

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|----------------|------------|-------|----------------------|---|----------|
| MISSION IMPIZZABLE | FOLLOW_UP_FULL | 2018-07-26 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 4-204.112.(D) | Temperature measuring devices are not easily readable. | 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 |
| | | | | 4-904.11.(A).(C) | Single service/use items are improperly handled/stored/displayed/dispensed. | N |
| | | | | 4-101.19 | Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. | N |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-202.14 | Toilet room not enclosed, with a self closing, tight fitting door. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| MISSION IMPIZZABLE | NEOWNER | 2019-09-05 | Yes | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 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 |
| | | | | 4-602.12.(C) | The cavities and door seals of microwave ovens are not cleaned with proper frequency. | N |
| | | | | 4-702.11 | Food contact surfaces not sanitized before use after cleaning. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | 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 |
| | | | | 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 |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 4-903.11.(A) | Equipment, Utensils, Linens are improperly stored. | N |

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| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| MISSION IMPIZZABLE | FOLLOW_UP_FULL | 2020-01-09 | No | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 4-204.112.(D) | Temperature measuring devices are not easily readable. | 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 |
| TOTO'S HOUSE OF PIZZA | REGULAR | 2023-05-12 | No | 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 |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 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.(B) | Clean equipment and utensils not stored by being covered/ inverted/ or self draining. | N |
| | | | | 5-501.113.(B) | Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |