

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|------------------------|------------|------------|-------|--------------------------|--|----------|
| FRYEURG 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 |
| FRYEURG 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 |
| FRYEURG 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 |
| FRYEURG 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 |