

Inspection Date



1/5/2010



2/22/2023



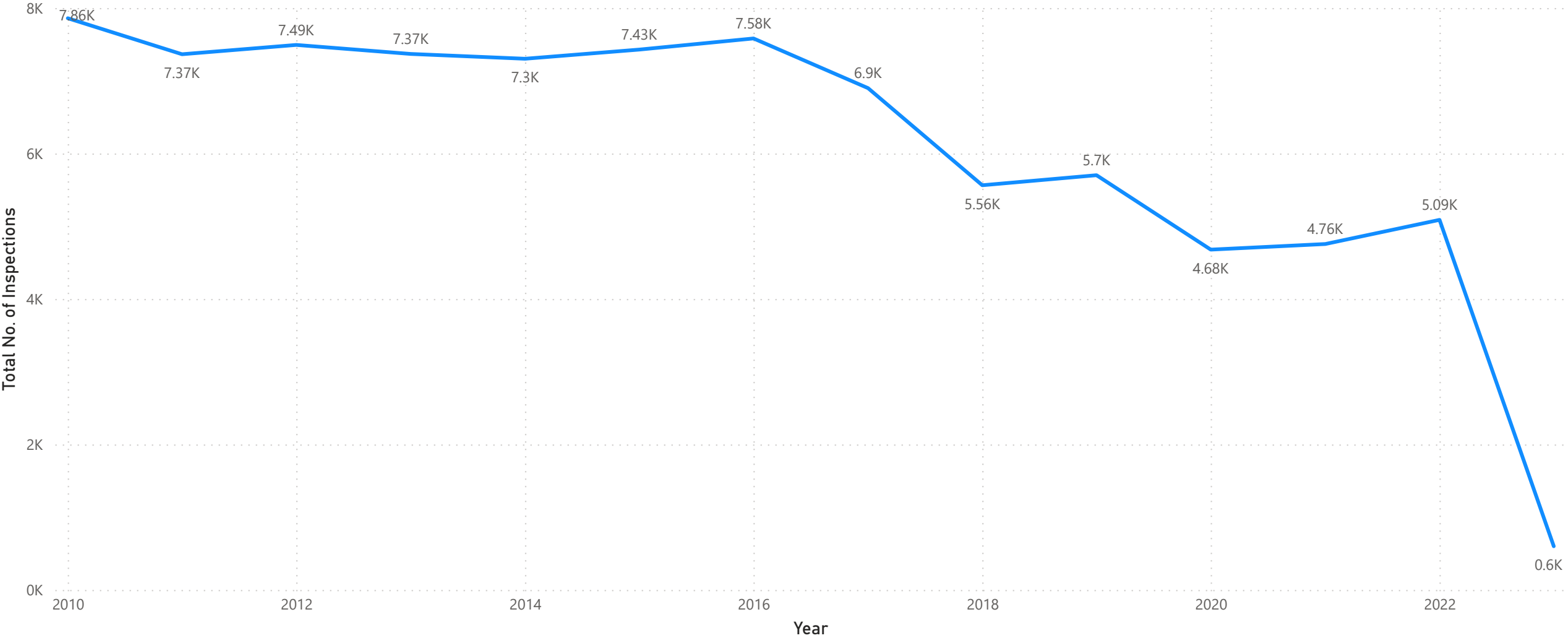
85.69K

Total No. of Inspections

32.52K

Total No. of Restaurants

Total No. of Inspections by Year



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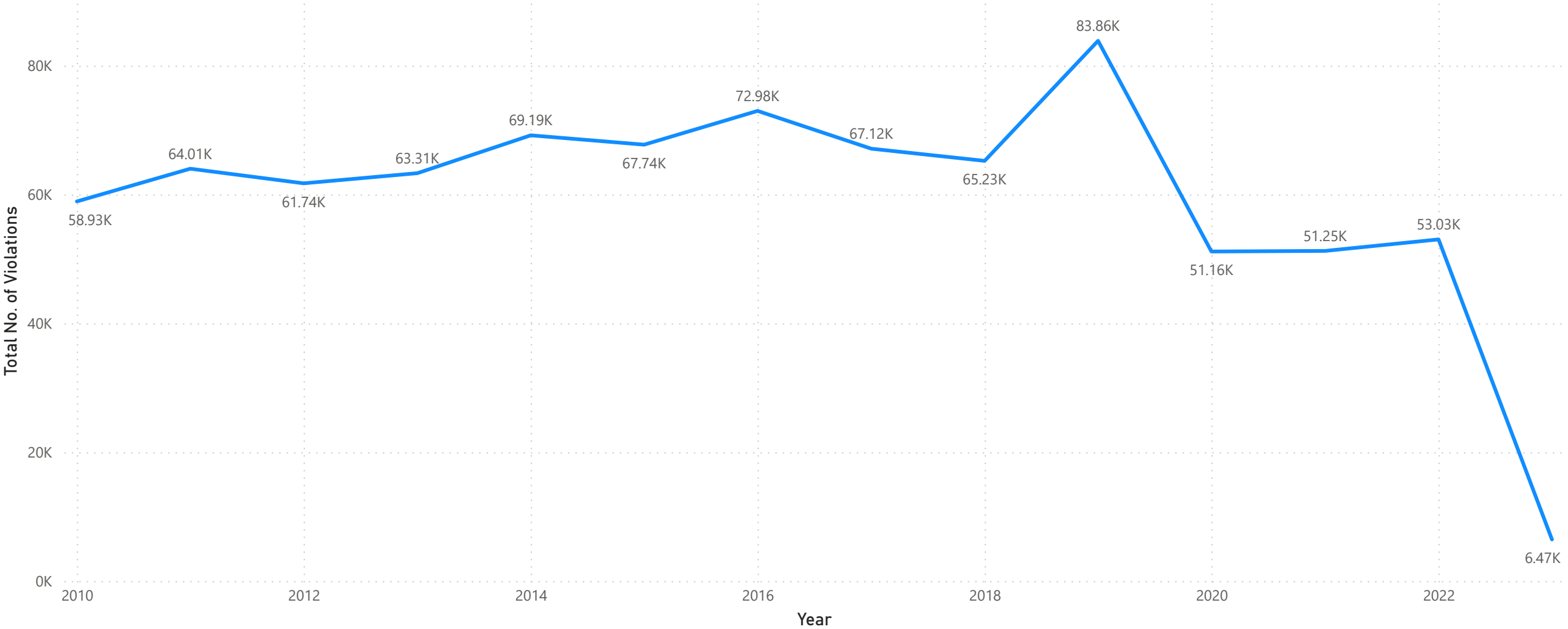
836.01K

