

Fax: 684-7764

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

Phone: 684-2467

PA 1-18-12
\$50.00
CASH

Name of Establishment: Taco Togo

Address: 243 Locust St.

Date: 1-18-12

Owner/Agent: M. Vera

Time: 1200

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 * 2016 exp.
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)
P 2. Food Handlers Wear Caps or Hair nets, Gloves
P 3. Employees Educated in Sanitizing Procedures Good N/A
P 4. Workers Have Access to a Storage Facility for Personal Items

C. Kitchen

- P 1. Clean
P 2. Sanitary
P 3. No Pets, No Sleeping Quarters
P 4. No Smoking
P 5. Oil-, Grease-laden towels in Appropriate, Covered Container
P 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
N/A 9. NFPA Exhaust Hood Automatic Fire Suppression System Over All Cooking Equipment Capable of Producing Grease-Laden Vapors; Venting to Outside
P 10. NFPA & NSF Exhaust Hood & Filters Cleaned Weekly
P 11. Grease Interceptor Inspected Weekly, Cleaned Monthly or Sooner if Needed. Written Record of Inspection & Cleaning.
P 12. Sump Pump, if any, Inspected Weekly & Maintained in Good Condition
P 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
P 15. Cooked food in hot-holding storage/serving units at or above 135°F
P 16. NSF-Approved or BIA-Approved Cooking Equipment
P 17. Dry & Wet Container Storage Off Floor Surface
P 18. Nonporous Food Preparation Areas in Good Condition
P 19. Nonporous Floor Surface - All Areas - in Good Condition
P 20. Sink Capable of Pot & Pan Cleansing, With Hot Water
P 21. 10 Footcandle Minimum Lighting Level
P 22. Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water
P 23. Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

p

- E.
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1. NSF-Approved, With Sneeze Guards

N/A

- p

- ### **If Active Food Selling is a Part of this Operation**

Signature _____

Signature (Signifies Inspector was on site)

Remarks

\$ _____ Invoice

Test strips - replace