

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PATS PIZZA	REGULAR	2019-05-08	Yes	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-402.11	There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed	C
PATS PIZZA	FOLLOW_UP_ FULL	2019-06-13	No	6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
PATS PIZZA	REGULAR	2024-01-03	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-501.12	The physical facilities are not clean.	N