

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
QUIERO CAFE LLC	NEWOWNER	2019-04-29	No		No Violations	
QUIERO CAFE	REGULAR	2019-07-17	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-501.16	Mops are not being properly stored.	N
QUIERO CAFE	REGULAR	2020-01-24	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
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.19	Toilet room door is not closed.	N
QUIERO CAFE	REGULAR	2022-02-02	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
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
QUIERO CAFE	REGULAR	2024-03-22	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C