

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
84 COURT PIZZA RESTAURANT	REGULAR	2018-02-28	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				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
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
84 COURT PIZZA RESTAURANT	REGULAR	2019-03-06	No	2-402.11	Food Employees not wearing effective hair restraints.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.14.(A)	Ventilation not clean.	N
84 COURT PIZZA RESTAURANT	REGULAR	2024-03-20	Yes	5-203.11	Inadequate number of hand wash facilities.	C
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	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
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-303.11	Food Employee wearing jewelry on their arms or hands.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-302.14	No chemical test kit available.	N
				5-501.114	Drain plugs are not in place in receptacles.	N

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				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N