

Inspection #:	
License #:	
Inspection Type:	
Facility Type:	
SR #:	SFP #:

Chicago Department of Public Health
Food Protection Division
Food Establishment Inspection Report
Telephone: 312.746.8030 FAX: 312.746.4240
TTY: 312.744.2374 www.CityofChicago.org/Health

Inspection Date:	
Started:	Completed:
Inspector's Badge #:	Supervisor's Badge #:
Days of Operation:	
From:	To:

Business Address:			Zip:	Location on Site:		Business Phone:
Legal Name:		D/B/A: .		A/K/A:		
Certified Manager:		Certificate #:	Certificate Type:	Expiration Date:	# Certified Managers:	
Disposal Service:		Pest Control:			Pest License #:	
Total # Seats:	# Food Prep Areas:	HACCP Concept Presented:		Citations Issued:	Does The Facility Cater:	
Risk:	Reason For Risk Change:		Running Hot Water:	School Type:	# Employees:	# Washrooms:
HT Dish Machine:	LT Dish Machine:	3 Compartment Sink:		License Suspended:	Cease and Desist:	
# of Washbowl Sinks:	# of Exposed Sinks:	# of Utility Sinks:	# 2 Compartment Sinks:	# 3 Compartment Sinks:	# Other Sinks:	Close Up #:
Location:	Location:	Location:	Location:	Location:	Location:	
Food Temperature Observations						
Product:	Temp:	Location:	Product:	Temp:	Location:	

Critical Violations Items 1 - 14 (\$500 fine per each violation)		
Food Protection 7-38-005 (B) (B-2)		
01	Source sound condition, no spoilage, foods properly labeled, shellfish tags in place	
Food Protection 7-38-005 (A)		
02	Facilities to maintain proper temperature	
03	Potentially hazardous food meets temperature requirement during storage, preparation, display and service	
04	Source of cross contamination controlled i.e. cutting boards, food handlers, utensils, etc	
Food Protection 7-38-010 (A) (B)		
05	Personnel with infections restricted: no open sores, wounds, etc	
06	Hands washed and cleaned, good hygienic practices; bare hand contact with ready to eat food minimized	
Food Equipment and Utensil Sanitation 7-38-030		
07	Wash and rinse water: clean and proper temperature	
08	Sanitizing rinse for equipment and utensils: clean, proper temperature, concentration, exposure time	
Wash and Waste Water Disposal 7-38-030		
09	Water source: safe, hot & cold under city pressure	
10	Sewage and waste water disposal, no back siphonage, cross connection and/or back flow	
Toilet and Hand Washing Facilities for Staff 7-38-030		
11	Adequate number, convenient, accessible, designed, and maintained	
12	Hand washing facilities: with soap and sanitary hand drying devices, convenient and accessible to food prep area	
Compliance Insect and Rodent Control: 7-38-020		
13	No evidence of rodent or insect infestation, no birds, turtles or other animals	
Compliance		
14	Previous serious violation corrected, 7-42-090	
Serious Violations Items 15 - 29 (\$250 fine per each day the violation exist)		
Food Protection 7-38-005 (A)		
15	Unwrapped and potentially hazardous food not re-served	
16	Food protected during storage, preparation, display, service and transportation	
17	Potentially hazardous food properly thawed	
Insect and Rodent Control: Garbage 7-38-020		
18	No evidence of rodent or insect outer openings protected/rodent proofed, a written log shall be maintained available to the inspectors	
19	Outside garbage waste grease and storage area; clean, rodent proof, all containers covered	
20	Inside containers or receptacles: adequate number, properly covered and insect/rodent proof	
Personnel 7-38-012		
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served	

Food Equipment and Utensil 7-38-030		
22	Dish machines: provided with accurate thermometers, chemical test kits and suitable gauge cock	
23	Dishes and utensils flushed, scraped, soaked	
Food Equipment and Utensil 7-38-030, 005 (A)		
24	Dish washing facilities: properly designed, constructed, maintained, installed, located and operated	
Toxic Items 7-38-005 (A), 7-38-030		
25	Toxic items properly stored, labeled and used	
Toilet / Hand Washing Facilities For Customers 7-38-030		
26	Adequate number, convenient, accessible, properly designed and installed	
27	Toilet rooms enclosed clean, provided with hand cleanser, sanitary hand drying devices and proper waste receptacles	
Display of Inspection Report Summary 7-42-010 (B)		
28	* Inspection report summary displayed and visible to all customers	
Compliance		
29	Previous minor violation(s) Corrected 7-42-090	
Minor Violations Items 30 - 44 (\$250 fine per each day the violation exist if not corrected by the next routine inspection)		
30	Food in original container, properly labeled: customer advisory posted as needed	
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	
32	Food and non-food contact surfaces properly designed, constructed and maintained	
33	Food and non-food contact equipment utensils clean, free of abrasive detergents	
Food Maintenance 7-38-030, 015, 010 (A), 005 (A)		
34	Floors: constructed per code, cleaned, good repair, covering installed, dust-less cleaning methods used	
35	Walls, ceilings, attached equipment constructed per code: good repair, surfaces clean and dust-less cleaning methods	
36	Lighting: required minimum foot-candles of light provided, fixtures shielded	
37	Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters	
38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained	
39	Linen: clean and soiled properly stored	
40	Refrigeration and metal stem thermometers provided and conspicuous	
41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored	
42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn	
43	Food (ice) dispensing utensils, wash cloths properly stored	
44	Only authorized personnel in the food-prep area	
No Smoking Regulations 7-32-010 Through 090		
70	No Smoking Regulations	

	Certified Manager(s)	Certificate #	Expiration Date	Hours

HACCP Principle:

Comment:

Pass: No critical or serious violations; **Pass with Conditions:** Critical violations corrected during inspection; **Fail:** Critical or serious violations not corrected during inspection.
*Items not counted fail; **C.D.I.** (Corrected During Inspection) **N.R.I.** (Next Routine Inspection)

NOTE: THE FINAL RESULTS OF THIS INSPECTION WILL BE DETERMINED BY THE REVIEWING SUPERVISING SANITARIAN

STAMP

PASSED: **PASSED w/COND:** **FAILED:** **CANCELED:**

Report discussed with Signature

Sanitarian's Signature

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations must be corrected by the next routine inspection. You may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to extend the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-746-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.