

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|------------------|--|----------|
| SUPER SIZE | REGULAR | 2018-06-01 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-101.11.(A) | Material used in construction of utensils or food contact surfaces of equipment is not safe. | C |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-303.11 | Insufficient lighting provided. | N |
| SUPER SIZE | REGULAR | 2018-06-29 | No | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 3-302.12 | Food/ingredients containers not properly labeled. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| SUPER SIZE | REGULAR | 2019-06-28 | No | 6-501.11 | The physical facilities are in disrepair. | N |
| SUPER SIZE | REGULAR | 2021-09-17 | No | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |
| SUPER SIZE | REGULAR | 2023-07-07 | No | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |