

Fax: 684-7764

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

Phone: 684-2467

Name of Establishment: Smith's Hotel

Address: 1030 Lancaster Ave.

Date: 12-19-11

Owner/Agent: G. Smith

Time: 0900

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 *
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)
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. Kitchen

- P 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 Weekly
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

- E.

N/A

- F. 

G.

p

- P = Pass F = Fail

If Active Food Selling is a Part of this Operation

Inspection X Pass Fail Reinspection Yes No Fee Payment
 \$ Cash
 Inspector *[Signature]* \$ Check
 Signature #
 Owner/Agent *[Signature]* \$ Invoice
 Signature (Signifies Inspector was on site) #

Violation #

Remarks

	Remarks
Remove loose onions from bent grower pit	
Clear away dust behind girdle in front kitchen	
Remove toothpick stick from bent prep kit slider	