

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
END ZONE PIZZA & DELI	REGULAR	2018-01-22	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				6-501.14.(A)	Ventilation not clean.	N
END ZONE PIZZA & DELI	REGULAR	2021-04-29	No	6-501.14.(A)	Ventilation not clean.	N
END ZONE PIZZA & DELI	REGULAR	2023-06-20	Yes	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-502.11.(A)	Utensils not maintained.	N
				6-501.19	Toilet room door is not closed.	N
				6-501.11	The physical facilities are in disrepair.	N