

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited       | Description of Violation  | Severity |
|--------------------|------------|------------|-------|------------------|---|----------|
| SUBWAY             | REGULAR    | 2018-10-05 | No    | 4-601.11.(A)     | Equipment food-contact surfaces and utensils are not clean to sight and touch.  | C        |
|                    |            |            |       | 6-501.12         | The physical facilities are not clean.  | N        |
| SUBWAY             | REGULAR    | 2020-01-17 | No    | 2-102.12         | No Certified Food Protection Manager.   | N        |
|                    |            |            |       | 4-201.11         | Equipment and/or utensils are not sufficiently durable.   | N        |
|                    |            |            |       | 5-202.11.(A)     | Plumbing improperly installed/maintained. (Unacceptable system)   | C        |
| SUBWAY             | REGULAR    | 2022-03-03 | No    | 2-103.11.(N)     | Person in Charge did not ensure employees were informed of their responsibility to report to the Person in Charge about their health. | N        |
|                    |            |            |       | 4-703.11         | Manual and/or mechanical methods of sanitizing incomplete.  | C        |
|                    |            |            |       | 4-302.12.(A)     | Inadequate number of food temperature measuring devices provided.   | N        |
|                    |            |            |       | 2-501.11         | Eating Establishment does not have cleanup procedures of vomiting and diarrheal events or employees are not following procedures.     | N        |
|                    |            |            |       | 3-305.11         | Food not protected from contamination during storage.   | N        |
|                    |            |            |       | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.                    | N        |
|                    |            |            |       | 4-501.12         | Cutting surfaces not easily cleanable.  | N        |
|                    |            |            |       | 4-602.13         | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.                         | N        |
|                    |            |            |       | 6-201.11         | Floors, walls, and ceilings are not smooth and easily cleanable.  | N        |