





FI-4085

_							-	tt t					1	Direction in		
Date:		2/2	n 2 /		Time in:	_	Permit #	,					Est. Type	Risk Category	Page 1	of 2
03/				ction: X	13:10	low Up 3-Comp	loint	4	-Inve	ation	tion		SD 5-CO/Construction	6-Other	TOTAL/SO	COD
Estab					-Routine 2-Foii	Contact/Owner		4-	-inve	suga	tuon		Number of Repeat Vio Number of Violations		TOTAL/SO	LON
Palio						Ali Milhen									↓ Q¹	1
Physi 990(dress: 380			Pest control : NA					Gr N		trap:	Follow-up: No		
					Out = not in compliance		NO = not						icable COS = corrected or	n site R = repeat vi lark an in appropria	olation W= V	Vatc
Mark	the	appi	ropriat	e points in th	e OUT box for each numb								t for IN, NO, NA, COS Me te Action not to exceed 3 d		nte box for R	
			Status	I	<u> </u>		R	C	ompl	iance	Stat	us				
D I U N	ī	N O	N C A O S	1	Fime and Temperature : (F = degrees Fahr		K	U	N	O	A	o s	Em	ployee Health		
Х	,				cooling time and temper				х				12. Management, food empl knowledge, responsibilities,		l employees;	
^									^							
х	(2. Proper	Cold Holding temperatu	re(41°F/ 45°F)			Х				Proper use of restriction eyes, nose, and mouth	and exclusion; No di	scharge from	
Х	,			3. Proper	Hot Holding temperature	e(135°F)	+	-					December C	ontonination by Ho		
_	-			4. Proper	cooking time and temper	rature	+		v				14. Hands cleaned and prop	ontamination by Ha erly washed/ Gloves		
Х	-								Х				15. No bare hand contact wi			
Х	[Hours)	reheating procedure for l	not notding (103 1 in 2			X				alternate method properly for		or approved	
Х	,			6. Time a	s a Public Health Contro	l; procedures & records	+				_		Highly Sus	ceptible Population	c	
^			_						Τ		T		16. Pasteurized foods used;			
					Approved So	urce			X				Pasteurized eggs used when			
T	T				nd ice obtained from app dition, safe, and unadulte				-							
X				destruction		amor, parasite								Chemicals		
				8. Food F	deceived at proper temper	rature			\ \ \				17. Food additives; approve	d and properly stored	; Washing Frui	ts
X									X				& Vegetables			
					Protection from Con	ntamination		3					18. Toxic substances proper	ly identified, stored a	nd used	
Х	,				eparated & protected, pro on, storage, display, and t								Wat	ter/ Plumbing		
_^	1								T						1. 1	
Х	(contact surfaces and Ret at (see below) ppm/temp				X				Water from approved so backflow device	urce; Plumbing instal	nea; proper	
				11. Prope	r disposition of returned,	, previously served or	+	+	1				20. Approved Sewage/Waste	ewater Disposal Syst	em, proper	
X				recondition	oned				X				disposal			
					Priority For	undation Items (2 I							ective Action within 10 da	ys		
O I U N			N C A O S	D	emonstration of Knowl	ledge/ Personnel	R	U	N	O	A A	C O S	Food Temperate	ıre Control/ Identifi	cation	
	,				n in charge present, demo		,	_				~	27. Proper cooling method u	sed; Equipment Ad	equate to	
Х	١			_	rm duties/ Certified Food				Х				Maintain Product Temperatu	ıre		
2				22. Food	Handler/ no unauthorized	d persons/ personnel			X				28. Proper Date Marking and	d disposition		
				Safe	Water, Recordkeeping				Х				 Thermometers provided, Thermal test strips 	accurate, and calibra	ited; Chemical/	
					Labeling	*			-				*			
				23 Hot a	nd Cold Water available:	· adequate pressure safe										
Х	ζ .	Ī			nd Cold Water available;								Permit Requiremen	<u> </u>	•	
X				24. Requi	nd Cold Water available; ired records available (sh nn); Packaged Food label	nellstock tags; parasite			х				Permit Requirement 30. Food Establishment Pe	<u> </u>	•	
				24. Requi	red records available (sh	nellstock tags; parasite			x				30. Food Establishment Pe	<u> </u>	alid)	
X	3			24. Requidestruction	ired records available (shon); Packaged Food labeleonformance with Approblance with Variance, Sp	nellstock tags; parasite led oved Procedures pecialized Process, and			<u> </u>				30. Food Establishment Pe Utensils, Eqi 31. Adequate handwashing I	rmit (Current and V	alid)	
	3			24. Requidestruction	ired records available (shon); Packaged Food labelonformance with Appro	nellstock tags; parasite led oved Procedures oecialized Process, and for specialized			x				30. Food Establishment Pe	rmit (Current and V	alid)	