Total No. of Violations

32.52K

Total No. of Restaurants

Total No. of Violations by Year



PASS

48.74K

16.75K

Results

- PASS
- FAIL

| Result | Count | Percentage |
|--------|--------|------------|
| PASS | 48.74K | 74.42% |
| FAIL | 16.75K | 25.58% |



The chart displays the total number of inspections for six categories from 2010 to 2023. The Y-axis represents the total number of inspections in thousands (K), ranging from 0K to 5K. The X-axis represents the year. All categories show a general downward trend, with a particularly sharp decline in 2023 across all categories.

| Year | All Inspections | Commercial | Residential | Industrial | Public Works | Other |
|------|-----------------|------------|-------------|------------|--------------|-------|
| 2010 | 5.36K | 1.66K | 0.74K | 0.11K | 0K | 0K |
| 2011 | 5.22K | 1.42K | 0.52K | 0.21K | 0K | 0K |
| 2012 | 4.63K | 1.53K | 0.57K | 0.67K | 0K | 0K |
| 2013 | 4.49K | 1.18K | 0.76K | 0.27K | 0.67K | 0K |
| 2014 | 4.85K | 1.08K | 0.46K | 0.19K | 0.19K | 0K |
| 2015 | 4.52K | 1.4K | 0.73K | 0.21K | 0.52K | 0.01K |
| 2016 | 4.71K | 1.46K | 0.77K | 0.24K | 0.04K | 0K |
| 2017 | 4.27K | 1.39K | 0.63K | 0.24K | 0K | 0K |
| 2018 | 1.89K | 1.11K | 1.99K | 0.19K | 0.01K | 0K |
| 2019 | 1.44K | 1.18K | 2.53K | 0.2K | 0K | 0K |
| 2020 | 1.87K | 0.98K | 1.32K | 0.14K | 0.31K | 0K |
| 2021 | 2.43K | 1K | 0.72K | 0.27K | 0.04K | 0K |
| 2022 | 2.73K | 1.26K | 0.63K | 0.2K | 0.22K | 0K |
| 2023 | 0.35K | 0.12K | 0.12K | 0.12K | 0.12K | 0.12K |

