

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BETHEL HOUSE OF PIZZA	REGULAR	2018-03-07	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
				2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-207.11.(B).(2)	Medicines that are for the employees' use are not located so as to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.	C
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-202.111	Food establishment operations are being conducted in an unapproved location.	C
BETHEL HOUSE OF PIZZA	NEWOWNER	2019-02-21	No	2-102.12	No Certified Food Protection Manager.	N
				2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N

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				2-402.11	Food Employees not wearing effective hair restraints.	N
				2-303.11	Food Employee wearing jewelry on their arms or hands.	N
				3-304.14.(A)	Wiping cloths being used for wiping spills from containers of food being is not maintained dry or is being used for other purposes.	N
				4-302.14	No chemical test kit available.	N
				6-202.11	Lights not shielded.	N
BETHEL HOUSE OF PIZZA	REGULAR	2022-11-22	No	4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				6-501.112	Dead or trapped birds, rodents, or insects not removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.14.(A)	Wiping cloths being used for wiping spills from containers of food being is not maintained dry or is being used for other purposes.	N