

pd \$50 cash 12-28-11

Fax: 684-7764

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

Phone: 684-2467

Name of Establishment: Lazy K Lounge
Address: 137-141 Locust St. Date: 12-28-11
Owner/Agent: T. Kraman Time: 10/0

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)
I 2. Food Handlers Wear Caps or Hair nets, Gloves
I 3. Employees Educated in Sanitizing Procedures
V 4. Workers Have Access to a Storage Facility for Personal Items

C. Kitchen Bar Area Kitchen

- P 1. Clean (Vacant)
P 2. Sanitary
I 3. No Pets, No Sleeping Quarters
N/A 4. No Smoking
I 5. Oil-, Grease-laden towels in Appropriate, Covered Container
I 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
I 9. NFPA Exhaust Hood Automatic Fire Suppression System Over All Cooking Equipment Capable of Producing Grease-Laden Vapors; Venting to Outside
I 10. NFPA & NSF Exhaust Hood & Filters Cleaned Weekly
I 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
I 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
N/A 15. Cooked food in hot-holding storage/serving units at or above 135°F
I 16. NSF-Approved or BIA-Approved Cooking Equipment
P 17. Dry & Wet Container Storage Off Floor Surface
I 18. Nonporous Food Preparation Areas in Good Condition
I 19. Nonporous Floor Surface - All Areas - in Good Condition
I 20. Sink Capable of Pot & Pan Cleansing, With Hot Water
I 21. 10 Footcandle Minimum Lighting Level
I 22. Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water
V 23. Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

Not used

