

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SUBWAY	FOLLOW_UP_FULL	2018-06-22	No	2-102.12	No Certified Food Protection Manager.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
SUBWAY	FOLLOW_UP_FULL	2018-09-24	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.12	Food being stored in prohibited area(s).	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
SUBWAY	FOLLOW_UP_FULL	2018-12-27	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-501.12	The physical facilities are not clean.	N
SUBWAY	NEWOWNER	2019-02-28	No		No Violations	
SUBWAY	REGULAR	2021-04-13	No	6-501.11	The physical facilities are in disrepair.	N