Fax: 684-7764

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

Phone: 684-2467

\$50.00 CASh

Name of Establishment	The Flour Child	
Address:	646 Union St.	Date: 1-4-12
Owner/Agent:		Time: 1545

J		11110. 1/10
		PUBLIC EATING AND DRINKING PLACE INSPECTION CHECKLIST
		t 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	nses
n	1.	Sales Tax & Use Tax License Prominently Displayed *
7	2.	Columbia Board of Health License Prominently Displayed
В	Emp	loyees
P	1.	No Food Handlers Carry Active Communicable Disease Status (e.g. STD,
	-	Hepatitis B/C, TB, Any Open External Lesion)
4	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
	. 4.	workers have Access to a Storage Facility for Personal items
C	Kitch	on .
D	1.	Clean
	2.	Sanitary
-	3.	No Pets, No Sleeping Quarters
-	4.	No Smoking
-	5.	Oil-, Grease-laden towels in Appropriate, Covered Container
-	6.	
-	7.	Eating/Drinking/Preparation Implements Protected From Dust, Insects
4	8.	Meat Preparation – Impervious Surface, Cleansed Before Next Food Use
N/A	9.	Dishwashing Following Each Meal
	Э.	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
1	13.	NSF-Approved Cold Storage Units With Thermometers, Defrosted as Needed to
1		Maintain Efficiency
i	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
1	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
1	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
V	23.	Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

D.	Food	Storage Area				
P		D				
	1.	Room Surfaces Easily	Cleaned			
	2.	Ventilation	Di i			
	3.	Absence of Water & Se			*	
	4.	Approved Storage Shel		220		
-	5.	Bottom Shelves No Les				
	6.	All Food in Cold Storag	e to be in Sealed Cor	itainers		
E.	Food	Display Area				
P	1.	NSF-Approved, With Si	neeze Guards			
F	Eating	1 Area				
P	1.	Clean				
	2.	Sanitary				
	3.	No Pets				
	4.	No Sleeping Quarters				
	5.	Paper Napkins or Laund	dered Cloth Napkins			
G.	Toilet	& Handwashing Facility			- 1	
b						
	1.	One Room Located Wit	hin 50 Feet of Any Fo	ood Preparatio	n Area	
	2.	Clean				
	3	Sanitary				
	4.	Hot Water				
	5. ,	Soap				
!	6.	Paper Towels Stored in				
-	7.	Waste Receptacle (Mus		nen's)		
	8.	Ventilation Exhausted to				
	9.	Ground Fault Circuit Inte			V	
-	10.	Sign Reminding Employ	ees To Wash Hands			
P = Pass F	= Fail	. If Active F	ood Selling is a Part of th	is Operation		
	100	, ,				
Inspecti	on X	Pass Fail	Reinspection	Voe N	lo Fee Payment	
mapoou	J.,	( Fo. 17 1	Kamahaction	. 163	\$ Cash	
Inspecto	or	J. Il Stock			\$ Chec	
mapasts		Signature	-3		#	
Owner/A	gent	allio brent			\$ Invoice	co
		Signature (Signifies inspector	was on site)	#		
Violation	1#		Remarks			
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