

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PIZZIOLO	REGULAR	2018-09-10	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.11	The physical facilities are in disrepair.	N
PIZZIOLO	REGULAR	2019-03-11	No	4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.11	The physical facilities are in disrepair.	N
PIZZAIOLO	REGULAR	2019-09-09	No	3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	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
				2-403.11	Food employee caring for or handling animal(s).	C
				3-305.11	Food not protected from contamination during storage.	N
PIZZAIOLO	REGULAR	2021-09-23	No	4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
PIZZAIOLO	REGULAR	2022-09-26	No	3-305.11	Food not protected from contamination during storage.	N
				5-203.14	Backflow prevention device not installed when required.	C
PIZZAIOLO	REGULAR	2023-09-27	No	4-501.11	Equipment in disrepair.	N
				6-501.14.(A)	Ventilation not clean.	N