Pd. - UK. 6877 Phone: 684-2467

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

Name of Establishment:	4 ossuehence	Fire Co. #4 -	Kitchen	
Address: 10th	Manero Sts.		Date:	12-2811
Owner/Agent:	Fisher.		Time:	0800

		DUDLIC BATING AND ODINIGING DLACE
		PUBLIC EATING AND DRINKING PLACE
		INSPECTION CHECKLIST
Thie	chacklis	et is provided to segist you with mosting the equipments for the issue of a Public
		st is provided to assist you with meeting the requirements for the issue of a Public
cau	ig & Dili	nking Place License, as required by the Act of 1945, P.L. 926, No. 369.
A.	Lico	enses
M.	1.	
-17		Sales Tax & Use Tax License Prominently Displayed *
-	2.	Columbia Board of Health License Prominently Displayed
R	Fran	loyees
P	1.	No Food Handlers Carry Active Communicable Disease Status (e.g. STD,
-	I.	
- 1	2.	Hepatitis B/C, TB, Any Open External Lesion)
-+	3.	Food Handlers Wear Caps or Hair nets, Gloves
-	- 3. 4.	Employees Educated in Sanitizing Procedures
	4.	Workers Have Access to a Storage Facility for Personal Items
C.	Kitch	ann
u.	1.	Clean
	2.	
		Sanitary
	_ 3.	No Pets, No Sleeping Quarters
	. 4.	No Smoking
	5.	Oil-, Grease-laden towels in Appropriate, Covered Container
of the second second	6.	Eating/Drinking/Preparation Implements Protected From Dust, Insects
	. 7.	Meat Preparation - Impervious Surface, Cleansed Before Next Food Use
1	. 8.	Dishwashing Following Each Meal
_	. 9.	NFPA Exhaust Hood Automatic Fire Suppression System Over All Cooking
٠,		Equipment Capable of Producing Grease-Laden Vapors; Venting to
- 1		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.
AL/A	12.	Sump Pump, if any, Inspected Weekly & Maintained in Good Condition
D	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
	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
1	19.	Nonporous Floor Surface - All Areas - in Good Condition
1	20.	Sink Capable of Pot & Pan Cleansing, With Hot Water
1	21.	10 Footcandle Minimum Lighting Level
1	22.	Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water
y	23.	Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles
	Carry.	arenen aforage Freventa Duat & Containhation, East of Access to Fidilities

D.	Food	Storage Area		200 5
P	1. 2.	Room Surfaces Easily Cleaned Ventilation		
-	3.	Absence of Water & Sewer Piping		
#	4.	Approved Storage Shelves		51.5
<del></del>	5.	Bottom Shelves No Less Than 6" Above Floor		
4	6.	All Food in Cold Storage to be in Sealed Containers		
	٠.	, 7 ii 7 ood iii oold ololaga to aa iii ocaled oomaliisis		0.
E.	Food	Display Area		
MA.	,1.	NSF-Approved, With Sneeze Guards		
F.	Eating	1 Aroa		
Y	1.	Clean		
	2.	Sanitary		
	3.	No Pets		Ph
	4.	No Sleeping Quarters		
-	5.	Paper Napkins or Laundered Cloth Napkins		
	٥.	rapei rapains of Laundered Gloth Hapains		
G.	Tollet	& Handwashing Facility		120
	1.	One Room Located Within 50 Feet of Any Food Prep	paration Are	ea
	2.	Clean		
	3	Sanitary		
	4.	Hot Water		
	5	Soap		
-	6.	Paper Towels Stored in a Single Use Container		
	7.			
******	8.	Waste Receptacle (Must Be Covered in Women's)		
		Ventilation Exhausted to Outside		
	9. 10.	Ground Fault Circuit Interrupter (GFCI) Receptacle		
	IU.	Sign Reminding Employees To Wash Hands		
P ≠ Pass I	F = Fail	If Active Food Selling is a Part of this Operation	lon .	
Inspecti	on	Pass Fail Reinspection Yes	No	Fee Payment
	-	7 1 11		\$ Cash
Inspecto	or	MAG		\$Check
36		Signature		#
Owner/A	gent	Alemnis W & isher		\$ Invoice
		Signature (Signifies Inspector was on site)	#	
Violation		Remarks		
		Static dust on cails behind white & upright fire	35,2656	*
	-	Dednost white which because U	9	
		Clear Place brack the lives.		
		Clean its machine		
		Reprin exterior du threshibil seul.		
	· ·	The state of the s		
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