

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE PIZZA VILLA	REGULAR	2018-01-25	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
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
				4-501.11	Equipment in disrepair.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				4-302.14	No chemical test kit available.	N
THE PIZZA VILLA	REGULAR	2018-07-17	No	3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
THE PIZZA VILLA	REGULAR	2019-01-28	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-501.11	Equipment in disrepair.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N
THE PIZZA VILLA	NEWOWNER	2019-03-22	No		No Violations	
PIZZA VILLA	REGULAR	2019-09-17	No	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
				3-501.15	Cooked foods improperly cooled.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
PIZZA VILLA	REGULAR	2021-07-27	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
PIZZA VILLA	REGULAR	2022-03-15	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
PIZZA VILLA	REGULAR	2022-10-18	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	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
PIZZA VILLA	REGULAR	2023-04-19	No	3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N