

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ANTONIAS PIZZARIA BAR & GRILL	REGULAR	2019-09-20	No	3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-302.14	No chemical test kit available.	N
				5-202.13	Air gap required.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
ANTONIAS PIZZARIA BAR & GRILL	FOLLOW_UP_FULL	2019-11-08	No	3-301.11.(A).(B).(D)	Food employees are handling ready to eat foods with bare hands.	C
ANTONIAS PIZZARIA BAR & GRILL	REGULAR	2023-04-05	No	4-501.114.(A).(2)	Chlorine solution temperature is too low.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				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
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				6-501.12	The physical facilities are not clean.	N