

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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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