Results

Select all

FAIL

PASS

Inspection Date

1/5/2010

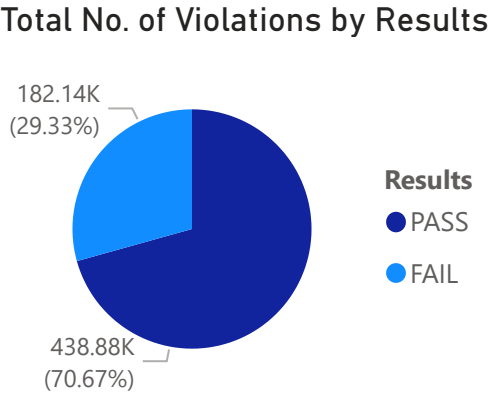
2/22/2023

438.88K

Total No. of Violations Passed

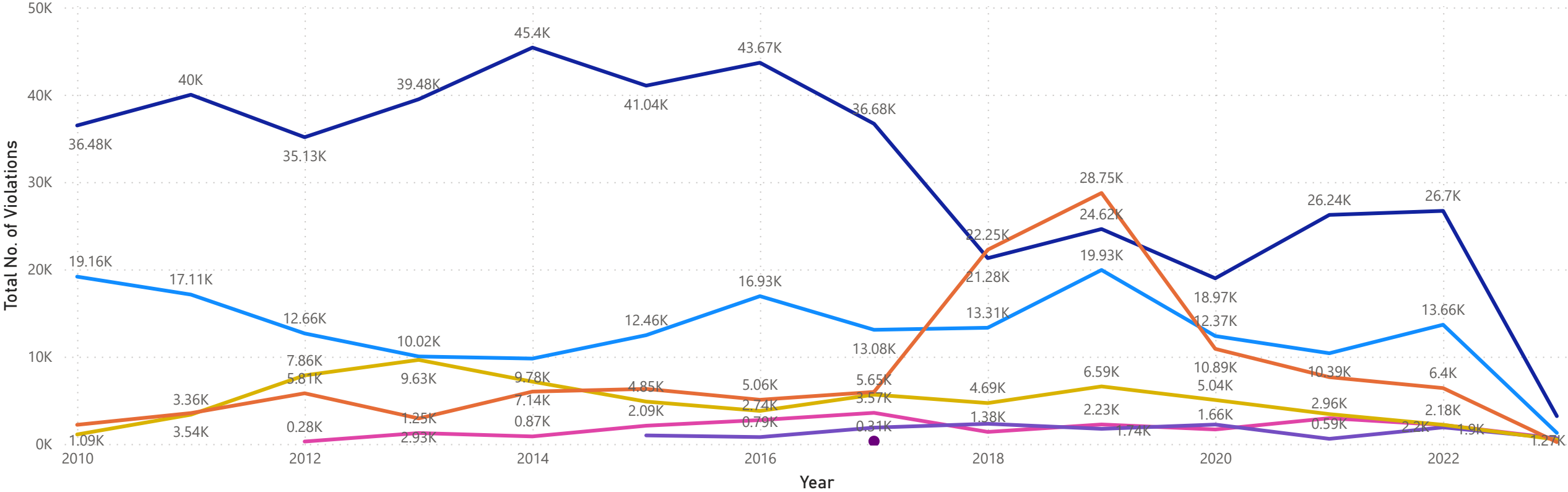
182.14K

Total No. of Violations Failed



Total No. of Violations by Year and Results

Results BUSINESS NOT LOCATED FAIL NO ENTRY NOT READY OUT OF BUSINESS PASS PASS W/ CONDITIONS



Risk

ALL

RISK 2 (MEDIUM)

Unknown

RISK 1 (HIGH)

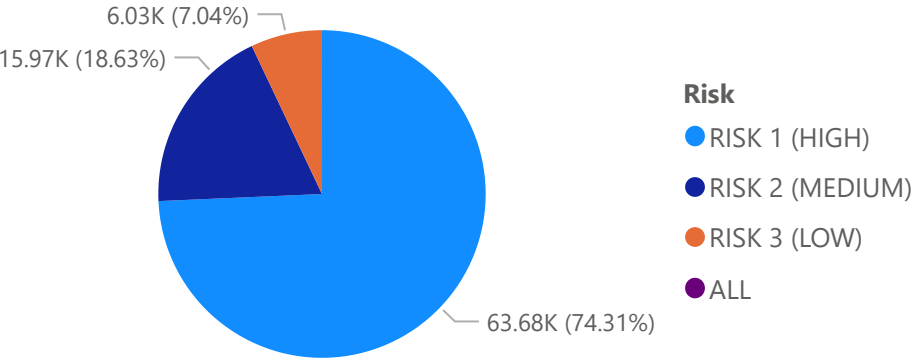
RISK 3 (LOW)

Inspection Date

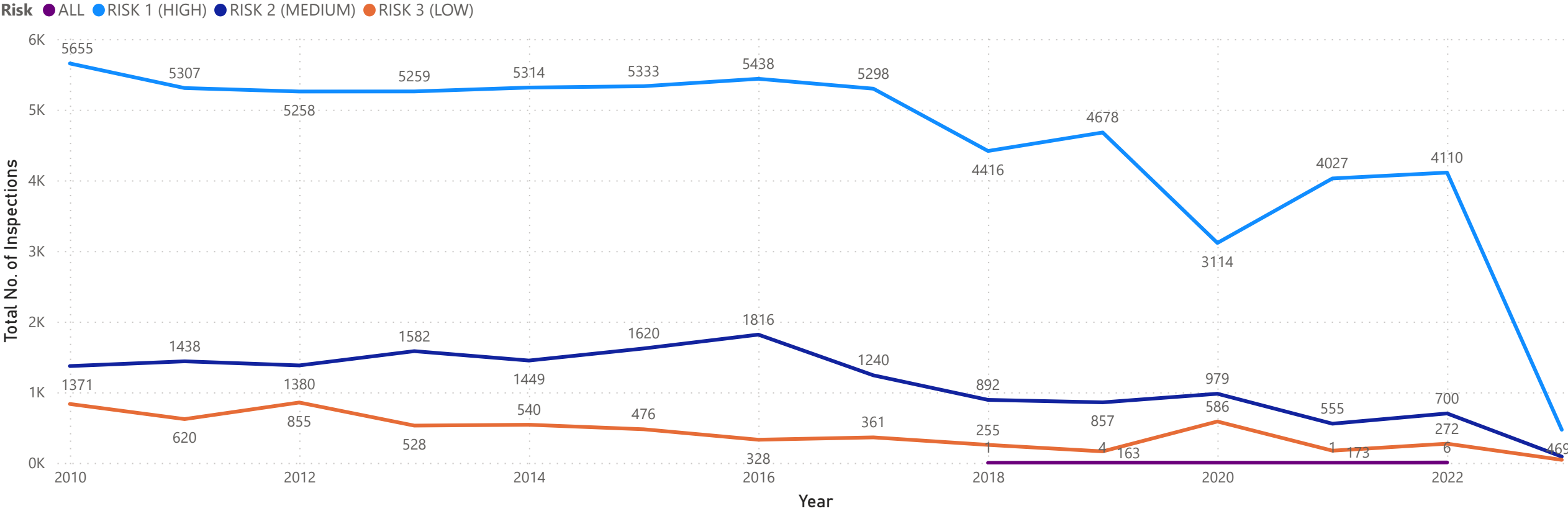
1/5/2010

2/22/2023

Total No. of Inspections by Risk



Total No. of Inspections by Year and Risk



Risk

ALL

RISK 2 (MEDIUM)

