

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RENOS PIZZA HOUSE	REGULAR	2018-02-15	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
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
RENOS PIZZA HOUSE	REGULAR	2020-03-11	No	5-204.11.(A)	Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.	C
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-501.11	Equipment in disrepair.	N
				4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N
D ODDO'S PIZZERIA	NEWOWNER	2023-03-30	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-203.13	Inadequate number of service sinks.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N