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BOROUGH OF COLUMBIA

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P.O. Box 509

308 Locust Street

Columbia, PA 17512

PA 12-15-11
CK: 4875Name of Establishment: CCFDAddress: 285 S. 10th St. Date: 12-15-11Owner/Agent: Jim Cicciocioppo Time: 1000**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
- P 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.
- W/A 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

- E. Food Display Area**

NA

- ### F. Eating Area

Handwriting practice lines for the letter 'p'. The first line shows a lowercase 'p' on a four-line grid. The second line shows a lowercase 'p' on a four-line grid. The third line shows a lowercase 'p' on a four-line grid. The fourth line shows a lowercase 'p' on a four-line grid.

- ### G. Toilet & Handwashing Facility

P

- P = Pass F = Fail

If Active Food Selling is a Part of this Operation

Inspection Pass Fail

Reinspection	Yes	No
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Fee Payment

Inspector

Signature _____

Owner/Agent

Signature (Signifies Inspector was on site)

\$_____ Cash

\$ **Check**

11

\$ Invoice

Violation #

Remarks