| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-------------------------------|---|----------|
| SUBWAY | REGULAR | 2018-04-05 | No | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 2-102.11.(C). (2).(3).(17) | Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health. | С |
| | | | | 5-204.11.(A) | Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas. | С |
| | | | | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |
| | | | | 3-304.12 | Improper between-use storage of in- use utensils. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| SUBWAY EXIT 193 | REGULAR | 2020-03-04 | No | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 3-304.12 | Improper between-use storage of in- use utensils. | N |
| | | | | 4-903.11.(A) | Equipment, Utensils, Linens are improperly stored. | N |
| | | | | 4-904.11.(A). (C) | Single service/use items are improperly handled/stored/displayed/dispensed. | N |
| | | | | 6-501.18 | Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean. | 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 |