

Phone: 684-2467

## 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

1. Sales Tax & Use Tax License Prominently Displayed \*
2. Columbia Board of Health License Prominently Displayed
- Govt Safe exp.*

### B. ~~100~~ Employees

1. No Food Handlers Carry Active Communicable Disease Status (e.g. STD, Hepatitis B/C, TB, Any Open External Lesion)
2. Food Handlers Wear Caps or Hair nets, Gloves
3. Employees Educated in Sanitizing Procedures
4. Workers Have Access to a Storage Facility for Personal Items

### C. Kitchen

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|-----|---|
| 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  |
| 8.  | Dishwashing Following Each Meal   |
| 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  |
| 11. | Grease Interceptor Inspected Weekly, Cleaned Monthly or Sooner if Needed. Written Record of Inspection & Cleaning.                          |
| 12. | Sump Pump, if any, Inspected Weekly & Maintained in Good Condition  |
| 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  |
| 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 the formation of the letter 'p'. The letter is formed by a vertical stroke starting from the top line, going down to the bottom line, and then curving back up to the middle line. A small dot is placed above the letter.

- E.

1. NSF-Approved, With Sneeze Guards

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- G.
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- A vertical line with a 'P' at the top and a 'V' at the bottom, with horizontal lines in between.

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

Inspector [Signature]

Signature \_\_\_\_\_

Signature (Signifies inspector was on site)

\$ \_\_\_\_\_ Cash

\$ \_\_\_\_\_ **Check**

**#**

# \$ Invoice

Remarks