

TOTAL INSPECTIONS

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236.91K

TOTAL RESTRAUNTS

32.77K

No. of Restaurants

RISK

Select all

(Blank)

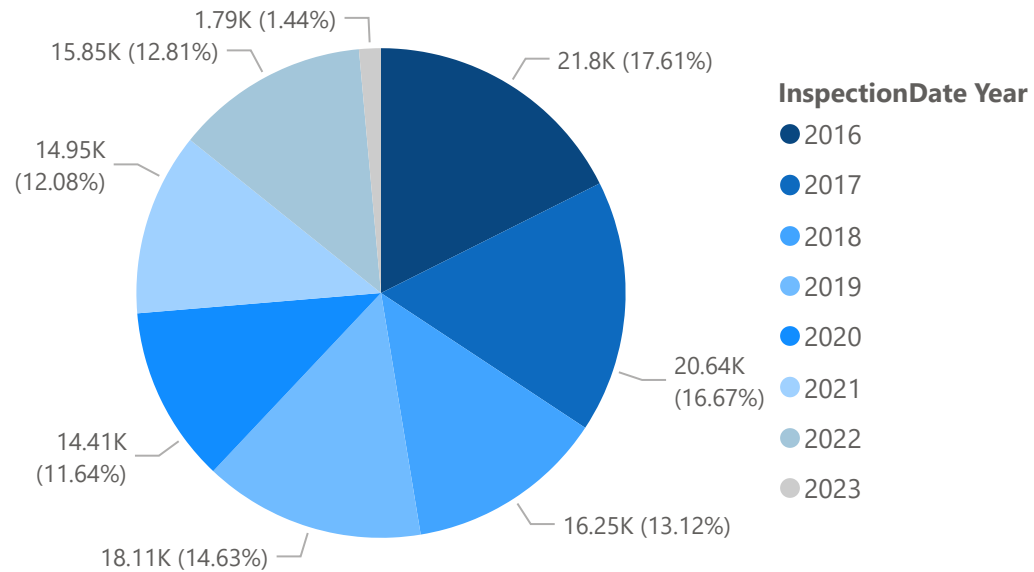
All

Risk 1 (High)

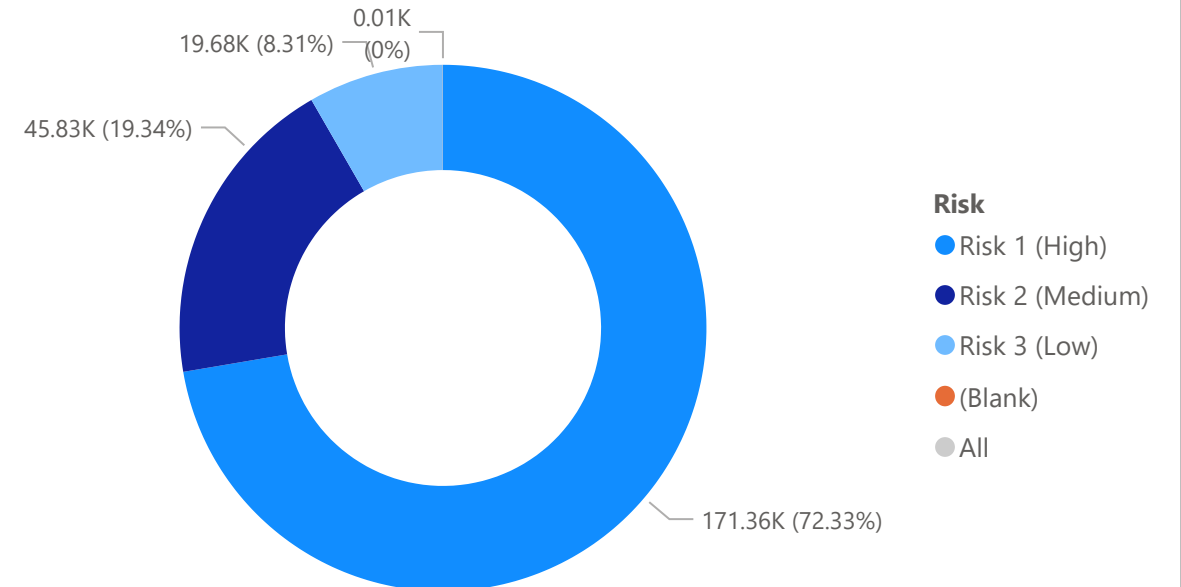
Risk 2
(Medium)

