

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
JERSEY MIKES SUBS	REGULAR	2020-09-30	Yes	4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-901.11.(B)	Wiping cloths are being used to dry utensils.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-603.16	Correct rinsing procedures not being followed.	N
JERSEY MIKES SUBS	FOLLOW_UP_FULL	2020-10-21	No	6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
JERSEY MIKES SUBS	REGULAR	2023-03-24	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.16	Mops are not being properly stored.	N