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

Phone: 684-2467

Pd 12-15-11  
CK4572

Name of Establishment: Grocco  
Address: 1414 Lancaster Ave. Date: 12-14-11  
Owner/Agent: Nick Time: 1615

**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**

1. Sales Tax & Use Tax License Prominently Displayed \* 2014 exp.  
2. Columbia Board of Health License Prominently Displayed

**B. Employees**

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**

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 (Not in operation yet.)  
10. NFPA & NSF Exhaust Hood & Filters Cleaned Weekly  
11. Grease Interceptor Inspected Weekly, Cleaned Monthly or Sooner if Needed. Written Record of Inspection & Cleaning.  
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  
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

