Phone: 684-2467

Fax: 684-7764

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

Colui	noid, PA 11314		
Name of Establishment: CCFI)		
Address: 265 5. 10th	<u>s</u> t.	Date:	12-15-11
Owner/Agent: /im Cicosci	epoi	Time:	1000

	PUBLIC EATING AND DRINKING PLACE INSPECTION CHECKLIST
This check! Eating & Dr	ist is provided to assist you with meeting the requirements for the issue of a Public inking Place License, as required by the Act of 1945, P.L. 926, No. 369.
A. Lic	enses
	Sales Tax & Use Tax License Prominently Displayed *
2.	Columbia Board of Health License Prominently Displayed
B. Em	ployees
1.	No Food Handlers Carry Active Communicable Disease Status (e.g. STD,
1	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. Kitc	hen
1.	Clean
1 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
10.	NFPA & NSF Exhaust Hood & Filters Cleaned Weeldy
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
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
7 23.	Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

D.	Food Storage Area		
00	2.24	101	37.38
1	Room Surfaces Easily Cleaned	2	
	Ventilation		
‡	 Absence of Water & Sewer Piping 		12 40
	4. Approved Storage Shelves		
-	Bottom Shelves No Less Than 6" Above Floor		
Y	All Food in Cold Storage to be in Sealed Containers		
E.	Food Display Area		
65/1	4		
14/26	 NSF-Approved, With Sneeze Guards 		
G.	Fighings Ages		
0	Eating Area 1. Clean		
-			
1	1000 CONTRACTOR 1000 CONTRAC		
	and the state of t		30
7	Paper Napkins or Laundered Cloth Napkins		
G.	Tollet & Handwashing Facility		14
-	. Shot of Handwashing Pacinty		35
P	One Room Located Within 50 Feet of Any Food Prepa	cation A	ford
	2. Clean	ration A	ea
- :	3. Sanitary		
	1. Hot Water		
1	Soon		
1 6	5. Paper Towels Stored in a Single Use Container		
	Waste Receptacle (Must Be Covered in Women's)		
8	Ventilation Exhausted to Outside		
9	Ground Fault Circuit Interrupter (GFCI) Receptacle		
7 1	Sign Reminding Employees To Wash Hands		4
P ≈ Pass F	Fail . If Active Food Selling is a Part of this Operation		
	,		
Inspectio	on Pass Fail Reinspection Yes		F D
mapaana	Pass Fail Reinspection Yes	No	Fee Paymont
Inspector	r LTMHal	111 *1	\$ Cash
	Signaturo	·····	\$Check
Owner/Ag	gent James A Van engreno		\$Invoice
	Signature (Signifies Inspector was on after) #	-	Ψ πινοισθ
Violation	# Remarks		
			36
			-
	No. of the second secon		
	774/10/10/10/10/10/10/10/10/10/10/10/10/10/	Water Control	-
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