

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). (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). (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 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