

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, responsibilities, and reporting		No
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
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1	35. Personal Cleanliness/eating, drinking or tobacco use	All food handlers must wear a hair restraint	No
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Inspector Signature:

Location Representative Signature:

No Signature on File.

No Signature on File.

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