

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
OAKLAND HOUSE OF PIZZA	REGULAR	2018-03-19	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				2-302.11	Food employee fingernails are unacceptable.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.14.(A)	Ventilation not clean.	N
OAKLAND HOUSE OF PIZZA	REGULAR	2022-08-05	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				3-501.15	Cooked foods improperly cooled.	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
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N