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

Phone: 684-2467

RECEIVED  
CIC 2264

Name of Establishment: Columbia Fraternal Assoc.  
Address: 200 N. 3rd St. Date: 12-19-11  
Owner/Agent: R. Time: 0830

**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.  
N/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

N/A

- F. <sub>2</sub> Eating Area

- ### G. Toilet & Handwashing Facility

P

- P = Pass F = Fail

**If Active Food Selling is a Part of this Operation**

Inspection   X   Pass        Fail      Reinspection        Yes        No

### Fee Payment

Inspector

## Sígnathró

Owner/Agent

Signature (Signifies Inspector was on site)

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\$\_\_\_\_\_ Cash  
\$\_\_\_\_\_ Check

\$ \_\_\_\_\_ Invoice

**Violation #**

Remarks

Clean Lab opening spikes