

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BELLA GIAS	REGULAR	2018-10-22	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				5-502.11	Refuse, recyclables, and returnables not removed from the premises at a frequency that will minimize odors or attract or harbor insects and rodents.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
ROADSIDE	NEWOWNER	2021-05-10	No	6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.14.(A)	Ventilation not clean.	N