

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ROMEOS PIZZA	REGULAR	2022-01-31	No	2-102.12	No Certified Food Protection Manager.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				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
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
ROMEOS PIZZA	REGULAR	2022-02-18	No	2-102.12	No Certified Food Protection Manager.	N
ROMEOS PIZZA	REGULAR	2024-03-14	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	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