X	3			24. Requidestruction	ared records available (shon); Packaged Food labeleonformance with Approblance with Variance, Spolan; Variance obtained f	nellstock tags; parasite led oved Procedures necialized Process, and for specialized r instructions			<u> </u>				30. Food Establishment Pe Utensils, Eqi 31. Adequate handwashing tapplied, used 32. Food and Non-food Con	rmit (Current and Vendi acilities: Accessible tact surfaces cleanab	ng and properly	
X	3			24. Requidestruction	onter records available (shon); Packaged Food label onformance with Approbliance with Variance, Spolan; Variance obtained fg g methods; manufacturer Consumer Adv	nellstock tags; parasite led oved Procedures secialized Process, and for specialized r instructions visory		2	<u> </u>				30. Food Establishment Pe Utensils, Eq 31. Adequate handwashing 4 supplied, used 32. Food and Non-food Con designed, constructed, and u	rmit (Current and V. uipment, and Vendi acilities: Accessible tact surfaces cleanab sed	ng and properly	
x				24. Requidestruction C 25. Comp HACCP processin	red records available (shon); Packaged Food labele onformance with Appro- pliance with Variance, Sp plan; Variance obtained f g methods; manufacturer	nellstock tags; parasite led oved Procedures occialized Process, and for specialized r instructions visory		2	<u> </u>				30. Food Establishment Pe Utensils, Eqi 31. Adequate handwashing tapplied, used 32. Food and Non-food Con	rmit (Current and V. nipment, and Vendi acilities: Accessible tact surfaces cleanab sed installed, maintained	ng and properly	
X				24. Requidestruction C 25. Comp HACCP processin 26. Postin foods (Di	ired records available (shon); Packaged Food label onformance with Appro blance with Variance, Sp blan; Variance obtained f g methods; manufacturer Consumer Adv ng of Consumer Advisori sclosure/Reminder/Buffe	nellstock tags; parasite led oved Procedures oved Process, and for specialized r instructions visory lies; raw or under cooked et Plate)/ Allergen Label			x		4,00		30. Food Establishment Pe Utensils, Eq 31. Adequate handwashing I supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning	rmit (Current and V. uipment, and Vendi acilities: Accessible tact surfaces cleanab sed installed, maintained g facility provided	ng and properly le, properly , used/	
X X X		N O	N C	24. Required destruction of the control of the cont	ired records available (sh in); Packaged Food label onformance with Appro- bliance with Variance, Sp olan; Variance obtained f g methods; manufacturer Consumer Advanged Consumer Advisori sclosure/Reminder/Buffe	nellstock tags; parasite led oved Procedures oved Process, and for specialized Process, and for specialized r instructions visory ies; raw or under cooked et Plate)/ Allergen Label		n Noi	X			Day:	30. Food Establishment Pe Utensils, Eq 31. Adequate handwashing I supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning s or Next Inspection, Whi	rmit (Current and V uipment, and Vendi acilities: Accessible tact surfaces cleanab sed installed, maintained g facility provided chever Comes First	ng and properly le, properly , used/	
X		N O	NN CON S	24. Required destruction of the control of the cont	ired records available (sh nn); Packaged Food label onformance with Appro- bliance with Variance, Sp plan; Variance obtained fi g methods; manufacturer Consumer Advisori sclosure/Reminder/Buffe ems (1 Point) Violate Prevention of Food Co	nellstock tags; parasite led oved Procedures occialized Process, and for specialized r instructions visory ies; raw or under cooked et Plate)/ Allergen Label tions Require Corrections	ve Action	n Noi	X X	N O		Day:	30. Food Establishment Pe Utensils, Eq 31. Adequate handwashing tall supplied, used 32. Food and Non-food Condesigned, constructed, and used 33. Warewashing Facilities; Service sink or curb cleaning to the supplied of t	rmit (Current and Venti uipment, and Venti acilities: Accessible tact surfaces cleanab- sed installed, maintained g facility provided chever Comes First	ng and properly le, properly , used/	
