

PIER 99 - 2822 N. SHORELINE BLVD.

Date: April, 23 2019

Occupancy:

Score : 86

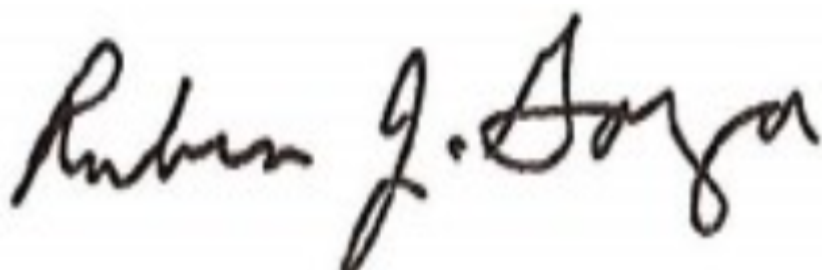
Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Clean all grease accumulation from walls and ceiling areas in kitchen	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		No
3	12. Management, food employees and conditional employees; knowledge,		No

responsibilities, and
reporting

2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Do not block hand sink	No
2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	Clean mold on a. c. vents on ceiling areas	No
1	35. Personal Cleanliness /eating, drinking or tobacco use	All food handlers must wear a hair restraint	No

Inspector Signature:

Location Representative



Ruben J. Garza, 04/23/2019

Jul rittgers, 04/23/2019