Faic: 684-7764

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

Phone: 684-2467

 Name of Establishment:
 Dista

 Address:
 5.5 N. 4455t.
 Date: 12-78-11

 Owner/Agent:
 T. Dista
 Time: 0905

CAAL	GIMGI	11 1ine
		PUBLIC EATING AND DRINKING PLACE
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.	Lice	1989
47	1.	Sales Tax & Use Tax License Prominently Displayed *
1	2.	Columbia Board of Health License Prominently Displayed
, D	KT assess	
B.		loyees
+	_ 1.	No Food Handlers Carry Active Communicable Disease Status (e.g. STD,
i	2.	Hepatitis B/C, TB, Any Open External Lesion)
-	3.	Food Handlers Wear Caps or Hair nets, Gloves
47	4.	Employees Educated in Sanitizing Procedures
	- 4.	Workers Have Access to a Storage Facility for Personal Items
C	Kitch	en .
P	1.	Clean
1	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
4	8.	Dishwashing Following Each Meal
1574	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
N/A	.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
P.	13.	NSF-Approved Cold Storage Units With Thermometers, Defrosted as Needed to
1		Maintain Efficiency
1	14.	Nonfrozen Food in Cold Storage Units at or below 41°F, thermometer visible
1	15.	Cooked food in hot-holding storage/serving units at or above 135°F
	16.	NSF-Approved or BIA-Approved Cooking Equipment
1	17.	Dry & Wet Container Storage Off Floor Surface
1	18.	Nonporous Food Preparation Areas in Good Condition
-	19.	Nonporous Floor Surface - All Areas - in Good Condition
1-	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
b/	23.	Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

D.	Frank Division A	
D.	Food Storage Area	
. 0	Room Surfaces Fasily Cleaned	
-		
	Ventilation     Absence of Water & Sewer Pioing	
	Absence of Water & Sewer Piping	E 8
	Approved Storage Shelves	
	<ol><li>Bottom Shelves No Less Than 6" Above Floor</li></ol>	
4	<ol><li>All Food in Cold Storage to be in Sealed Containers</li></ol>	
e:	Cond Direct	43
E.	Food Display Area	
NIA	NSF-Approved, With Speeze Guards	
- 124	NSF-Approved, With Sneeze Guards	
F. Y	Eating Area	
V	1. Clean	
-	2. Sanitary	
平士	3. No Pets	
	4. No Sleeping Quarters	
a v	5. Paper Napkins or Laundered Cloth Markins	
	<ol><li>Paper Napkins or Laundered Cloth Napkins</li></ol>	
G.	Toilet & Handwashing Facility	
See.	The state of the s	87 3
V	One Room Located Within 50 Feet of Any Food Preparat	ion Araa
	2. Clean	ion Alea
	3. Sanitary	
	4. Hot Water	
	5 Soon	
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-	The state of the s	
	that of covered it Mollich 3)	
-	- strategy exhibitated to Odfalde	
	Ground Fault Circuit Interrupter (GFCI) Receptacle	E. 2
	<ol><li>Sign Reminding Employees To Wash Hands</li></ol>	80
P = Pass	F = Fail ' If Arthur Food Solling is a Dad of this Occasion	
	F = Fail If Active Food Selling is a Part of this Operation	
100	V 2	
Inspecti	on Pass Fail Reinspection Yes	No Fee Payment
	( 4-1/2	\$Cash
Inspecto	or Haxa	\$Check
	Signature )	11
Owner/A	gent I berman ( )	\$ Invoice
	Signature (Signifies Inspector was on site) #	,
Violation	/ Remarks	
		3
		1
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-		
<del></del>	The state of the s	