

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CHARLIE BROWNS LEMONADE	REGULAR	2019-08-30	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
CHARLIE BROWNS LEMONADE	REGULAR	2021-09-03	No	3-304.12	Improper between-use storage of in-use utensils.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
CHARLIE BROWNS LEMONADE	REGULAR	2022-09-02	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				7-201.11	Improper storage of poisonous or toxic materials.	C
CHARLIE BROWNS LEMONADE	REGULAR	2023-09-01	No	5-203.11	Inadequate number of hand wash facilities.	C
				6-101.11.(B)	Unapproved surfaces used for a temporary eating establishment.	N