

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
HOT SUPPA	REGULAR	2018-05-09	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
HOT SUPPA	REGULAR	2019-09-26	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
HOT SUPPA	REGULAR	2021-12-14	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
HOT SUPPA	REGULAR	2023-01-19	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
HOT SUPPA	REGULAR	2024-02-26	No		No Violations	