

| Establishment Name               | Insp. Type | Insp. Date | Fail? | Rule Cited               | Description of Violation   | Severity |
|----------------------------------|------------|------------|-------|--------------------------|--|----------|
| MARKIES PIZZA JOINT              | REGULAR    | 2018-08-20 | No    | 3-302.11.(A).<br>(1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N        |
|                                  |            |            |       | 3-501.17.(D)             | Date marking system used at the Eating Establishment does not meet the criteria list in code.  | C        |
|                                  |            |            |       | 3-601.11                 | Packaged food not properly identified.   | N        |
| MARKIES PIZZA JOINT              | REGULAR    | 2020-12-02 | No    | 6-301.12                 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory.  | N        |
|                                  |            |            |       | 4-302.12.(A)             | Inadequate number of food temperature measuring devices provided.  | N        |
|                                  |            |            |       | 3-602.11.(A).<br>(B)     | Packaged food not properly labeled.  | N        |
|                                  |            |            |       | 4-903.11.(A)             | Equipment, Utensils, Linens are improperly stored.   | N        |
|                                  |            |            |       | 4-302.14                 | No chemical test kit available.  | N        |
|                                  |            |            |       | 5-205.15                 | Plumbing system not properly maintained in good repair.  | C        |
| FRO DOUGH PIZZA AND<br>BAKE SHOP | NEWOWNER   | 2022-05-12 | No    | 2-201.11.(A)             | The person in charge failed to require food employees to submit required information.  | C        |
|                                  |            |            |       | 3-501.16.(A).(2)         | PHF not maintained at 41 F or less.  | C        |
|                                  |            |            |       | 3-304.12                 | Improper between-use storage of in-use utensils.   | N        |
|                                  |            |            |       | 4-302.14                 | No chemical test kit available.  | N        |