

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-------------------------------|---|----------|
| PATS PIZZA | REGULAR | 2019-03-13 | No | 2-102.11.(C). (2).(3).(17) | Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health. | C |
| | | | | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 3-304.11 | Food not contacting only clean equipment and utensils. | C |
| | | | | 3-302.11.(A). (1).(B) | Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 7-201.11 | Improper storage of poisonous or toxic materials. | C |
| | | | | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 4-101.19 | Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. | N |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| PATS PIZZA | REGULAR | 2023-03-27 | No | 7-102.11 | Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material. | C |
| | | | | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |