

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FRYEBURG HOUSE OF PIZZA	REGULAR	2018-02-08	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-501.11	Equipment in disrepair.	N
				6-501.14.(A)	Ventilation not clean.	N
FRYEBURG HOUSE OF PIZZA	REGULAR	2020-11-18	No	2-102.12	No Certified Food Protection Manager.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	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
				6-501.11	The physical facilities are in disrepair.	N
FRYEBURG HOUSE OF PIZZA	REGULAR	2022-04-07	No	5-205.11.(A)	Hand wash facility not accessible.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	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.(A)	Equipment, Utensils, Linens are improperly stored.	N
				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
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-304.11	Insufficient ventilation provided.	N
				6-501.14.(A)	Ventilation not clean.	N
FRYEBURG HOUSE OF PIZZA	REGULAR	2023-03-13	No	6-301.14	Hand wash signage not provided for employee hand 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
				3-304.11	Food not contacting only clean equipment and utensils.	C
				4-501.114.(A). (2)	Chlorine solution temperature is too low.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N

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				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-303.11	Insufficient lighting provided.	N
				6-501.14.(A)	Ventilation not clean.	N