Fax: 684-7764

BOROUGH OF COLUMBIA P.O. Box 509

Phone: 684-2467

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

Name of Establishme	ont: Case Gouth at C	parth / allery
Address:	22 5. 2rd 8t.	Opate: 1-17-12
Owner/Agent:	Cle Beautheigel	Time: _/330°
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O William (go)	The Transfer of the transfer o
	PUBLIC EATING AND DRINKING PLACE INSPECTION CHECKLIST
	it is provided to assist you with meeting the requirements for the issue of a Public king Place License, as required by the Act of 1945, P.L. 926, No. 369.
A. Lice 1.	Sales Tax & Use Tax License Prominently Displayed * Columbia Board of Health License Prominently Displayed New License Services Services 1016
B.O Emp	loyees
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
	Workers Have Access to a Storage Facility for Personal Items
C. Kitch	en .
1.	Clean
1 2.	Sanitary
3.	No Pets, No Sleeping Quarters
4.	No Smoking
5.	Oil-, Grease-laden towels in Appropriate, Covered Container
Ý 6.	Eating/Drinking/Preparation Implements Protected From Dust, Insects
N/A 7.	Meat Preparation - Impervious Surface, Cleansed Before Next Food Use
12 8.	Dishwashing Following Each Meal
N/A. 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.
<u>†</u> 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

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D. Fo	od Storage Area			2000
17				
1.	Room Surfaces	Easily Cleaned		
2.	Ventilation			
3.	Absence of Water	er & Sewer Piping		61. 61
4.	Approved Storag	e Shelves		
5.	Bottom Shelves	No Less Than 6" Abo	ve Floor	
6.	. All Food in Cold	Storage to be in Seale	ed Containers	
E. Foo	od Display Area			
N/A 1.	NSF-Approved, \	With Sneeze Guards		
F. Eat	ing Area			
1.	Clean			
2.	Sanitary			
3.	No Pets			
4.	No Sleeping Qua	rters		
¥ 5.		r Laundered Cloth Na	pkins	
	· · · · · · · · · · · · · · · · · · ·	addination of older rice	January 1	
G. Toil	et & Handwashing F	acility		
P 1.	One Room Locat	ad Within 50 East of	Any Food Preparation A	\rea
2	Clean	ed within 50 reet or	Any rood rreparation?	woo
3. 4. 5. 6.	Sanitary	• •		
4.	Hot Water			
5.	Soap			
6.		read in a Cinala Haa C	Seintaines	
7.		ored in a Single Use C		
8.		e (Must Be Covered i	n womens)	
the same of the sa	Ventilation Exhau		D la	
9.		uit Interrupter (GFCI)		V-
¥ 10.	Sign Reminding 8	Employees To Wash I	Hands	
P = Pass F = F	ail * W	Aathus Coast Calling is a D	and of this Operation	
Parassrar	ан . П	Active Food Selling is a P	art of this Operation	
	V			
Inspection	/ Pass / Fa	il Reinspection	Yes No	Fee Payment
	7 /11.			\$ Cash
Inspector	(2/4 g)			\$ Check
	Signature		-	#
Owner/Agen				\$ Invoice
	Signature (Signifies in:	spector was on site)	/#	
Violation #	,	Rema		
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