Fax: 684-7764

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

Phone: 684-2467

Name of Establishment: Address: Date: Owner/Agent: Time: 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 * 2. Columbia Board of Health License Prominently Displayed Employees 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 Workers Have Access to a Storage Facility for Personal Items 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 10. NFPA & NSF Exhaust Hood & Filters Cleaned Weeldy 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

D.	Food	Storage Area				HAC BH H	OTYFIER		
Arch						REFERENC	OTIFIED? Y/ E\INVOICE#	N YES 587707	
1	1.	Room Surface	es Easily	v Cleaned		VENDOR\R	ETAILER NAM	E BOROUGH O	F COLUMBIA
	2.	Ventilation		,		VENUUK P	HONE #	(717)684-	2467
	3.	Absence of W	later & S	Sewer Pini	nd	REASON	PAID	HEALTH LI	CENSE
	4.	Approved Sto			9	BUILDING	LHID	OUTS	\$50.00
1.	5.	Bottom Shelve			3" Above	TOTAL			450.00
7	6.	All Food in Co				CASH			\$50.00-
	· .	All Food III Go	ilu Stora	iga to ba ii	Odalec				\$50.00-
E.	Food	Display Area				2011-12-15	11:36:11	04316 01	Y 7406
_N/A	1.	NSF-Approve	d, With S	Sneeze G	uards				
F.	Eating	Area							
N/A	1.	Clean			1.0				
	2.	Sanitary							
=	3.	No Pets							
	4.	No Sleeping Q	wartara						
-	5.			ndarad Cl	alla Marale	laa			
	5.	Paper Napkins	or Lau	naerea Cid	от марк	ins			
G.	Toilet a	& Handwashin	g Facili	ty					
P	1.	One Poem Lo	antod M	Whin EO E	ant of An	y Food Dea	paration Ar	0.2	
-	2.	One Room Loo	cated w	ium oo re	eet of An	y Food Pre	paration Ai	ea	
		Clean							
	3.	Sanitary							
-	4.	Hot Water							
-	5. ,	Soap		r 122 (123)					
-	6.	Paper Towels							
	7.	Waste Recepta				Nomen's)			
	8.	Ventilation Exh							
	9.	Ground Fault Circuit Interrupter (GFCI) Receptacle							
	10.	Sign Reminding	g Emplo	yees To V	Vash Ha	nds			
P = Pass I	F = Fail		If Active	Food Sellin	g is a Part	of this Operal	tion .		
	V	(A)						r n	
Inspecti	on _^	_ Pass	Fail	Reinspe	ection _	Yes _	No	Fee Payr	
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		Signature (Signifies	Inspecto				#		
Violation	1#				Remarks	3			
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