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BOROUGH OF COLUMBIA

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P.O. Box 509

308 Locust Street

Columbia, PA 17512

Name of Establishment: Gussardone Fire Co. #4 - Kitchen

Address: 10th & Monroe Sts. Date: 12-28-11

Owner/Agent: D. Fisher Time: 0800

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
- V 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
- 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
10. NFPA & NSF Exhaust Hood & Filters Cleaned Weekly
- V 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
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
- V 22. Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water
23. Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

Handwriting practice lines showing a vertical line and a dot.

- E.

NA

- F. 

G.

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

Fee Payment

Inspector

Signature _____

Thomas W Fisher

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\$ _____ Invoice

Signature (Signifies Inspector was on site)

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Remarks

	Remarks
Static dust on coils behind white & upright freezer	
Dripfast white's print - frozen	
Clean floor beneath dryer	
Clean the machine	
Repair exterior door threshold seal.	