Fax: 684-7764

Name of Establishment:

BOROUGH OF COLUMBIA P.O. Box 509

P.O. Box 509 308 Locust Street Columbia, PA 17512 Phone: 684-2467

Addre	199: Z	of Locust St. 748 (hestnut St. (Kitchen)	Date: 1-18-12
Owne	r/Agen	it: R. Sears	Time:
		PUBLIC EATING AND DRINKING PLACE INSPECTION CHECKLIST	
This cl Eating	hecklisi & Drin	t is provided to assist you with meeting the requirements for king Place License, as required by the Act of 1945, P.L. 926	the issue of a Public 3, No. 369.
A.	Licer	ises	10.00
- 0	1.	Sales Tax & Use Tax License Prominently Displayed *	
Y	2.	Columbia Board of Health License Prominently Displayed	d
В	Empl	oyees	
0.0	1.	No Food Handlers Carry Active Communicable Disease	Status (a.a. STD
-		Hepatitis B/C, TB, Any Open External Lesion)	Status (e.g. STD,
1	2.	Food Handlers Wear Caps or Hair nets, Gloves	
	3.	Employees Educated in Sanitizing Procedures	
Ψ.	4.	Workers Have Access to a Storage Facility for Personal	Items
c -	Kitch	an .	
0.0	1.	Clean	
-[,	2.	Sanitary	
-	3.	No Pets, No Sleeping Quarters	
	4.	No Smoking	
	5.	Oil-, Grease-laden towels in Appropriate, Covered Contai	iner
	6.	Eating/Drinking/Preparation Implements Protected From	
	7.	Meat Preparation - Impervious Surface, Cleansed Before	
V	8.	Dishwashing Following Each Meal	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
N/A	9.	NFPA Exhaust Hood Automatic Fire Suppression System	Over All Cooking
1		Equipment Capable of Producing Grease-Laden	
	10.	Outside	
-	11.	NFPA & NSF Exhaust Hood & Filters Cleaned Weekly	Connectif Manda I
	11.	Grease Interceptor Inspected Weekly, Cleaned Monthly of	or Sooner if Needed.
4	12.	Written Record of Inspection & Cleaning. Sump Pump, if any, Inspected Weekly & Maintained in Go	and Condition
	13.	NSF-Approved Cold Storage Units With Thermometers, E	
1	10,	Maintain Efficiency	of Deposited as Needled (0
	14.	Nonfrozen Food in Cold Storage Units at or below 41°F, to	hermometer visible
	15.	Cooked food in hot-holding storage/serving units at or about	
	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	1000 3000 100
	2.	Ground Fault Circuit Interrupter (GFCI) Receptacles When	
V 2	3.	Utensil Storage Prevents Dust & Contamination, Ease of A	Access to Handles

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		11.4	
	3		
D. Foo	od Storage Area		
_	33149471134		
P 1.	Room Surfaces Easily Cleaned		
1 2.	Ventilation		
3.	Absence of Water & Sewer Piping		
4.	Approved Storage Shelves		131 %
· 5.	Bottom Shelves No Less Than 6" Above Flo	or	
7 6.	All Food in Cold Storage to be in Sealed Con		
	, in rood in Gold Glorage to be in Gealed Gol	namara	
E. Foo	d Display Area		
	a sispinity ritida		
N/A 1.	NSF-Approved, With Sneeze Guards		
12/1	rior ripproved, vitir officeza oddras		
F. Eati	ng Area		
N/A 1.	Clean		
2.	Sanitary		
3.	No Pets		
4.			
v 5.	No Sleeping Quarters		
<u> </u>	Paper Napkins or Laundered Cloth Napkins		
G. Toile	at & Manchesahina Essilibe		
G. TORE	t & Handwashing Facility		*
P 1.	One Beem I seeked Wilkin 50 5 - 1 - 1 A 5	! D	
2.	One Room Located Within 50 Feet of Any Fo	ood Preparation A	rea
	Clean .		
3.	Sanitary		
4.	Hot Water		
5.	Soap		
6.	Paper Towels Stored in a Single Use Contain		
7.	Waste Receptacle (Must Be Covered in Won	nen's)	
8.	Ventilation Exhausted to Outside		
9.	Ground Fault Circuit Interrupter (GFCI) Rece		20
10.	Sign Reminding Employees To Wash Hands		
	. Our process and section for the contract		
P = Pass F = Fai	If Active Food Selling is a Part of th	is Operation	
	ř		
Inspection	Z Pass Fail Reinspection	Vae No	Fee Payment
mapaation	- ran Kemspection	16910	\$Cash
Inspector	(mska)		\$Check
mapastor	Signaturo	· · · · · · · · · · · · · · · · · · ·	# Check
Owner/Agent			\$Invoice
o monrigoni	Signature (Signifies inspector was on site)	<i>#</i>	Ψ πινοις:
Violation #	Remarks	<i>IF</i>	
	Konarks		
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