Risk 3 (Low)

TOTAL INSPECTIONS



TOTAL INSPECTIONS BY RISK



TOTAL INSPECTIONS BY RESULT

RESULTS

- ☐ Select all
- ☐ Business Not Located
- ☐ Fail
- ☐ No Entry
- ☐ Not Ready
- ☐ Out of Business
- ☐ Pass
- ☐ Pass w/ Conditions

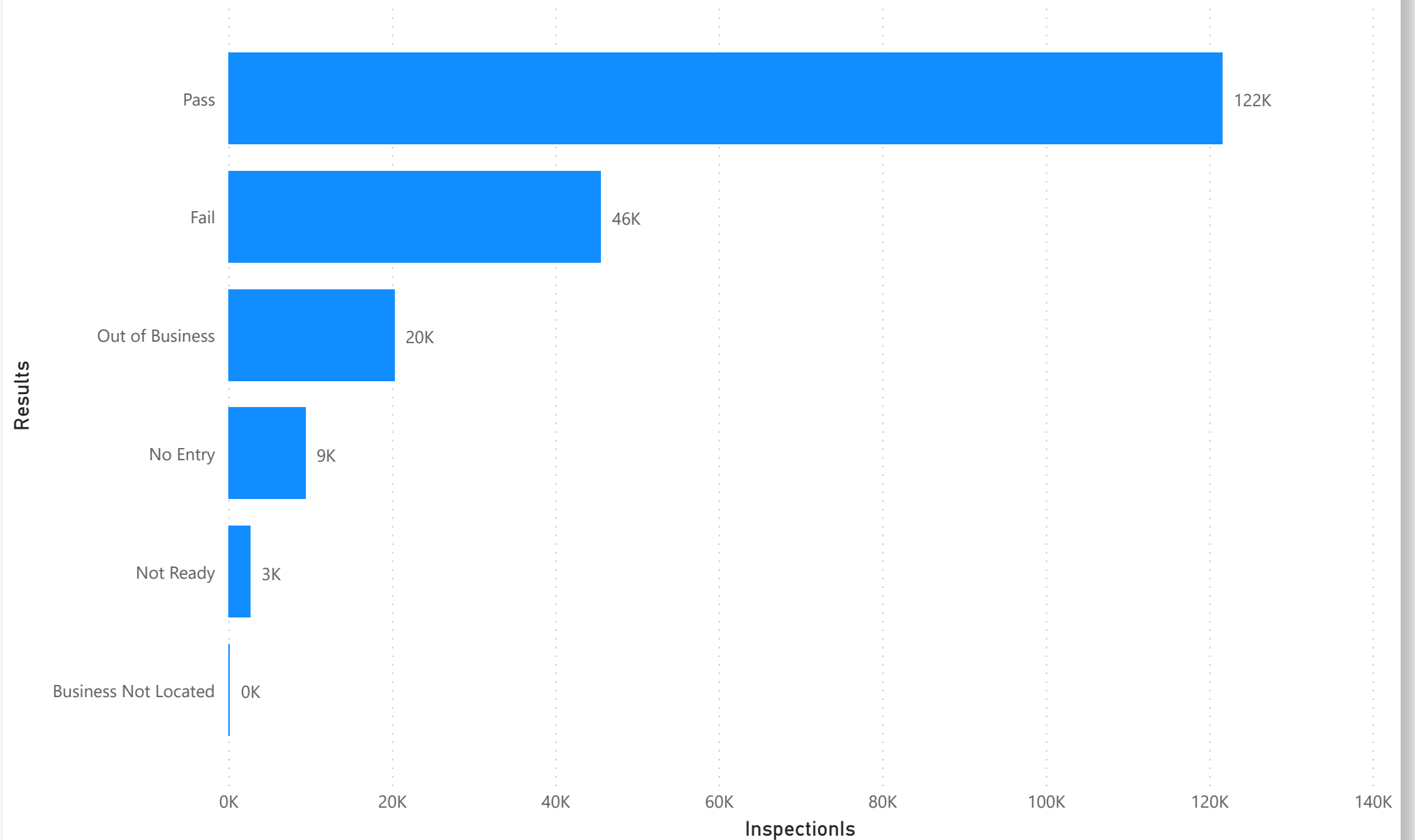
YEAR

Year ▼

All ▼

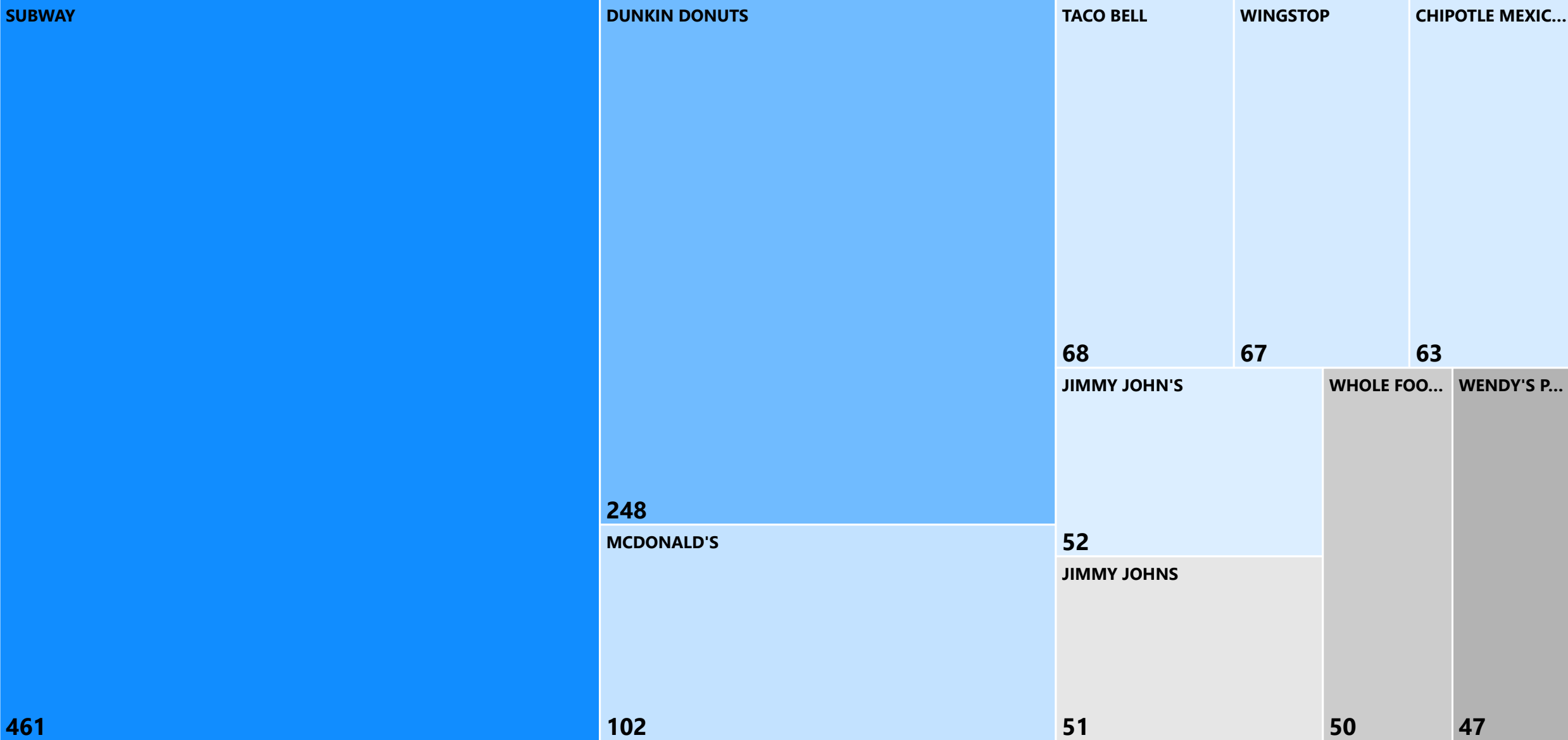
<u>Results</u>	<u>Inspections</u>
Business Not Located	58
Fail	45566
No Entry	9402
Not Ready	2693
Out of Business	20292
Pass	121598
Total	199609