Unknown

RISK 1 (HIGH)

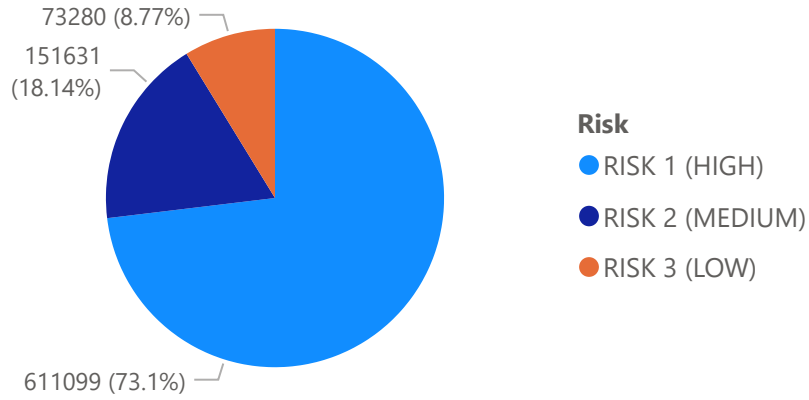
RISK 3 (LOW)

Inspection Date

1/5/2010

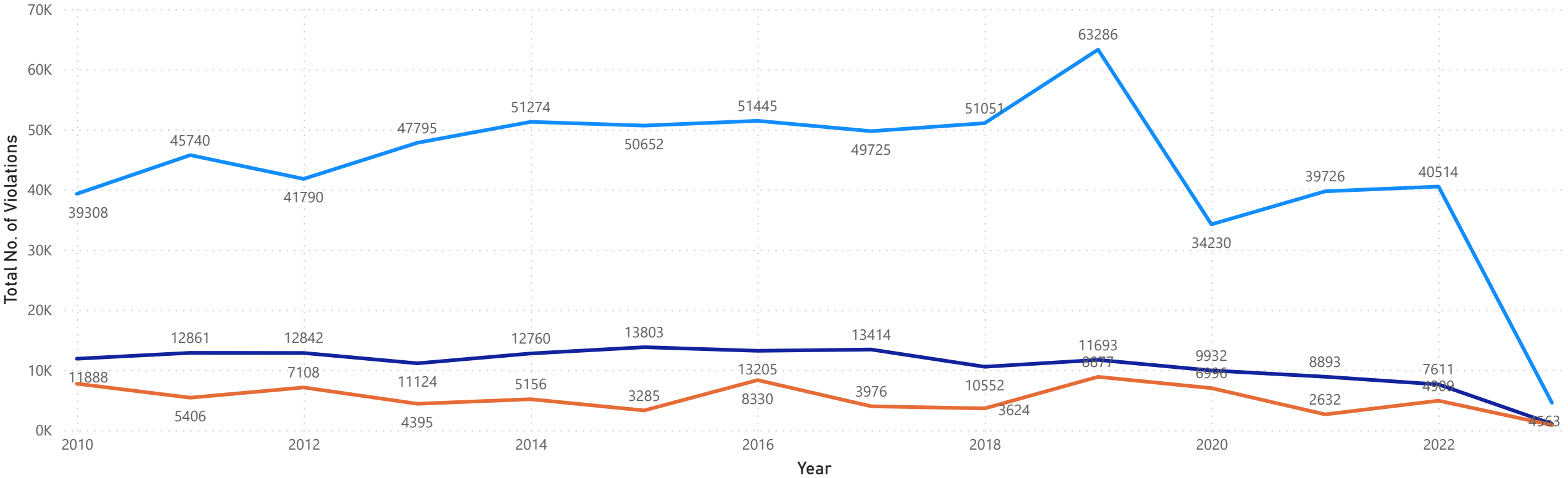
2/22/2023

Total No. of Violations by Risk



Total No. of Violations by Year and Risk

Risk RISK 1 (HIGH) RISK 2 (MEDIUM) RISK 3 (LOW)



Inspection Date

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2/22/2023



ViolationCode

- ☐ 1
- ☐ 2
- ☐ 3
- ☐ 4
- ☐ 5
- ☐ 6
- ☐ 7
- ☐ 8
- ☐ 9
- ☐ 10
- ☐ 11
- ☐ 12
- ☐ 13
- ☐ 14
- ☐ 15
- ☐ 16
- ☐ 17
- ☐ 18
- ☐ 19
- ☐ 20

