

Fax: 684-7764

BOROUGH OF COLUMBIA

Phone: 684-2467

P.O. Box 509

308 Locust Street

Columbia, PA 17512

Name of Establishment:

Watermelon Rind

Address:

301 Locust St. [748 Chestnut St. (Kitchen)]

Date:

1-18-12

Owner/Agent:

R. Sears

Time:

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

☒ 1.

Sales Tax & Use Tax License Prominently Displayed *

☒ 2.

Columbia Board of Health License Prominently Displayed

B. Employees

☒ 1.

No Food Handlers Carry Active Communicable Disease Status (e.g. STD, Hepatitis B/C, TB, Any Open External Lesion)

☒ 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

C. Kitchen

☒ 1.

Clean

☒ 2.

Sanitary

☒ 3.

No Pets, No Sleeping Quarters

☒ 4.

No Smoking

☒ 5.

Oil-, Grease-laden towels in Appropriate, Covered Container

☒ 6.

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 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

☒ 13.

NSF-Approved Cold Storage Units With Thermometers, Defrosted as Needed to Maintain Efficiency

☒ 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

☒ 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.

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

☒ 23.

Utensil Storage Prevents Dust & Contamination, Ease of Access to Handles

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- ### E. Food Display Area

N/A

- ### F. Eating Area

- N/A

- ### G. Toilet & Handwashing Facility

- P

- P = Pass F = Fail

If Active Food Selling is a Part of this Operation

Inspection X Pass Fail

Reinspection ____ Yes ____ No

Fee Payment

Inspector

Signature _____

Owner/Agent

Signature (Signifies inspector was on site)

得

\$ _____ Cash
\$ _____ Check

\$ _____ Invoice

Violation #

Remarks