X		N O	NN CO	24. Required destruction of the control of the cont	onformance with Appropriate Variance, Spolan; Variance obtained fg methods; manufacturer Consumer Advance Offormance Advance Offormance Advance Offormance Offormanc	nellstock tags; parasite led oved Procedures necialized Process, and for specialized r instructions visory ies; raw or under cooked et Plate) Allergen Label tions Require Correction ontamination iniation, rodent/other	ve Action	n Noi	X X X t to E			Day:	30. Food Establishment Pe Utensils, Eq 31. Adequate handwashing I supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning s or Next Inspection, Whi	rmit (Current and Venti uipment, and Venti acilities: Accessible tact surfaces cleanab- sed installed, maintained g facility provided chever Comes First	ng and properly le, properly , used/	
X		N O	NN CONTRACTOR	24. Required destruction of the control of the cont	red records available (shon); Packaged Food label onformance with Approbliance with Variance, Spolan; Variance obtained fg methods; manufacturer Consumer Advisori sclosure/Reminder/Buffe ems (1 Point) Violat Prevention of Food Covidence of Insect contaminal Cleanliness/eating, dr	nellstock tags; parasite led oved Procedures secialized Process, and for specialized rinstructions visory lies; raw or under cooked et Plate)/ Allergen Label tions Require Correction ontamination lination, rodent/other rinking or tobacco use	ve Action	n Noi	X X			Day:	30. Food Establishment Pe Utensils, Eq 31. Adequate handwashing I supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning s or Next Inspection, Whi Food 41.Original container labelir	rmit (Current and V. uipment, and Vendi acilities: Accessible tact surfaces cleanab sed installed, maintained g facility provided chever Comes First Identification ug (Bulk Food) sical Facilities	ng and properly le, properly , used/	
X X X		N O	NN COOS	24. Required destruction of the control of the cont	onformance with Appropriate Variance, Spolan; Variance obtained fg methods; manufacturer Consumer Advance Offormance Advance Offormance Advance Offormance Offormanc	nellstock tags; parasite led oved Procedures secialized Process, and for specialized rinstructions visory lies; raw or under cooked et Plate)/ Allergen Label tions Require Correction ontamination lination, rodent/other rinking or tobacco use	ve Action	n Noi	X X			Day:	30. Food Establishment Pe Utensils, Eq 31. Adequate handwashing I supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning sor Next Inspection, Whi Food 41.Original container labeling	rmit (Current and V. uipment, and Vendi acilities: Accessible tact surfaces cleanab sed installed, maintained g facility provided chever Comes First Identification ug (Bulk Food) sical Facilities	ng and properly le, properly , used/	
X X X X X X X X X X X X X X X X X X X		N O	NN CO S	24. Requidestruction C 25. Comp HACCP processin 26. Postir foods (Di Core It 34. No E animals 35. Perso 36. Wipin	red records available (shon); Packaged Food label onformance with Approbliance with Variance, Spolan; Variance obtained fg methods; manufacturer Consumer Advisori sclosure/Reminder/Buffe ems (1 Point) Violat Prevention of Food Covidence of Insect contaminal Cleanliness/eating, dr	nellstock tags; parasite led oved Procedures ocialized Process, and for specialized r instructions visory ies; raw or under cooked et Plate)/ Allergen Label tions Require Correction ontamination ination, rodent/other rinking or tobacco use and stored	ve Action	n Noi	X X X X X X X X X X X X X X X X X X X			Days:	30. Food Establishment Pe Utensils, Eq 31. Adequate handwashing I supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning s or Next Inspection, Whi Food 41.Original container labelir	rmit (Current and V uipment, and Vendi facilities: Accessible tact surfaces cleanab sed installed, maintained g facility provided chever Comes First I dentification ng (Bulk Food) sical Facilities ces clean	alid) ng and properly de, properly , used/	
