

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|---------------------|----------------|------------|-------|-------------------------------|---|----------|
| DOUBLE PLAY | NEWOWNER | 2019-07-01 | No | 2-102.11.(C). (2).(3).(17) | Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health. | C |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| | | | | 6-304.11 | Insufficient ventilation provided. | N |
| DOUBLE PLAY | FOLLOW_UP_FULL | 2020-07-07 | No | 5-204.11.(A) | Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas. | C |
| | | | | 3-302.11.(A). (1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 4-501.114.(C). (2) | Quaternary ammonium compound solution concentration is too low or too high. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 6-501.19 | Toilet room door is not closed. | N |
| B 52 PIZZA AND SUBS | NEWOWNER | 2021-03-12 | No | 2-201.11.(A) | The person in charge failed to require food employees to submit required information. | C |
| | | | | 4-501.114.(C). (2) | Quaternary ammonium compound solution concentration is too low or too high. | C |
| | | | | 7-102.11 | Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material. | C |
| B 52 PIZZA AND SUBS | FOLLOW_UP_FULL | 2021-08-06 | Yes | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 2-201.11.(A) | The person in charge failed to require food employees to submit required information. | C |
| | | | | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 3-201.11.(B) | Food prepared in a private home is being used or offered for human consumption. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 3-501.19.(A) | No written procedures maintained or available at the facility for food to be held with time as the only control. | C |
| | | | | 4-101.16 | Unacceptable use of sponges. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |

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| | | | | 6-304.11 | Insufficient ventilation provided. | N |
| B 52 PIZZA AND SUBS | FOLLOW_UP_ FULL | 2021-09-24 | No | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 2-401.11 | Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result. | C |
| | | | | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| | | | | 6-304.11 | Insufficient ventilation provided. | N |