

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GORHAM HOUSE OF PIZZA	REGULAR	2019-11-04	Yes	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-202.12.(A). (B)	Poisonous or toxic materials are being improperly used / applied.	C
				3-502.12.(A)	Establishment using Reduced Oxygen packaging without controlling the growth and toxin formation of Clostridium botulinum, and the growth of Listeria monocytogenes.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-305.11	Food not protected from contamination during storage.	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
				4-501.11	Equipment in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
GORHAM HOUSE OF PIZZA	FOLLOW_UP_FULL	2019-11-14	No		No Violations	
GORHAM HOUSE OF PIZZA	REGULAR	2023-04-25	No	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				5-501.114	Drain plugs are not in place in receptacles.	N
				6-501.12	The physical facilities are not clean.	N