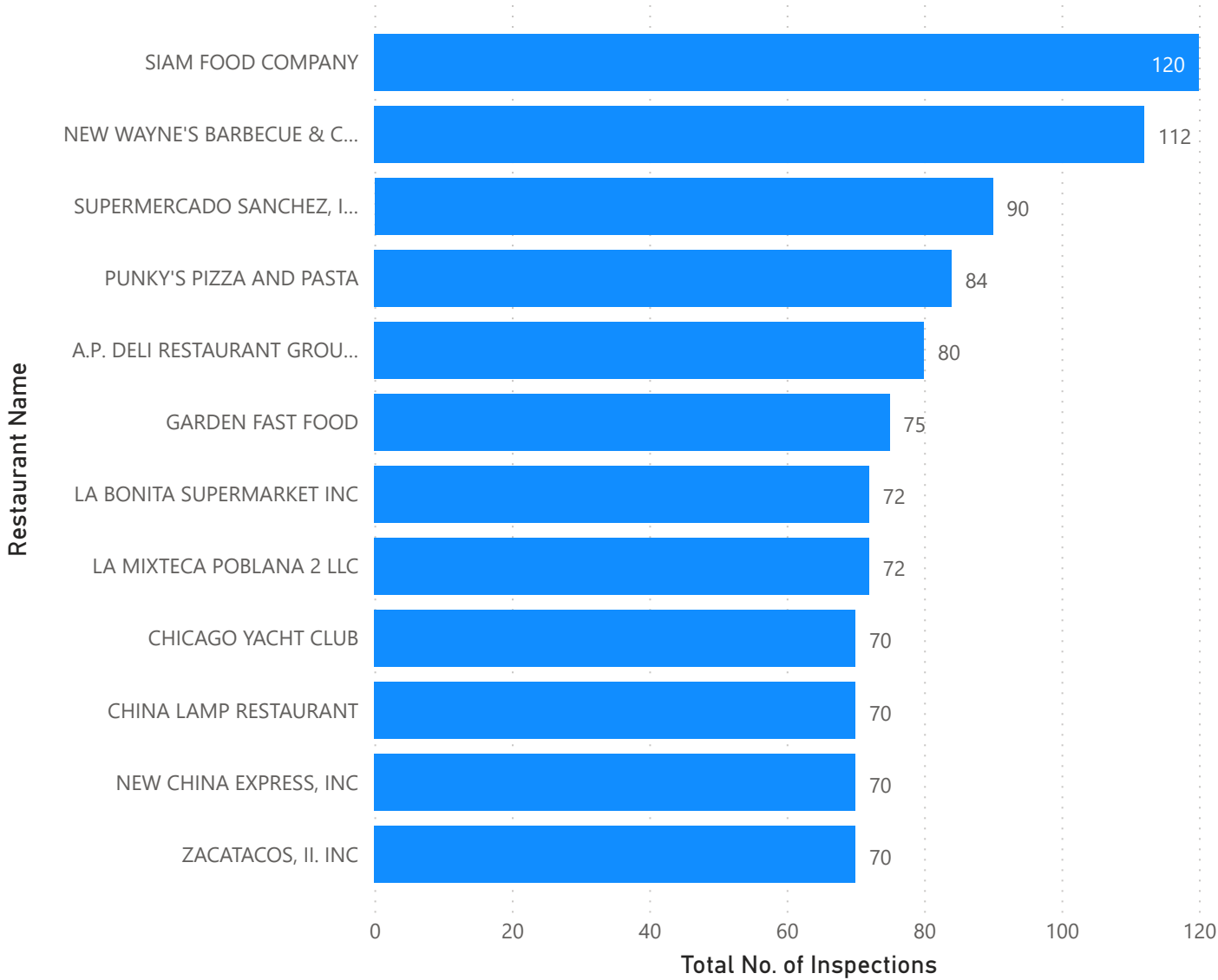
| ViolationCode | ViolationDescription |
|---------------|---|
| 21 | * CERTIFIED FOOD MANAGER ON SITE WHEN POTENTIALLY HAZARDOUS FOODS ARE PREPARED AND SERVED |
| 28 | * INSPECTION REPORT SUMMARY DISPLAYED AND VISIBLE TO ALL CUSTOMERS |
| 10 | ADEQUATE HANDWASHING SINKS PROPERLY SUPPLIED AND ACCESSIBLE |
| 11 | ADEQUATE NUMBER, CONVENIENT, ACCESSIBLE, DESIGNED, AND MAINTAINED |
| 26 | ADEQUATE NUMBER, CONVENIENT, ACCESSIBLE, PROPERLY DESIGNED AND INSTALLED |
| 56 | ADEQUATE VENTILATION & LIGHTING; DESIGNATED AREAS USED |
| 57 | ALL FOOD EMPLOYEES HAVE FOOD HANDLER TRAINING |
| 58 | ALLERGEN TRAINING AS REQUIRED |
| 42 | APPROPRIATE METHOD OF HANDLING OF FOOD (ICE) HAIR RESTRAINTS AND CLEAN APPAREL WORN |
| 35 | APPROVED THAWING METHODS USED |
| 2 | CITY OF CHICAGO FOOD SERVICE SANITATION CERTIFICATE |
| 31 | CLEAN MULTI-USE UTENSILS AND SINGLE SERVICE ARTICLES PROPERLY STORED: NO REUSE OF SINGLE SERVICE ARTICLES |
| 62 | COMPLIANCE WITH CLEAN INDOOR AIR ORDINANCE |
| 29 | COMPLIANCE WITH VARIANCE/SPECIALIZED PROCESS/HACCP |
| 25 | CONSUMER ADVISORY PROVIDED FOR RAW/UNDERCOOKED FOOD |
| 39 | CONTAMINATION PREVENTED DURING FOOD PREPARATION, STORAGE & DISPLAY |
| 22 | DISH MACHINES: PROVIDED WITH ACCURATE THERMOMETERS, CHEMICAL TEST KITS AND SUITABLE GAUGE COCK |
| 24 | DISH WASHING FACILITIES: PROPERLY DESIGNED, CONSTRUCTED, MAINTAINED, INSTALLED, LOCATED AND OPERATED |
| 23 | DISHES AND UTENSILS FLUSHED, SCRAPPED, SOAKED |
| 2 | FACILITIES TO MAINTAIN PROPER TEMPERATURE |
| 34 | FLOORS: CONSTRUCTED PER CODE, CLEANED, GOOD REPAIR, COVING INSTALLED, DUST-LESS CLEANING METHODS USED |
| 47 | FOOD & NON-FOOD CONTACT SURFACES CLEANABLE, PROPERLY DESIGNED, CONSTRUCTED & USED |
| 43 | FOOD (ICE) DISPENSING UTENSILS, WASH CLOTHS PROPERLY STORED |
| 27 | FOOD ADDITIVES: APPROVED AND PROPERLY USED |
| 33 | FOOD AND NON-FOOD CONTACT EQUIPMENT UTENSILS CLEAN, FREE OF ABRASIVE DETERGENTS |
| 32 | FOOD AND NON-FOOD CONTACT SURFACES PROPERLY DESIGNED, CONSTRUCTED AND MAINTAINED |
| 45 | FOOD HANDLER REQUIREMENTS MET |
| 13 | FOOD IN GOOD CONDITION, SAFE, & UNADULTERATED |
| 30 | FOOD IN ORIGINAL CONTAINER, PROPERLY LABELED: CUSTOMER ADVISORY POSTED AS NEEDED |
| 11 | FOOD OBTAINED FROM APPROVED SOURCE |
| 37 | FOOD PROPERLY LABELED; ORIGINAL CONTAINER |
| 16 | FOOD PROTECTED DURING STORAGE, PREPARATION, DISPLAY, SERVICE AND TRANSPORTATION |

