

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SABINAS PIZZERIA	REGULAR	2020-02-20	Yes	2-102.12	No Certified Food Protection Manager.	N
				2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.11	Equipment in disrepair.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
				6-304.11	Insufficient ventilation provided.	N
SABINAS PIZZERIA	FOLLOW_UP_FULL	2020-03-05	No	2-102.12	No Certified Food Protection Manager.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-304.11	Insufficient ventilation provided.	N
SABINAS PIZZERIA	REGULAR	2022-06-30	No	5-205.11.(A)	Hand wash facility not accessible.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-302.14	No chemical test kit available.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N