

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PAPA JOHNS PIZZA	REGULAR	2018-01-29	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.12	Equipment openings, closures and deflectors are improperly designed and constructed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	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
				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
PAPA JOHNS PIZZA	REGULAR	2019-09-19	No	2-102.12	No Certified Food Protection Manager.	N
				4-602.12.(A)	Food contact surfaces of baking equipment are not cleaned with proper frequency.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				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
				6-202.11	Lights not shielded.	N