

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| SUBWAY | REGULAR | 2018-07-10 | No | 2-102.11.(A). (B) | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate. | C |
| | | | | 4-602.11.(E) | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency. | N |
| AROMA JOES | REGULAR | 2021-12-27 | No | 4-903.11.(D) | Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages. | N |
| AROMA JOES | REGULAR | 2023-02-21 | No | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| AROMA JOES | REGULAR | 2024-02-07 | 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 |
| | | | | 2-501.11 | Eating Establishment does not have cleanup procedures of vomiting and diarrheal events or employees are not following procedures. | N |