

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TJ'S PIZZERIA	REGULAR	2022-01-28	Yes	2-102.12	No Certified Food Protection Manager.	N
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-203.11	Inadequate number of hand wash facilities.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
TJ'S PIZZERIA	FOLLOW_UP_FULL	2022-03-01	No	2-102.12	No Certified Food Protection Manager.	N
				5-203.11	Inadequate number of hand wash facilities.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N