

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TIQA CAFE & BAKERY	REGULAR	2018-06-15	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
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				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
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.16	Mops are not being properly stored.	N
TIQA CAFE & BAKERY	REGULAR	2019-08-03	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N