

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GEORGES PIZZA	REGULAR	2018-03-12	No	6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-201.17	Walls and ceiling attachments are not easily cleanable.	N
GEORGES PIZZA	REGULAR	2019-03-13	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
GEORGES PIZZA	REGULAR	2024-04-16	Yes	2-102.11.(C).(1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				3-301.11.(A).(B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				2-501.11	Eating Establishment does not have cleanup procedures of vomiting and diarrheal events or employees are not following procedures.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-301.13	Drain boards not provided or large enough to accommodate all soiled and cleaned items.	N
				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
				6-501.12	The physical facilities are not clean.	N