

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BILLS PIZZA	REGULAR	2018-03-27	No	3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
BILLS PIZZA	REGULAR	2018-09-14	No	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
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
BILLS PIZZA	REGULAR	2019-03-08	No	5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-303.11	Insufficient lighting provided.	N
BILLS PIZZA	REGULAR	2019-09-20	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				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
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N