

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
JERSEY MIKES SUB	REGULAR	2022-02-10	No	2-102.12	No Certified Food Protection Manager.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				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
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	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
				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
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(A)	Wiping cloths being used for wiping spills from containers of food being is not maintained dry or is being used for other purposes.	N
				6-501.12	The physical facilities are not clean.	N
JERSEY MIKES SUB	REGULAR	2022-06-02	No	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				2-304.11	Outer clothing not clean.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N