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Top 10 Most Inspected Restaurants



| Restaurant Name | Total No. of Inspections |
|----------------------------------|--------------------------|
| CHICAGO YACHT CLUB | 70 |
| CHINA LAMP RESTAURANT | 70 |
| NEW CHINA EXPRESS, INC | 70 |
| ZACATACOS, II. INC | 70 |
| LA BONITA SUPERMARKET INC | 72 |
| LA MIXTECA POBLANA 2 LLC | 72 |
| GARDEN FAST FOOD | 75 |
| A.P. DELI RESTAURANT GROUP, INC. | 80 |
| PUNKY'S PIZZA AND PASTA | 84 |
| SUPERMERCADO SANCHEZ, INC. | 90 |
| NEW WAYNE'S BARBECUE & CAJUN INC | 112 |
| SIAM FOOD COMPANY | 120 |
| Total | 985 |

Tuesday, January 05, 2010

Earliest InspectionDate

Wednesday, February 22, 2023

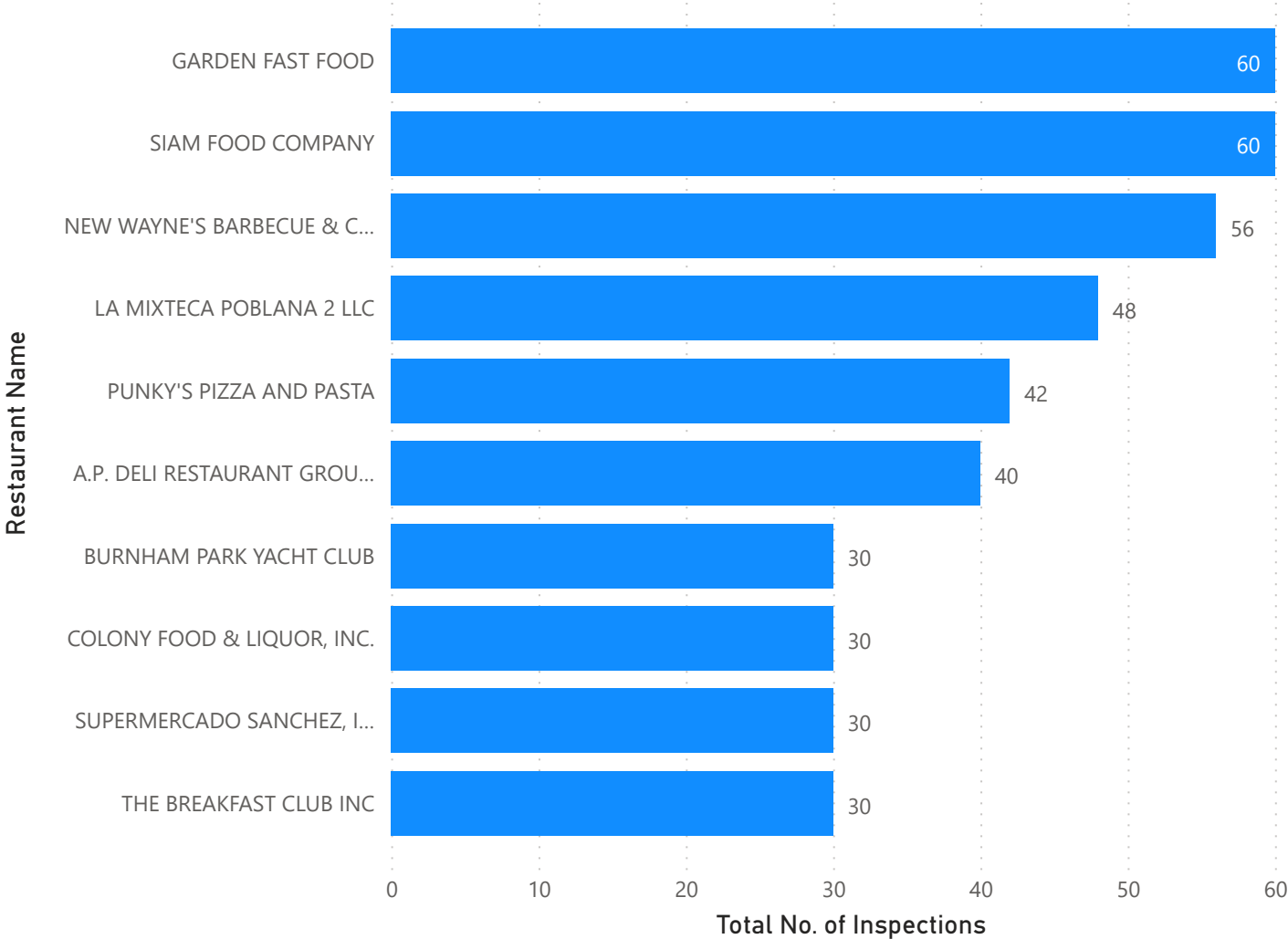
Latest InspectionDate

Inspection Date

1/5/2010

2/22/2023

Top 10 Worst Results of Restaurants



| Restaurant Name | Total No. of Inspections |
|----------------------------------|--------------------------|
| GARDEN FAST FOOD | 60 |
| SIAM FOOD COMPANY | 60 |
| NEW WAYNE'S BARBECUE & CAJUN INC | 56 |
| LA MIXTECA POBLANA 2 LLC | 48 |
| PUNKY'S PIZZA AND PASTA | 42 |
| A.P. DELI RESTAURANT GROUP, INC. | 40 |
| BURNHAM PARK YACHT CLUB | 30 |
| COLONY FOOD & LIQUOR, INC. | 30 |
| SUPERMERCADO SANCHEZ, INC. | 30 |
| THE BREAKFAST CLUB INC | 30 |
| Total | 426 |

Tuesday, January 05, 2010

Earliest InspectionDate

Wednesday, February 22, 2023

Latest InspectionDate

Inspection Date

1/5/2010

2/22/2023

- Results
- ☐ BUSINESS NOT LOCATED

☐ FAIL

☐ NO ENTRY

☐ NOT READY

☐ OUT OF BUSINESS

☐ PASS

☐ PASS W/ CONDITIONS

- InspectionType
- ☐ 1315 LICENSE REINSPECTI...

☐ ADDENDUM

☐ BUSINESS NOT LOCATED

☐ CANVAS

☐ CANVASS

☐ CANVASS FOR RIB FEST

☐ CANVASS RE INSPECTION ...

☐ CANVASS RE-INSPECTION

☐ CANVASS SCHOOL/SPECIA...

