

Fax: 684-7764

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

Phone: 684-2467

Name of Establishment: Columbia Pizza & Italian Restaurant CK 3773

Address: 429 Locust St. Date: 12-19-11

Owner/Agent: R. Mazzamuto Time: 1100^o

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

- 1. Sales Tax & Use Tax License Prominently Displayed *
- 2. Columbia Board of Health License Prominently Displayed *license exp 2012*

B. Employees

- 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

- 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

D. Food Storage Area

- P 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
- 6. All Food in Cold Storage to be in Sealed Containers

E. Food Display Area

- 1. NSF-Approved, With Sneeze Guards

F. Eating Area

- P 1. Clean
- 2. Sanitary
- 3. No Pets
- 4. No Sleeping Quarters
- 5. Paper Napkins or Laundered Cloth Napkins

G. Toilet & Handwashing Facility

- P 1. One Room Located Within 50 Feet of Any Food Preparation Area
- 2. Clean
- 3. Sanitary
- 4. Hot Water
- 5. Soap
- 6. Paper Towels Stored in a Single Use Container
- 7. Waste Receptacle (Must Be Covered in Women's)
- 8. Ventilation Exhausted to Outside
- 9. Ground Fault Circuit Interrupter (GFCI) Receptacle
- 10. Sign Reminding Employees To Wash Hands

P = Pass F = Fail

If Active Food Selling is a Part of this Operation

Inspection X Pass Fail Reinspection Yes No

Inspector [Signature]

Owner/Agent [Signature]

Signature (Signifies Inspector was on site)

Fee Payment
 \$ Cash
 \$ Check
 #
 \$ Invoice

Violation #

Remarks

Dirty can opener spike