X X X X X X X X X X X X X X X X X X X		N O	NN CONTRACTOR OF STREET	24. Required destruction of the control of the cont	ired records available (shin); Packaged Food label onformance with Appropriate with Variance, Spolan; Variance obtained figmethods; manufacturer Consumer Advange of Consumer Advisorisclosure/Reminder/Buffe ems (1 Point) Violate Prevention of Food Covidence of Insect contaminal Cleanliness/eating, diag Cloths; properly used in gelicity of the contaminal Cleanliness/eating, diag Cloths; properly used in the contaminal Cleanliness/eating, diagrams and cleanliness/eating, diagrams are contaminal cleanliness/eating, diagrams are contaminal cleanliness/eating, diagrams are contaminated as a contaminated and cleanliness/eating, diagrams are contaminated as a contamina	nellstock tags; parasite led oved Procedures ocialized Process, and for specialized r instructions visory ies; raw or under cooked et Plate)/ Allergen Label tions Require Correction ontamination ination, rodent/other rinking or tobacco use and stored	ve Action	n Noi	X X X X X			Days.	30. Food Establishment Pe Utensils, Eq 31. Adequate handwashing I supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleanin; s or Next Inspection, Whi Food 41. Original container labelir Phy 42. Non-Food Contact surface	rmit (Current and V. uipment, and Vendi acilities: Accessible tact surfaces cleanab sed installed, maintained g facility provided chever Comes First Identification ng (Bulk Food) sical Facilities ces clean I lighting; designated	alaid) ng and properly le, properly , used/ t	
X X X X X X X X X X X X X X X X X X X		N O O	NN COS	24. Required destruction of the control of the cont	ired records available (shon); Packaged Food label onformance with Appropriate with Variance, Spolan; Variance obtained fig methods; manufacturer Consumer Advange of Consumer Advisorisclosure/Reminder/Buffe ems (1 Point) Violat Prevention of Food Covidence of Insect contaminal Cleanliness/eating, dung Cloths; properly used commental contamination oved thawing method	nellstock tags; parasite led oved Procedures ocialized Process, and for specialized r instructions visory ies; raw or under cooked et Plate)/ Allergen Label tions Require Correction ontamination ination, rodent/other rinking or tobacco use and stored	ve Action	n Noi	X X X X X X X			Days:	30. Food Establishment Pe Utensils, Eq 31. Adequate handwashing I supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning s or Next Inspection, Whi Food 41. Original container labelin Phy 42. Non-Food Contact surfa 43. Adequate ventilation and	rmit (Current and V. uipment, and Vendi acilities: Accessible tact surfaces cleanab sed installed, maintained g facility provided chever Comes First Identification ug (Bulk Food) sical Facilities ces clean I lighting; designated perly disposed; facili	alid) ng and properly le, properly i, used/	
X X X X X X X X X X X X X X		N O	NN CONTRACTOR OF STREET	24. Requidestruction C 25. Comp HACCP processin 26. Postin foods (Di Sanimals 35. Perso 36. Wipin 37. Envir 38. Appro	ired records available (shon); Packaged Food label onformance with Approbliance with Variance, Spolan; Variance obtained fg methods; manufacturer Consumer Advange of Consumer Advisori sclosure/Reminder/Buffe ems (1 Point) Violat Prevention of Food Covidence of Insect contaminal Cleanliness/eating, duag Cloths; properly used in commental contamination	nellstock tags; parasite led oved Procedures ocialized Process, and for specialized r instructions visory ies; raw or under cooked et Plate)/ Allergen Label tions Require Correction ontamination ination, rodent/other rinking or tobacco use and stored Utensils	ve Action	n Noi	X X X X X X X			Days:	30. Food Establishment Pe Utensils, Eq 31. Adequate handwashing I supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning sor Next Inspection, Whi Food 41.Original container labelir Phy 42. Non-Food Contact surfa 43. Adequate ventilation and 44. Garbage and Refuse pro	rmit (Current and V uipment, and Vendi facilities: Accessible tact surfaces cleanab sed installed, maintained g facility provided chever Comes First I dentification ag (Bulk Food) sical Facilities ces clean I lighting; designated perly disposed; facilitied, maintained, and ced, maintained, and ced, maintained, and ced,	alid) ng and properly le, properly i, used/ d areas used ties maintained	
