

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CHARLEYS PHILLYS STEAK	REGULAR	2021-01-25	No	2-102.12	No Certified Food Protection Manager.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
CHARLEYS PHILLYS STEAK	FOLLOW_UP_FULL	2023-04-03	No	2-102.12	No Certified Food Protection Manager.	N
				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
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				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
				4-204.112.(A)	Temperature measuring device not properly located.	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
				6-303.11	Insufficient lighting provided.	N
CHARLEYS PHILLYS STEAK	REGULAR	2023-04-24	No	2-102.12	No Certified Food Protection Manager.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
CHARLEYS PHILLYS STEAK	NEWOWNER	2024-02-05	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N