☐ CANVASS SPECIAL EVENTS

☐ CANVASS/SPECIAL EVENT

☐ CHANGED COURT DATE

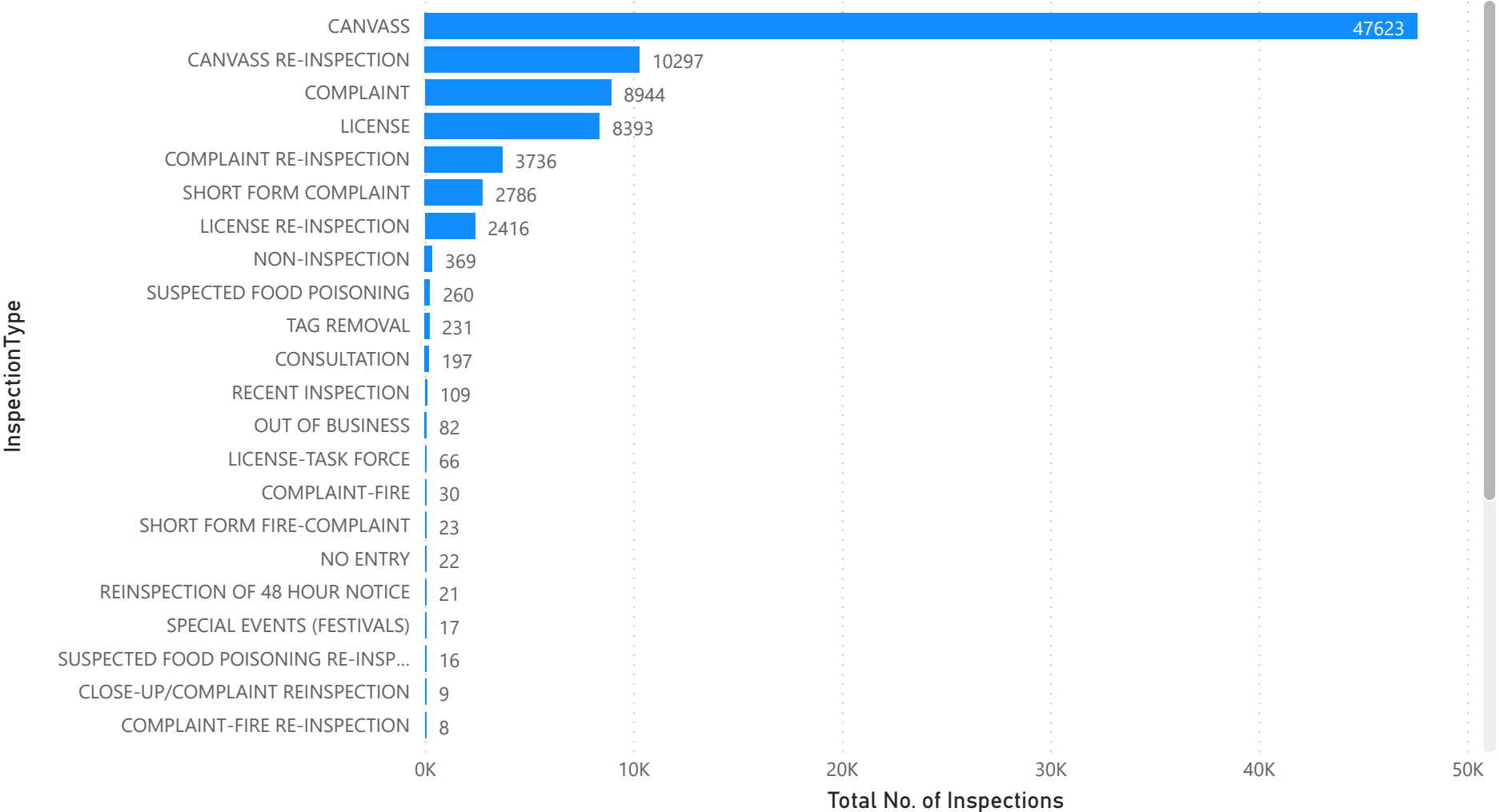
48.74K

No. of Inspections Passed

16.75K

No. of Inspections Failed

Total No. of Inspections by InspectionType



1/5/2010 2/22/2023



