

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SUBWAY	REGULAR	2018-09-06	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
				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
SUBWAY	REGULAR	2019-09-17	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-305.11	Food not protected from contamination during storage.	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
SUBWAY	NEWOWNER	2022-10-06	No		No Violations	
SUBWAY	REGULAR	2023-02-02	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				3-305.11	Food not protected from contamination during storage.	N
SUBWAY	REGULAR	2024-01-29	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
				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
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				2-501.11	Eating Establishment does not have cleanup procedures of vomiting and diarrheal events or employees are not following procedures.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				4-501.18	Wash, rinse, and/or sanitize solutions are not clean.	N
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N