TOTAL INSPECTIONS BY RESULT



TOP 10 MOST INSPECTED RESTRAUNTS

TOTAL INSPECTIONS BY RESTAURANT NAME

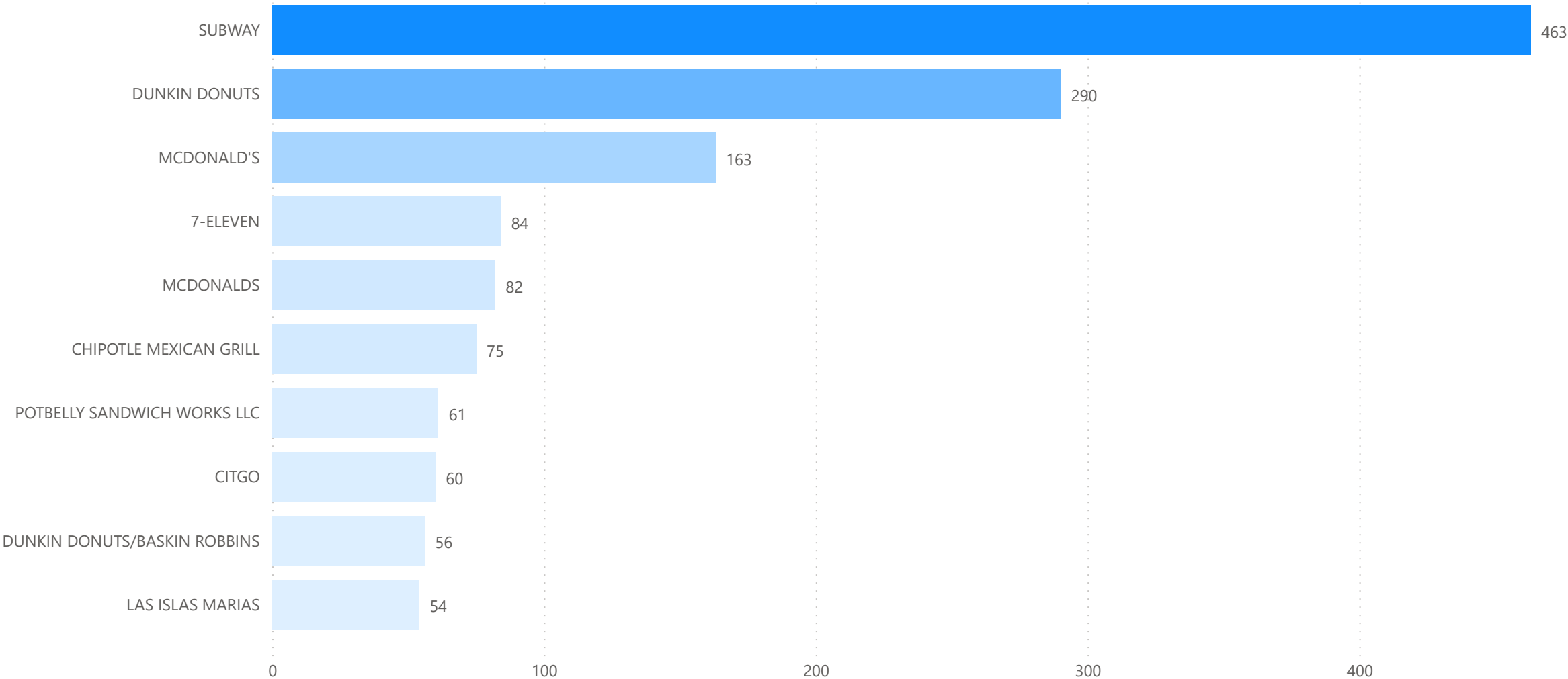


TOP 10 RESTAURANTS WITH WORST RESULTS

INSPECTION RESULTS

Inspections 54 463

Restaurants with Result=Fail

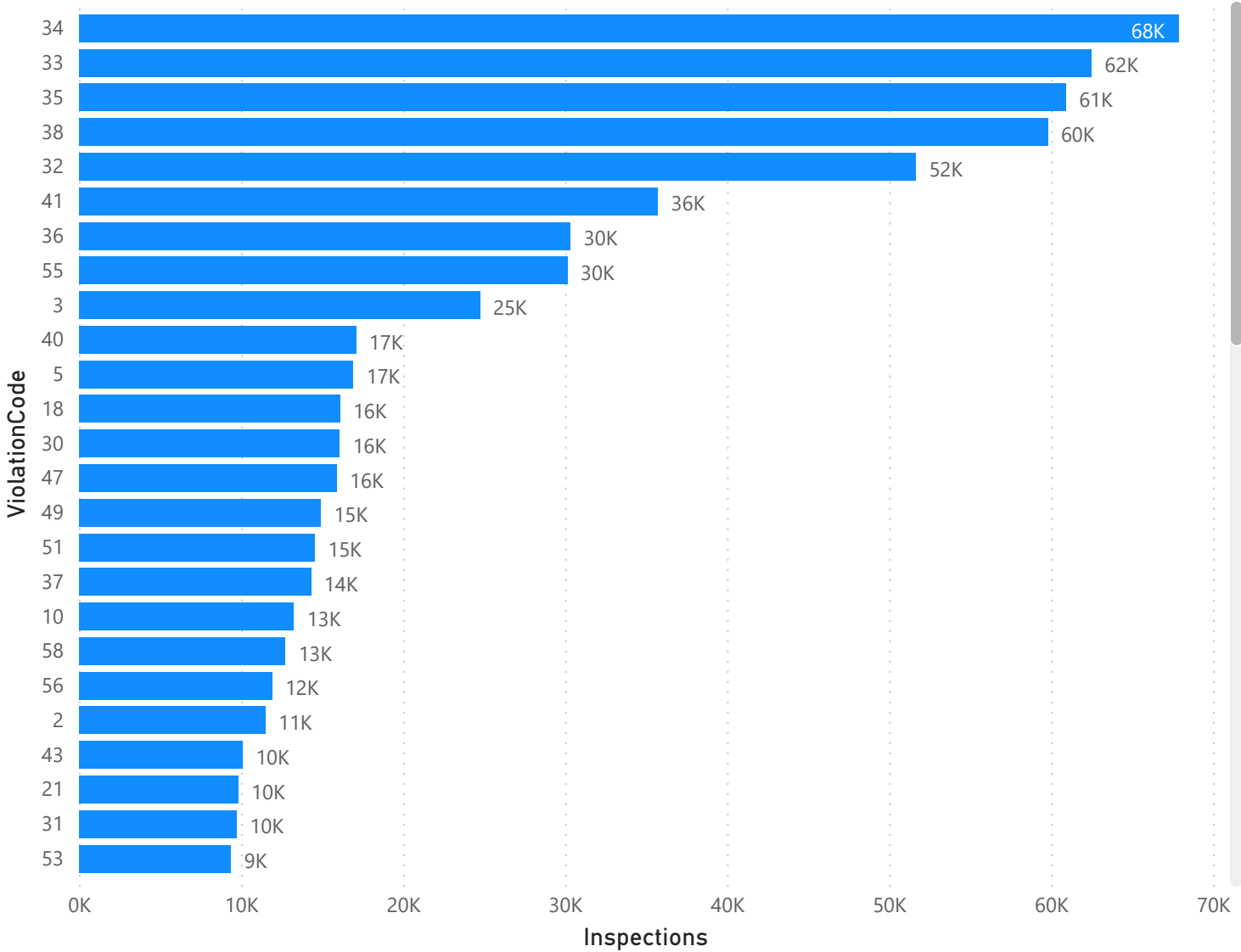


Inspections

TOTAL INSPECTIONS BY VIOLATION CODE

<u>Violation Code</u>	<u>Inspections</u>	<u>ViolationDescription</u>
34	67880	PLANT FOOD PROPERLY COOKED FOR HOT HOLDING
33	62487	PROPER COOLING METHODS USED; ADEQUATE EQUIPMENT TEMPERATURE CONTROL
35	60904	APPROVED THAWING METHODS USED
38	59786	INSECTS, RODENTS, & ANIMALS NOT PRESENT
32	51647	VARIANCE OBTAINED FOR SPECIALIZED PROCESSING
41	35727	WIPING CLOTHS: PROPERLY USED & STORED
36	30327	THERMOMETERS PROVIDED & ACCURATE
