pd #50 cash la-29-11

Fax: 684-7764

## BOROUGH OF COLUMBIA P.O. Box 509

Phone: 684-2467

308 Locust Street Columbia, PA 17512

Name of Establishment: \[ \lambda 234 \times \] \[ \lambda \text{Nunge.} \]

Address: \[ \lambda 37 - 141 \] \[ \lambda \text{Cust St.} \]

Owner/Agent: \[ \lambda \text{Krames} \]

Time: \[ \lambda 0/0 \]

## PUBLIC EATING AND DRINKING PLACE INSPECTION CHECKLIST

			INSPECTION CHECKLIST
	This Eatin	checklis g & Drir	st is provided to assist you with meeting the requirements for the issue of a Public nking Place License, as required by the Act of 1945, P.L. 926, No. 369.
	A.	Lice	nses
			Sales Tax & Use Tax License Prominently Displayed *
	-9	2.	Columbia Board of Health License Prominently Displayed
			· · · · · · · · · · · · · · · · · · ·
	B.		loyees
		_ 1.	No Food Handlers Carry Active Communicable Disease Status (e.g. STD,
	1	-	Hepatitis B/C, TB, Any Open External Lesion)
	-+	- 2. 3.	Food Handlers Wear Caps or Hair nets, Gloves
	+	- 3. 4.	Employees Educated in Sanitizing Procedures
			Workers Have Access to a Storage Facility for Personal Items
	C.	Kitef	Clean (Vacent)
	P	1.	Clean (Marant)
		2.	Sanitary
	4	3.	No Pets, No Sleeping Quarters
	NA P	. 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
,		8. 9.	Dishwashing Following Each Meal
		Э.	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
		.11.	Grease Interceptor Inspected Weekly, Cleaned Monthly or Sooner if Needed.
	117.		Written Record of Inspection & Cleaning.
	NA	12.	Sump Pump, if any, Inspected Weekly & Maintained in Good Condition
8	<u>u</u>	13.	NSF-Approved Cold Storage Units With Thermometers, Defrosted as Needed to Maintain Efficiency
	Y	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
	+	16.	NSF-Approved or BIA-Approved Cooking Equipment
-	Y	17.	Dry & Wet Container Storage Off Floor Surface
-	-	18.	Nonporous Food Preparation Areas in Good Condition
	P NA	19. 20.	Nonporous Floor Surface - All Areas - in Good Condition
	-	21.	Sink Capable of Pot & Pan Cleansing, With Hot Water  10 Footcandle Minimum Lighting Level
-	1	22.	Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water
-	W	23.	Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles
-	-		

Noted

D.	Food	Storage Area	290 5
1	1.	Room Surfaces Easily Cleaned	A
	2.	Ventilation	
	3.	Absence of Water & Sewer Piping	
	4.	Approved Storage Shelves	
	5.	Bottom Shelves No Less Than 6" Above Floor	
У	6.	All Food in Cold Storage to be in Sealed Containers	
E.	Food	Display Area	3
MA	1.	NSF-Approved, With Sneeze Guards	
F	Eating	g Area	
P	1.	Clean	
4	2.	Sanitary	
	3.	No Pets	
	4.	No Sleeping Quarters	
7	5.	Paper Napkins or Laundered Cloth Napkins	
		Tapana of Lauracioa Giour Napanio	
G.	Tollet	& Handwashing Facility	
		a randoming r dounty	
12	1.	One Room Located Within 50 Feet of Any Food Preparation A	rea
	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.		
1	10.	Ground Fault Circuit Interrupter (GFCI) Receptacle Sign Reminding Employees To Wash Hands	T.
	10.	oigh Nemhaling Employees To Wash Hands	
P ≈ Pass	F = Fail	* If Active Food Selling is a Part of this Operation	
	. 1		
Inspecti	ion/	Pass Fail Reinspection Yes No	Fee Payment
Inspecto	or	(Inthat	\$ 70 Cash Check
_		Signature // O O/	#
Owner!	\gent_	Tooled Mr. The	\$ Invoice
	- 4	Signature (Signifies inspector was on site) #	•
Violatio	11 11	Remarks	
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