OF COLUMBIA Phone: 684-2467

Fax: 684-7764

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

Name of Establish	hmont: 6 proco	
Address:	1414- Laneagter Ave.	Date: /2-14-//
Owner/Agent:	Nick	Time: 1615"

Owner/	Agent: _	Nick	Time: 1615"		
10		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.					
WATER COMMANDE		ales Tax & Use Tax License Prominently Displayed * columbia Board of Health License Prominently Displayed	2014 exp		
上 士	2. Fo 3. E	es o Food Handlers Carry Active Communicable Disease Sepatitis B/C, TB, Any Open External Lesion) ood Handlers Wear Caps or Hair nets, Gloves mployees Educated in Sanitizing Procedures forkers Have Access to a Storage Facility for Personal I			
3 4 5 5 7	2. Sa 3. No 4. No 5. Oi 6. Ea 7. Mo	lean anitary o Pets, No Sleeping Quarters o Smoking I-, Grease-laden towels in Appropriate, Covered Contai ating/Drinking/Preparation Implements Protected From I eat Preparation – Impervious Surface, Cleansed Before shwashing Following Each Meal	Dust, Insects		
N/A 9	0. NF 1. Gr	FPA Exhaust Hood Automatic Fire Suppression System Equipment Capable of Producing Grease-Laden outside Outside FPA & NSF Exhaust Hood & Filters Cleaned Weekly ease Interceptor Inspected Weekly, Cleaned Monthly o Written Record of Inspection & Cleaning. mp Pump, if any, Inspected Weekly & Maintained in Go	Vapors; Venting to or Sooner if Needed.		
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	<ol> <li>NS</li> <li>No</li> <li>Co</li> <li>NS</li> </ol>	F-Approved Cold Storage Units With Thermometers, E Maintain Efficiency Infrozen Food in Cold Storage Units at or below 41°F, the loked food in hot-holding storage/serving units at or about F-Approved or BIA-Approved Cooking Equipment of the Wet Container Storage Off Floor Surface	Defrosted as Needed to hermometer visible		
18 19 20 21 21 22 22 23	3. Nor 9. Nor 9. Sin 1. 10 I 2. Gro	nporous Food Preparation Areas in Good Condition in porous Floor Surface – All Areas – in Good Condition is Capable of Pot & Pan Cleansing, With Hot Water Footcandle Minimum Lighting Level and Fault Circuit Interrupter (GFCI) Receptacles When it is Storage Prevents Dust & Contamination, Ease of A			

D.	Food	Storage Area	
17			
	1.	Room Surfaces Easily Cleaned	
1	2.	Ventilation	
	3.	Absence of Water & Sewer Piping	•
	4.	Approved Storage Shelves	
	5.	Bottom Shelves No Less Than 6" Above Floor	
-4	6.	All Food in Cold Storage to be in Sealed Containers	
r	Cond	Display Assa	
E.	F000	Display Area	
D	1.	NSE Approved With Specia Guarde	
-		NSF-Approved, With Sneeze Guards	
F.	Eating	1 Area	
N/A	1.	Clean	
1317	2.	Sanitary	
-	3.	No Pets	
	4.	No Sleeping Quarters	
47	5.	Paper Napkins or Laundered Cloth Napkins	
	0.	r apar rapans or caundored olour rapans	
G.	Toilet	& Handwashing Facility	
+		, anny	
Y	1.	One Room Located Within 50 Feet of Any Food Preparation Are	a
1	2.	Clean	
	3.	Sanitary	
	4	Hot Water	
	5.	Soap	
	6.	Paper Towels Stored in a Single Use Container	
	7.	Waste Receptacle (Must Be Covered in Women's)	
	8.	Ventilation Exhausted to Outside	
	9.	Ground Fault Circuit Interrupter (GFCI) Receptacle	
7	10.	Sign Reminding Employees To Wash Hands	
P = Pass I	F = Fail	* If Active Food Selling is a Part of this Operation	
	. 1		
Inspecti	on X	Pass Fail Reinspection Yes No	Fee Payment
mapooti	-	Tan Kemspection res No	\$ Cash
Inspecto	or (	(trulk)	\$Check
mapacio	"	(Signature of / Act	# Officer
Owner/A	dent	Landel.	\$ Invoice
J 111101111	.90	Signature (Signifies inspector was on site) #	Ψ
Violation	1#	Remarks	
		, tomano	
	-		-
	_		
	_		
		•	