| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|----------------------------------|------------|------------|-------|--------------------------|--|----------|
| SACOPEE VALLEY HOUSE OF PIZZA | REGULAR | 2022-12-02 | No | 3-302.11.(A). (1).(B) | Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | С |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | С |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 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 |
| | | | | 3-304.12 | Improper between-use storage of in- use utensils. | 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 |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |