

ESTABLISHMENT NAME: MARK'S PIZZERIA OPERATOR'S NAME: MARK'S PIZZERIA  
Address: T/V/C 2015 VINO; THE BEAST County: SENECA Zip Code: \_\_\_\_\_

Facility	Time Begin	Time End	Capacity
489A12			

Office Code	Operation ID:	Month	Day	Year	<input checked="" type="radio"/> LHD/HIN <input type="radio"/> NYSDOH	HCS ID	Service Time	
49	413214	08	16	15		JAH49	Hours	Minutes

-----Date of Service-----

**Service Type:**

INSPECTION  
  REINSPECTION  
  PRE-OPERATIONAL  
  HACCP ONLY  
  COMPLAINT  
  FIELD VISIT  
  INCIDENT  
  ILLNESS

Number of Red Violations Found	1	Total Red Violations Not Corrected	/	Number of Blue Violations Found	/	Reinspection Required	<input type="radio"/> Yes	<input type="radio"/> No
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**CRITICAL ITEM:** These items relate directly to factors which lead to foodborne illness. These items must receive immediate attention.

- \*1  Food from unapproved sources: adulterated; contaminated; reserved .3(a), (c), (d); .4; .5
- 2  Potentially hazardous food - not of limited preparation .3(b), (c)
- \*3  Potentially hazardous food at improper temperature (45°F - 140°F) .3(b), (c)
- 4  Potentially hazardous foods are not cooked to 140°F or above except: eggs, 145°F; pork, 150°F; ground meat, 158°F; poultry, 165°F; .3(c), (e)
- 5  Toxic items improperly stored or used .4
- \*6  Persons with disease or infection transmitted by food not restricted .16
- 7  Food workers do not wash hands thoroughly (generate lather) after contaminating their hands .16
- \*8  Utensils (tongs, spoons, spatulas, sanitary gloves) not used to eliminate bare hand contact with cooked or prepared foods .3(d)
- 9  Accurate food thermometers not available or used .3(f)
- 10  Inadequate facilities to maintain temperature .3(c); .4; .15
- \*11  Potable water improperly protected; from an unapproved source .9
- \*12  Improper disposal of sewage and liquid waste .11 (a)

10 BLUE CHEESE SOUSE  
CORRECTED  
w/ ICE MOVED TO  
ICE STILL @ PROPER TEMP

**\*THESE ITEMS ARE CONSIDERED IMMINENT HEALTH HAZARDS**

**SANITATION and MAINTENANCE ITEMS:** These items relate to maintenance of food service operations and cleanliness.

- 13  Food not protected in transport, storage, display, service; packaged goods stored in water or undrained ice .3(d); .10; .15
- 14  Food workers with inadequate personal cleanliness .1
- 15  Surfaces not easily cleanable, not clean and sanitized .6; .7
- 16  Single service articles not protected; reused .6(d)
- 17  Hand washing facilities inadequate .8; .12; .16
- 18  Accurate thermometer not available in hot and cold food storage facilities .4
- 19  Floors, walls, ceiling, lighting inadequate .6(e); .13; .14
- 20  Insects not controlled .14(a), (b), (c)
- 21  Food operation areas not separate from living and sleeping quarters. 16
- 22  Trash disposal inadequate .11 (b)
- 23  Operating without a permit, miscellaneous .17; .19

NO BLUE VIOLATIONS

Person Interviewed and Title (Signature)

Signature of Inspector

Comments:

