

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|---------------------|----------------|------------|-------|--------------------|---|----------|
| PATS PIZZA OLD PORT | REGULAR | 2018-06-27 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-203.14 | Backflow prevention device not installed when required. | C |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| | | | | 5-501.17 | Covered receptacle not provided. (Female use) | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| | | | | 6-303.11 | Insufficient lighting provided. | N |
| PATS PIZZA OLD PORT | REGULAR | 2018-12-14 | Yes | 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 |
| | | | | 2-401.11 | Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result. | C |
| | | | | 4-501.114.(A). (1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-403.11.(A) | PHF not properly reheated to 165 F for 15 seconds for hot holding. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 3-303.11 | Ice used as exterior coolant being used as an ingredient. | C |
| | | | | 4-501.17 | Ware washing equipment does not contain proper cleaning agents. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-202.14 | Toilet room not enclosed, with a self closing, tight fitting door. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| | | | | 6-303.11 | Insufficient lighting provided. | N |
| PATS PIZZA OLD PORT | FOLLOW_UP_FULL | 2018-12-28 | 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 |

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| | | | | 3-202.15 | Food packages are not in good condition and do not protect the integrity of the contents. | C |
| | | | | 3-403.11.(A) | PHF not properly reheated to 165 F for 15 seconds for hot holding. | C |
| | | | | 6-202.14 | Toilet room not enclosed, with a self closing, tight fitting door. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-303.11 | Insufficient lighting provided. | N |
| PATS PIZZA OLD PORT | REGULAR | 2019-04-25 | No | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 4-602.12.(C) | The cavities and door seals of microwave ovens are not cleaned with proper frequency. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-501.114.(A). (1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | C |
| | | | | 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 |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-202.14 | Toilet room not enclosed, with a self closing, tight fitting door. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | 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 |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| | | | | 6-303.11 | Insufficient lighting provided. | N |
| PATS PIZZA | NEWOWNER | 2019-09-17 | No | | No Violations | |
| PATS PIZZA | REGULAR | 2019-12-23 | No | 4-501.114.(A). (1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | C |
| | | | | 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 |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| PATS PIZZA | REGULAR | 2021-08-24 | Yes | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |

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| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 3-202.15 | Food packages are not in good condition and do not protect the integrity of the contents. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-305.12 | Food being stored in prohibited area(s). | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 4-901.11.(A) | Equipment and utensils not being dried properly. | N |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-202.14 | Toilet room not enclosed, with a self closing, tight fitting door. | 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 |
| PATS PIZZA | REGULAR | 2022-05-24 | No | 3-202.15 | Food packages are not in good condition and do not protect the integrity of the contents. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-202.14 | Toilet room not enclosed, with a self closing, tight fitting door. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| PATS PIZZA | REGULAR | 2022-10-06 | 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 |
| | | | | 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 |
| | | | | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
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| | | | | 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 |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| PATS PIZZA | REGULAR | 2023-02-13 | Yes | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | C |
| | | | | 3-101.11 | Food is adulterated, not safe or honestly presented. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.14.(A) | Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code. | C |
| | | | | 4-903.11.(A) | Equipment, Utensils, Linens are improperly stored. | 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 |
| | | | | 6-501.12 | The physical facilities are not clean. | N |