Good Condition
- P 20. Sink Capable of Pot & Pan Cleansing, With Hot Water
- P 21. 10 Footcandle Minimum Lighting Level
- P 22. Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water
- P 23. Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

P

- 

## E.

- N/A

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## G.

- P

### If Active Food Selling is a Part of this Operation

## Inspection

Pass

Fail

### Reinspection

Yes

No

### Fee Payment

Inspector

Signature \_\_\_\_\_


Owner/Agent

Signature (Signifies Inspector was on site)

14

\$            Check

\$ \_\_\_\_\_ **Check**



\$\_\_\_\_\_ Invoice#

### Violation

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.