X X X X X X X X X X X X X X X X X		N O	NN CO S	24. Requidestruction CC 25. Comp HACCP processin 26. Postiti foods (Di Core It 34. No E animals 35. Perso 36. Wipin 37. Envir 38. Appro	red records available (shon); Packaged Food label onformance with Approblement with Variance, Spolan; Variance obtained figmethods; manufacturer Consumer Advanged Consumer Advisorisclosure/Reminder/Buffe ems (1 Point) Violat Prevention of Food Covidence of Insect contaminal Cleanliness/eating, dung Cloths; properly used a commental contamination oved thawing method Proper Use of U	nellstock tags; parasite led oved Procedures necialized Process, and for specialized r instructions visory ies; raw or under cooked et Plate)/ Allergen Label tions Require Correction tontamination tination, rodent/other rinking or tobacco use and stored Utensils ; properly used, stored,	ve Action	n Noi	X X X X X X X			Days:	30. Food Establishment Pe Utensils, Eq 31. Adequate handwashing I supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning sor Next Inspection, Whi Food 41. Original container labelin Phy 42. Non-Food Contact surfa 43. Adequate ventilation and 44. Garbage and Refuse pro 45. Physical facilities install	rmit (Current and V uipment, and Vendi facilities: Accessible tact surfaces cleanab sed installed, maintained g facility provided chever Comes First I dentification ag (Bulk Food) sical Facilities ces clean I lighting; designated perly disposed; facilitied, maintained, and ced, maintained, and ced, maintained, and ced,	alid) ng and properly le, properly i, used/ d areas used ties maintained	
X X X X X X X X X X X X X		N O	NN CONTRACTOR OF STREET	24. Required destruction of the control of the cont	red records available (shon); Packaged Food label onformance with Approbliance with Variance, Spolan; Variance obtained fg methods; manufacturer Consumer Advisori sclosure/Reminder/Buffe ems (1 Point) Violat Prevention of Food Covidence of Insect contaminal Cleanliness/eating, drag Cloths; properly used commental contamination oved thawing method Proper Use of Uils, equipment, & linens;	nellstock tags; parasite led oved Procedures occialized Process, and for specialized rinstructions visory ies; raw or under cooked et Plate)/ Allergen Label tions Require Correction tination, rodent/other rinking or tobacco use and stored Utensils : properly used, stored, properly used,	ve Action	n Noi	X X X X X X X			Days C C O S	30. Food Establishment Pe Utensils, Eq 31. Adequate handwashing I supplied, used 32. Food and Non-food Con designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning sor Next Inspection, Whi Food 41. Original container labelin Phy 42. Non-Food Contact surfa 43. Adequate ventilation and 44. Garbage and Refuse pro 45. Physical facilities install	rmit (Current and V uipment, and Vendi facilities: Accessible tact surfaces cleanab sed installed, maintained g facility provided chever Comes First I dentification ag (Bulk Food) sical Facilities ces clean I lighting; designated perly disposed; facilitied, maintained, and ced, maintained, and ced, maintained, and ced,	alid) ng and properly le, properly i, used/ d areas used ties maintained	





Establishment Name: Palio's Pizza		Physical Address: 9900 US-380		City/State: Cross Road	License/Permit # 0	Page of _ 2 of 2
T4 /T	4	T	TEMPERATURE OBSERVA		Tana/Tanation	TP
Item/Loc		Temp		Temp	Item/Location	Temp
Reach	in Refrigerator Unit	38°F	Assorted Cheeses	39°F		
Reach	in Freezer Unit	0°F	Ranch Dressing	39°F		
Sausage		39°F	Olives	39°F		
Pizza S	Pizza Sauce		Ready to Eat Meatballs	165°F		
Pepper	oni	39°F				
Hamburger		39°F				
Pizza Sauce		39°F				
Marinaı	ra Sauce	39°F				
		OI	BSERVATIONS AND CORRECT	TIVE ACTION	Į.	
tem	AN INSPECTION OF VOLID ES		ENT HAS BEEN MADE. YOUR ATTEN			EDVED AND
Number	NOTED BELOW:	IABLISTIVIE	ENT HAS BEEN WADE. TOUR ATTER	NIION IS DIKE	CTED TO THE CONDITIONS OBSI	EK VED AND
10	Observed the dish machine	e sanitizer o	concentration at 50ppmCL.			
18	Provide labels to all spray		• • • • • • • • • • • • • • • • • • • •			
21	Ali Milhem CFM					
22			all food prep employees upon rec	quest.		
32	Replace the torn and soile					
35	Provide hair restraints to a	I food prep	employees.			
47	Provide signs at all hand w	ash sinks r	eminding employees to wash the	eir hands with	soap and warm water for a m	ninimum of