

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-------------------|---|----------|
| SUBWAY | REGULAR | 2019-02-20 | No | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 4-201.11 | Equipment and/or utensils are not sufficiently durable. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 6-101.11.(A) | Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture. | N |
| | | | | 6-303.11 | Insufficient lighting provided. | N |
| SUBWAY | REGULAR | 2022-02-14 | No | 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 |
| | | | | 7-209.11 | Employees are not storing their personal care items in facilities as specified under 6-305.11.(B). | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 5-103.11.(B) | Insufficient hot water supply. | C |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| | | | | 6-501.19 | Toilet room door is not closed. | N |
| | | | | 5-501.113.(B) | Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| SUBWAY | NEWOWNER | 2024-04-01 | No | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 5-205.11.(A) | Hand wash facility not accessible. | 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 |
| | | | | 7-202.12.(A). (B) | Poisonous or toxic materials are being improperly used / applied. | C |
| | | | | 3-501.13 | Improper thawing. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |

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| | | | | 6-101.11.(A) | Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture. | N |