

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ROTARY PIZZA	REGULAR	2018-04-03	No	2-301.15	Food Employees washing hands in other than an approved hand wash facility.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				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
				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
ROTARY PIZZA	REGULAR	2018-09-18	Yes	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(B). (E).(F)	Refrigerated, Ready-to-Eat PHF prepared and packaged by a Food processing Plant not clearly date marked according to code at the time the original container was opened and held for more than 24 hours.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-302.12	Food/ingredients containers not properly labeled.	N
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.14.(D)	Dry wiping cloths and chemical solutions in which wet wiping cloths are held between uses not free of food debris and visible soil.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-204.13.(A). (B).(C).(D)	Dispensing equipment is improperly designed and constructed.	N
				4-501.16.(B)	Ware washing sink not cleaned/sanitized between uses.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-201.11	Plumbing improperly installed/maintained. (Unacceptable materials used)	C
				6-501.16	Mops are not being properly stored.	N
				6-202.12	Ventilation may cause food contamination.	N

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ROTARY PIZZA	FOLLOW_UP_ FULL	2018-10-19	No	4-302.14	No chemical test kit available.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
ROTARY PIZZA	NEWOWNER	2019-04-30	No		No Violations	
MAINE KEBAB	REGULAR	2021-01-13	No	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
MAINE KEBAB	REGULAR	2021-07-26	No	6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N