

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PIZZA HUT	REGULAR	2019-05-21	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
PIZZA HUT	REGULAR	2021-12-09	No	5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-204.113	Ware washing machine is not provided with a complete, easily accessible and readable data plate.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				6-501.16	Mops are not being properly stored.	N
PIZZA HUT	FOLLOW_UP_FULL	2022-10-13	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				5-204.11.(A)	Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.	C
				3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N