

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PIZZA HUT	REGULAR	2018-12-11	No	2-103.11.(O)	Person in Charge did not ensure employees follow written procedures and plans maintained and implemented as required.	N
				3-305.11	Food not protected from contamination during storage.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
PIZZA HUT	REGULAR	2020-01-02	No	2-103.11.(O)	Person in Charge did not ensure employees follow written procedures and plans maintained and implemented as required.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
PIZZA HUT	REGULAR	2022-01-04	No	2-402.11	Food Employees not wearing effective hair restraints.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N