

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PAPA JOHNS PIZZA	REGULAR	2018-01-08	No	4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
FALAFEL TIME	REGULAR	2022-06-08	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
				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
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
FALAFEL TIME	REGULAR	2023-01-05	Yes	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
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(B). (E).(F)	Refrigerated, Ready-to-Eat PHF prepared and packaged by a Food processing Plant not clearly date marked according to code at the time the original container was opened and held for more than 24 hours.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-302.14	No chemical test kit available.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
FALAFEL TIME	REGULAR	2023-05-04	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				6-303.11	Insufficient lighting provided.	N

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FALAFEL TIME	REGULAR	2023-11-30	No	4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N