

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE LIBERAL CUP	REGULAR	2018-11-19	Yes	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
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-201.11.(B)	Food prepared in a private home is being used or offered for human consumption.	C
				3-203.12	Shell stock identification not properly maintained.	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-302.14	No chemical test kit available.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				4-501.15	Ware washing machines not properly operated.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-202.12	Ventilation may cause food contamination.	N
THE LIBERAL CUP	FOLLOW_UP_FULL	2018-12-21	No	3-305.11	Food not protected from contamination during storage.	N
				3-307.11	Food not protected from other sources of contamination.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
THE LIBERAL CUP	REGULAR	2022-05-17	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-302.12	Food/ingredients containers not properly labeled.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-502.11.(A)	Utensils not maintained.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N