Fax: 684-7764

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

Phone: 684-2467 CASh

Columbia, PA 17512

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Nar	ne of Es	stablishment: \acoT6(g0							
Add	lress: _	243 Locust St.	Date:	1-18-12					
Ow	ner/Age	nt: M. Vera	Time: _	12000					
		PUBLIC EATING AND DRINKING PLACE INSPECTION CHECKLIST	CE						
		MSPECTION CHECKLIST							
This Eatir	checkli: ng & Dri	st is provided to assist you with meeting the requirements nking Place License, as required by the Act of 1945, P.L.	for the issue 926, No. 369	of a Public					
A.	Lice	enses							
1	1.	Sales Tax & Use Tax License Prominently Displayed	· LOB ex	9.					
	2.	Columbia Board of Health License Prominently Displa	nyed						
BB		loyees		O'TO					
+	No Food Handlers Carry Active Communicable Disease Status (e.g. STD, Handitia R/C, TR, Any Onen Fisternal Legion)								
1	2.	Hepatitis B/C, TB, Any Open External Lesion) Food Handlers Wear Caps or Hair nets, Gloves							
_	3.	Employees Educated in Sanitizing Procedures Qual	1116						
4	4.	Workers Have Access to a Storage Facility for Person							
		• •							
C. 17	Kitch								
	_ 1.	Clean							
+	_ 2.	Sanitary No Bata No Shaning Contact		90					
-	- 3. 4.	No Pets, No Sleeping Quarters No Smoking							
1	5.	Oil-, Grease-laden towels in Appropriate, Covered Co.	ntainer						
	6.	Eating/Drinking/Preparation Implements Protected Fro		ects					
	7.	Meat Preparation - Impervious Surface, Cleansed Bel							
*	. 8.	Dishwashing Following Each Meal							
NIA	. 9.	NFPA Exhaust Hood Automatic Fire Suppression Syst							
1		Equipment Capable of Producing Grease-Lad Outside	en Vapors; V	enting to					
-	10.	NFPA & NSF Exhaust Hood & Filters Cleaned Weekly							
+	.11.	Grease Interceptor Inspected Weekly, Cleaned Month. Written Record of Inspection & Cleaning.							
F	12.	Sump Pump, if any, Inspected Weekly & Maintained in							
+	13.	NSF-Approved Cold Storage Units With Thermometer Maintain Efficiency							
+	14.	Nonfrozen Food in Cold Storage Units at or below 41°1							
-	15.	Cooked food in hot-holding storage/serving units at or	above 135°F						
+-	16. 17.	NSF-Approved or BIA-Approved Cooking Equipment							
+	18.	Dry & Wet Container Storage Off Floor Surface Nonporous Food Preparation Areas in Good Condition							
+	19.	Nonporous Floor Surface - All Areas - in Good Condition							
T	20.	Sink Capable of Pot & Pan Cleansing, With Hot Water	IS/II						
	21.	10 Footcandle Minimum Lighting Level							
	22.	Ground Fault Circuit Interrupter (GFCI) Receptacles W	hen Near W	ater					
Y	23.	Utensil Storage Prevents Dust & Contamination, Ease							

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1033									
D.	Food	Storage A	Area					20	
		30.000							
0	1.	Poom S	urfacea Fee	ily Clooned					
-		Vanillati	urfaces Eas	ny Geaned					
	2.	Ventilati							
	3.	Absence	of Water &	Sewer Piping					
1	4.	Approve	d Storage S	helves					
1.	5.	Bottom S	Shalvae Na	Less Than 6" A	hava Elaar				
140	6.								
	o.	, All rood	in Cold Stol	rage to be in Se	ealed Conta	uners			
E.	Food	Display A	rea					7	
P	1.	NSF-App	proved, With	Sneeze Guard	is				
F	Eating	-							
N/A	1.	Clean							
1	2.	Sanitary							
	3.	No Pets							
	4.		ing Quarter						
	5.	Paper Na	apkins or La	undered Cloth	Napkins				
,		853	ŝ:						
G.	Toilet	& Handwa	shing Faci	lity				6.	
10	4	0 0			12020 7022	2 22			
	1.	One Roo	m Located V	Mithin 50 Feet	of Any Foo	d Prepa	ration Ar	ea	
	2.	Clean							
主	3.	Sanitary							
	1.	Hot Wate							
			1						
	j. ,	Soap							
6	3 .	Paper To	wels Stored	in a Single Use	e Container				
1 7	<i>r</i> .	Waste Re	centacle (M	lust Be Covere	d in Wome	n'el			
-	3.	Vantilation	n Exhausted	La Outoida	d iii vvoinci	13)			
CONTRACT BEAUTIES.									
).	Ground F	ault Circuit I	nterrupter (GF	CI) Recepta	acle			
_ Y 1	0.	Sign Rem	inding Empl	loyees To Was	h Hands				
P = Pass F	⇒ Fail		If Activ	re Food Selling is	a Part of this (Operation			
				or dad doming is	ar an or ano	spor auon			
		;							
Inspectio	on X	Page	Fail	Reinspecti	on V	100	Ma	Foo D	ayment
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Owner/Ag	gent	11/1	all 1	lu.			- 1	S	Invoice
	_	Signature (Si	ignifice inches	or was on site)		12		*	
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