| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|--------------|---|----------|
| SUBWAY | REGULAR | 2018-02-22 | No | 3-304.12 | Improper between-use storage of in- use utensils. | Ν |
| | | | | 4-501.14 | Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours. | N |
| SUBWAY | REGULAR | 2019-01-29 | No | 5-205.11.(B) | Hand washing facility being used for other than hand washing. | N |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| SUBWAY | REGULAR | 2020-03-06 | No | 4-201.11 | Equipment and/or utensils are not sufficiently durable. | N |
| SUBWAY | REGULAR | 2024-03-21 | No | | No Violations | |