Fax: 684-7764

Name of Establishment:

Address:

BOROUGH OF COLUMBIA P.O. Box 509

308 Locust Street Columbia, PA 17512

	,		CK,	/a32	9
fc.	Date:	12	19-1	<u> </u>	

Phone: 684-246

Own	er/Agen	it: Sheron Good Prudhomme. Time: 1000°
		PUBLIC EATING AND DRINKING PLACE INSPECTION CHECKLIST
This Eatin	checklis g & Drin	t is provided to assist you with meeting the requirements for the issue of a Public king Place License, as required by the Act of 1945, P.L. 926, No. 369.
A.	Licer	
1	_ 1. _ 2.	Sales Tax & Use Tax License Prominently Displayed * Columbia Board of Health License Prominently Displayed
B	Empl	oyees
K	_ 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
T_	4.	Workers Have Access to a Storage Facility for Personal Items
C	Kitch	en .
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
- 1	10.	NFPA & NSF Exhaust Hood & Filters Cleaned Weekly
Ó.	11.	Grease Interceptor Inspected Weekly, Cleaned Monthly or Sooner if Needed.
		Written Record of Inspection & Cleaning.
NA	12.	Sump Pump, if any, Inspected Weekly & Maintained in Good Condition
7	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
V	23.	Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

D.	Food	Storage Area		32
T)			W1 100	
	1.	Room Surfaces Easily Cleaned		
	2.	Ventilation		
‡	3.	Absence of Water & Sewer Piping		
	4.	Approved Storage Shelves		
	5.	Bottom Shelves No Less Than 6" Above Floor		
Ą	6.	All Food in Cold Storage to be in Sealed Containers		
E.	Food	Display Area		
NIA	1.	NSF-Approved, With Sneeze Guards		
		The state of the s		
F.	Eating	J Area		
	1.	Clean		
,	2.	Sanitary		
	3.	No Pets		
THOUSAND STATE OF THE STATE OF	4.	No Sleeping Quarters		
7	5.	Paper Napkins or Laundered Cloth Napkins		
		r apor reapkins of Laundered Cloth Napkins		
G.	Tollet	& Handwashing Facility		
		a randy denty		
P	1.	One Room Located Within 50 Feet of Any Feed Deans	cation Are	
	2.	One Room Located Within 50 Feet of Any Food Prepa Clean	rauon Are	a
	3.	Sanitary		
	4.			
;	C.	Hot Water		
-	5.	Soap		
	5.	Paper Towels Stored in a Single Use Container		
	7.	Waste Receptacle (Must Be Covered in Women's)		
20 0	3.	Ventilation Exhausted to Outside		
- 10	9.	Ground Fault Circuit Interrupter (GFCI) Receptacle		
1	10.	Sign Reminding Employees To Wash Hands		
0 - 0 0	1711			
P = Pass F	· = Pan	If Active Food Selling is a Part of this Operation		
	1			
Inspectio	on X	Pass Fail Reinspection Yes	M-	Fair Davis 1
mapaane	7	Pass Fail Reinspection Yes	MO	Fee Payment
Inspecto	r (167m/41		\$Cash
mapacto		Sidoalina		\$ Check
Owner/A	dont.	Signature William 1		IF
OMIIBIIM		- Hace the things		\$Invoice
Violation	#	Signature (Signifies Inspector was on site)	·	
violation		Remarks	1 .	* 7 5
		Clean residual cooking oil under cooking equipm	I wholen	- past

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