

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PIZZA HUT	REGULAR	2020-03-04	No	2-102.12	No Certified Food Protection Manager.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-302.12	Food/ingredients containers not properly labeled.	N
				2-303.11	Food Employee wearing jewelry on their arms or hands.	N
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-501.11	Equipment in disrepair.	N
				4-204.118.(A)	Ware washing machine providing a fresh hot water sanitizing rinse not equipped with flow pressure device.	N
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.12	The physical facilities are not clean.	N
PIZZA HUT	REGULAR	2021-12-06	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-501.11	Equipment in disrepair.	N
				4-204.118.(A)	Ware washing machine providing a fresh hot water sanitizing rinse not equipped with flow pressure device.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.19	Toilet room door is not closed.	N
				6-501.12	The physical facilities are not clean.	N
PIZZA HUT	NEWOWNER	2022-07-12	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-307.11	Food not protected from other sources of contamination.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N

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				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	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
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
PIZZA HUT	FOLLOW_UP_FULL	2022-11-09	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.19	Toilet room door is not closed.	N
				6-501.12	The physical facilities are not clean.	N