

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PIZZA HUT	REGULAR	2019-06-04	No	5-204.11.(A)	Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N
PIZZA HUT	REGULAR	2022-01-24	No	4-602.12.(C)	The cavities and door seals of microwave ovens are not cleaned with proper frequency.	N
				3-307.11	Food not protected from other sources of contamination.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-502.11.(A)	Utensils not maintained.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.14.(A)	Ventilation not clean.	N
PIZZA HUT	NEWOWNER	2022-04-26	No	3-403.11.(C)	PHF Ready-to-Eat food taken from commercially processed, hermetically sealed container not heated to 135 F for hot holding.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N