

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PATS PIZZA	REGULAR	2018-03-27	No	4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.11	Equipment in disrepair.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
PATS PIZZA	REGULAR	2019-12-16	No	3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				6-501.12	The physical facilities are not clean.	N
PATS PIZZA	REGULAR	2021-06-16	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.17	Walls and ceiling attachments are not easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N