

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RITAS HOUSE OF PIZZA	REGULAR	2018-01-19	Yes	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-603.11.(A)	There is no consumer advisory.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-501.112	Dead or trapped birds, rodents, or insects not removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				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
				6-501.11	The physical facilities are in disrepair.	N
RITAS HOUSE OF PIZZA	FOLLOW_UP_ FULL	2018-07-05	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				4-203.11	Food temperature measuring device(s) not accurate for its intended range of use.	N
				3-305.11	Food not protected from contamination during storage.	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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RITAS HOUSE OF PIZZA	REGULAR	2018-07-30	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
RITAS HOUSE OF PIZZA	REGULAR	2018-09-10	No	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
RITAS HOUSE OF PIZZA	FOLLOW_UP_FULL	2018-10-09	No	4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
RITAS HOUSE OF PIZZA	FOLLOW_UP_FULL	2018-11-05	No		No Violations	
RITAS HOUSE OF PIZZA	REGULAR	2024-04-01	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-401.11	Raw animal foods not properly cooked to heat all parts to a temperature and for a time that complies with code.	C
				4-203.11	Food temperature measuring device(s) not accurate for its intended range of use.	N
				3-307.11	Food not protected from other sources of contamination.	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.11	The physical facilities are in disrepair.	N