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BOROUGH OF COLUMBIA

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P.O. Box 509

308 Locust Street

Columbia, PA 17512

Name of Establishment: River View BarAddress: 401 S. 2nd St.Date: 12-21-11Owner/Agent: Robert MearnsTime: 1500

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

- N/A 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
- N/A 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.
- P 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

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

N/A 1. NSF-Approved, With Sneeze Guards

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

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

If Active Food Selling is a Part of this Operation

check #
6109

Fee Payment

\$ 50.00 Check

\$ Invoice

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Remarks

Clean reverse ice machine in storage room.
Repair deteriorated under surface of patron bar area above
3-basin sink.
~~Repair open~~ error ~~fill~~