

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE PROPER CUP LLC	REGULAR	2018-03-23	No	4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
THE PROPER CUP LLC	REGULAR	2019-03-06	No	6-202.11	Lights not shielded.	N
THE PROPER CUP	REGULAR	2021-02-24	No	4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-302.14	No chemical test kit available.	N
THE PROPER CUP	REGULAR	2022-03-17	No	4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
THE PROPER CUP	REGULAR	2023-03-16	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-302.14	No chemical test kit available.	N
THE PROPER CUP	REGULAR	2024-03-04	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N