

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------------|------------|------------|-------|----------------------|--|----------|
| RIVERSIDE HOUSE OF PIZZA | REGULAR | 2018-04-30 | No | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | 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 |
| | | | | 4-904.11.(A). (C) | Single service/use items are improperly handled/stored/displayed/dispensed. | N |
| | | | | 4-101.19 | Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |