

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
EL CAMINO	REGULAR	2018-03-22	No	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				6-501.12	The physical facilities are not clean.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
OTTO BRUNSWICK	REGULAR	2022-02-17	No	5-205.11.(A)	Hand wash facility not accessible.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
OTTO PIZZA	NEWOWNER	2023-08-31	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.11	The physical facilities are in disrepair.	N
OTTO PIZZA	REGULAR	2024-03-15	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				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