55	30141	PHYSICAL FACILITIES INSTALLED, MAINTAINED & CLEAN
3	24736	MANAGEMENT, FOOD EMPLOYEE AND CONDITIONING KNOWLEDGE, RESPONSIBILITIES AND REPORTING
40	17081	PERSONAL CLEANLINESS
5	16913	PROCEDURES FOR RESPONDING TO VOMITING AND DIARRHEA
18	16087	PROPER COOKING TIME & TEMPERATURES
30	16070	PASTEURIZED EGGS USED WHERE REQUIRED
47	15883	FOOD & NON-FOOD CONTACT SURFACES CLEAN AND PROPERLY CONSTRUCTED & USED
49	14911	NON-FOOD/FOOD CONTACT SURFACES CLEAN
51	14538	PLUMBING INSTALLED; PROPER BACKFLOW DEVICE
37	14304	FOOD PROPERLY LABELED; ORIGINAL CONTAINER
10	13248	ADEQUATE HANDWASHING SINKS PROPERLY SUPPLIED
58	12715	ALLERGEN TRAINING AS REQUIRED
56	11896	ADEQUATE VENTILATION & LIGHTING; DESIGNATED ALLERGEN FREE ZONE
2	11479	CITY OF CHICAGO FOOD SERVICE SANITATION CERTIFICATION
43	10079	IN-USE UTENSILS: PROPERLY STORED
Total	172912	

TOTAL INSPECTIONS BY VIOLATION CODE



TOTAL NO OF INSPECTIONS BY FACILITY TYPE

FacilityType	Inspections
Restaurant	165899
GROCERY STORE	31007
SCHOOL	7203
Children's Services Facility	4898
Bakery	3597
Daycare Above and Under 2 Years	3211
Daycare (2 - 6 Years)	2959
Long Term Care	1738
Catering	1528
Liquor	1022
Mobile Food Dispenser	828
Mobile Food Preparer	816
Hospital	705
Daycare Combo 1586	672
Wholesale	531
TAVERN	405
Daycare (Under 2 Years)	304
Shared Kitchen User (Long Term)	277
GAS STATION	201
Shared Kitchen	201
BANQUET HALL	196
Special Event	139
Mobile Prepared Food Vendor	123
LIVE POULTRY	116
Golden Diner	106
KIOSK	103
CHARTER SCHOOL	100
Total	232482

