

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-----------------------------|--|----------|
| PATS PIZZA | REGULAR | 2018-01-16 | No | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| PATS PIZZA | REGULAR | 2020-07-09 | Yes | 2-102.11.(C). (1),(4-16) | Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling. | C |
| | | | | 2-103.11.(H) | Person in Charge did not ensure that employees are cooling food properly. | N |
| | | | | 2-301.12 | Food employees are not following proper hand cleaning procedures. | C |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 3-101.11 | Food is adulterated, not safe or honestly presented. | C |
| | | | | 4-501.114.(A). (1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-602.12.(A) | Food contact surfaces of baking equipment are not cleaned with proper frequency. | N |
| | | | | 4-602.12.(C) | The cavities and door seals of microwave ovens are not cleaned with proper frequency. | N |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |
| | | | | 3-302.12 | Food/ingredients containers not properly labeled. | N |
| | | | | 3-601.11 | Packaged food not properly identified. | N |
| | | | | 3-303.12 | Food and/or food containers being stored in contact with ice or water. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-305.14 | Unpackaged food not protected during preparation. | 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 |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 4-601.11.(B) | Food contact surfaces of cooking equipment not clean. | C |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |

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| | | | | 6-501.18 | Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean. | N |
| | | | | 6-501.19 | Toilet room door is not closed. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |