Bill 3511 Mailed 1-4-12 Phone: 684-2467

Fax: 684-7764

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

Name of Establishment: 4. James Litheran Church

Address: 655 6, 10th St. Date: 1-4-12

Owner/Agent: Rev. M. Kopp Time: 0905

OWI	ier/Age	nt: \\\ \tau\cdot\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\
		PUBLIC EATING AND DRINKING PLACE
		INSPECTION CHECKLIST
Thie	chacklic	of in provided to apple to the second to the second to the instant of a Duku
Eatir	ng & Drin	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.		nses
1	1. 2.	Sales Tax & Use Tax License Prominently Displayed * Columbia Board of Health License Prominently Displayed
1	-	South of Figure 19 Figure
B. 10		loyees
	1.	No Food Handlers Carry Active Communicable Disease Status (e.g. STD,
1	2.	Hepatitis B/C, TB, Any Open External Lesion) 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	Kitch	len .
F	1.	Clean
-	2.	Sanitary
-	_ 3.	No Pets, No Sleeping Quarters
-	- 4. 5.	No Smoking Oil Grand Index toward in Appropriate Covered Container
1	6.	Oil-, Grease-laden towels in Appropriate, Covered Container 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
1		Equipment Capable of Producing Grease-Laden Vapors; Venting to
¥	10.	Outside NEW HOOD SYSTEM NFPA & NSF Exhaust Hood & Filters Cleaned Weekly
11/4	.11.	Grease Interceptor Inspected Weekly, Cleaned Monthly or Sooner if Needed,
1		Written Record of Inspection & Cleaning.
*	12.	Sump Pump, if any, Inspected Weekly & Maintained in Good Condition
7-	13.	NSF-Approved Cold Storage Units With Thermometers, Defrosted as Needed to
1	14.	Maintain Efficiency Nonfrozen Food in Cold Storage Units at or below 41°F, thermometer visible
1	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. 21.	Sink Capable of Pot & Pan Cleansing, With Hot Water
1	22.	10 Footcandle Minimum Lighting Level Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water
4	23.	Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

D.	Food Storage Area	
10		
-	Room Surfaces Easily Cleaned	
#	2. Ventilation	
	 Absence of Water & Sewer Piping 	
	Approved Storage Shelves	
-	Bottom Shelves No Less Than 6" Above Floor	
¥	All Food in Cold Storage to be in Sealed Containers	
E.	Food Display Area	
N/A	4 Non-	
-NIA	 NSF-Approved, With Sneeze Guards 	
r:	Gating Area	
0	Eating Area 1. Clean	
		
-		
F. P	No Sleeping Quarters Paper Nankins or Faundered Cloth Nanking	
	Paper Napkins or Laundered Cloth Napkins	
G.	Toilet & Handwashing Facility	
٠.	Tonot a nanawashing racinty	
P	1. One Room Located Within 50 Feet of Any Food Preparation Area	
	 One Room Located Within 50 Feet of Any Food Preparation Area Clean 	
	3. Sanitary	
	4. Hot Water	
1 5	5. Soap	
1 6	Paper Towels Stored in a Single Use Container	
	7. Waste Receptacle (Must Be Covered in Women's)	
3	Ventilation Exhausted to Outside	
9	Ground Fault Circuit Interrupter (GFCI) Receptacle	
¥ 1	10. Sign Reminding Employees To Wash Hands	
	The second secon	
P = Pass F	F = Fail . * If Active Food Selling is a Part of this Operation	
Inspectio	on X Pass Fail Reinspection Yes No F	
mapaana	on A Pass Fail Reinspection Yes No F	ee Payment
Inspecto	or Amily	Cash
	Signature \$	THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAM
Owner/A	agent	#
	Signature (Signifies inspector was on site) #	Invoice
Violation	# Remarks	
	- Tomana	
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