

Fax: 684-7764

BOROUGH OF COLUMBIA

Phone: 684-2467

P.O. Box 509

308 Locust Street

Columbia, PA 17512

\$50.00 CASH

Name of Establishment: The Flower Child

Address: 646 Union St.

Date: 1-4-12

Owner/Agent: \_\_\_\_\_

Time: 1545

**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 \*
- 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)
- I 2. Food Handlers Wear Caps or Hair nets, Gloves
- I 3. Employees Educated in Sanitizing Procedures
- V 4. Workers Have Access to a Storage Facility for Personal Items

**C. Kitchen**

- P 1. Clean
- I 2. Sanitary
- I 3. No Pets, No Sleeping Quarters
- I 4. No Smoking
- I 5. Oil-, Grease-laden towels in Appropriate, Covered Container
- I 6. Eating/Drinking/Preparation Implements Protected From Dust, Insects
- I 7. Meat Preparation - Impervious Surface, Cleansed Before Next Food Use
- I 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
- I 10. NFPA & NSF Exhaust Hood & Filters Cleaned Weekly
- I 11. Grease Interceptor Inspected Weekly, Cleaned Monthly or Sooner if Needed. Written Record of Inspection & Cleaning.
- V 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
- I 14. Nonfrozen Food in Cold Storage Units at or below 41°F, thermometer visible
- I 15. Cooked food in hot-holding storage/serving units at or above 135°F
- I 16. NSF-Approved or BIA-Approved Cooking Equipment
- I 17. Dry & Wet Container Storage Off Floor Surface
- I 18. Nonporous Food Preparation Areas in Good Condition
- I 19. Nonporous Floor Surface - All Areas - in Good Condition
- I 20. Sink Capable of Pot & Pan Cleansing, With Hot Water
- I 21. 10 Footcandle Minimum Lighting Level
- V 22. Ground Fault Circuit Interrupter (GFCI) Receptacles When Near Water
- V 23. Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

- E.

9

- F. D.

- G.**

P

- P = Pass F = Fail

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

Inspector

Signature \_\_\_\_\_

Signature (Signifies inspector was on site)

14

\$            Cash

\$\_\_\_\_\_ **Check**

**11**

\$            Invoice

**Violation #**

Remarks