

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MAZZAT RESTAURANT	REGULAR	2022-03-04	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				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
MAZZAT RESTAURANT	REGULAR	2023-03-23	No	3-501.13	Improper thawing.	N
				4-204.112.(A)	Temperature measuring device not properly located.	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
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
MAZZAT RESTAURANT	REGULAR	2024-04-12	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				3-501.13	Improper thawing.	N
				3-305.11	Food not protected from contamination during storage.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N