

Fax: 684-7764

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

Phone: 684-2467

Name of Establishment:

Proudhomme's Last Cajun Kitchen

CK 12309

Address:

50 Lancaster Ave.

Date:

12-19-11

Owner/Agent:

Sharon/David Proudhomme

Time:

1000

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

P

- E.

N/A

-

3.

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] Signature \$_____ Check #_____
Owner/Agent [Signature] Signature (Signifies Inspector was on site) \$_____ Invoice #_____

Violation #

Remarks

Date	Time	Remarks
11/11/2019	11:00 AM	Clean residual cooking oil under cooking equipment under hood