Monday, November 28, 2022

Latest InspectionDate

PASS W/ CONDITIONS

Last Results

Risk

Select all

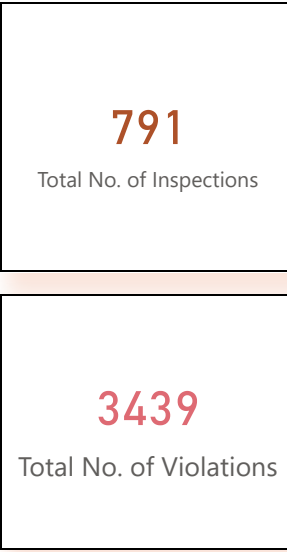
RISK 2 (MEDIUM)

ALL

RISK 3 (LOW)

RISK 1 (HIGH)

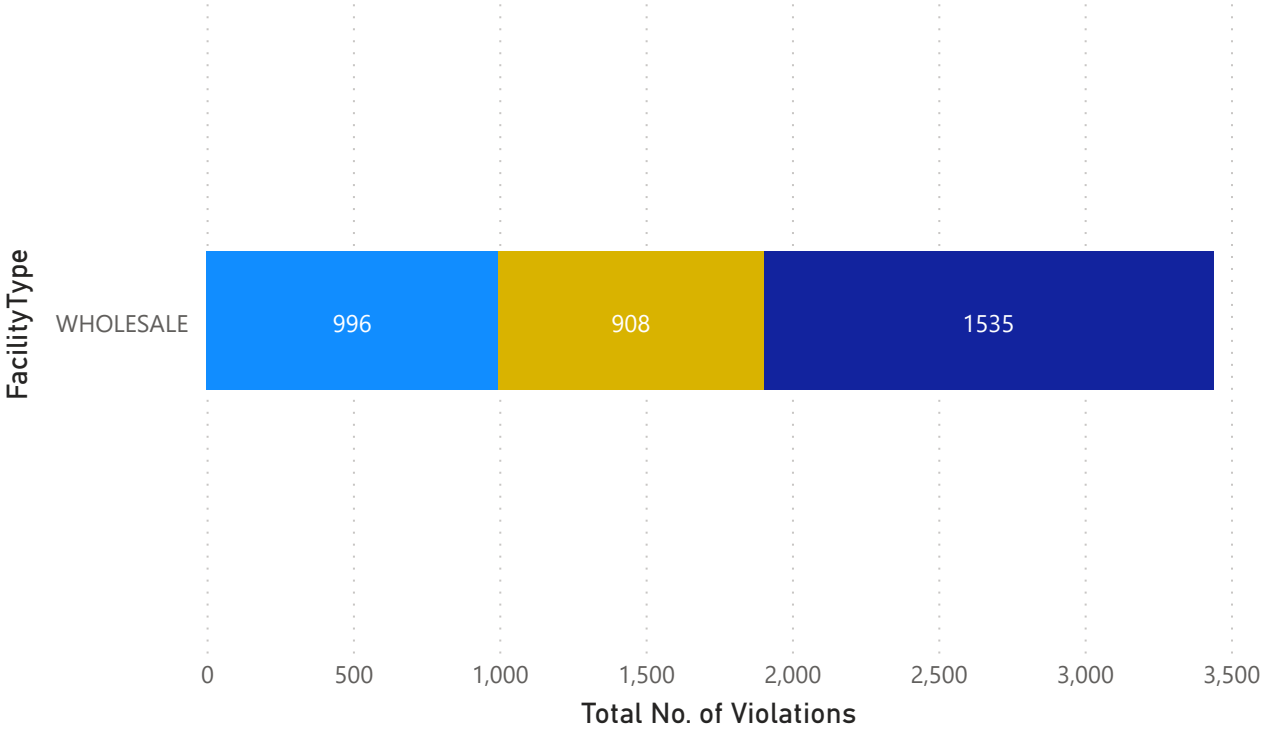
Unknown



- FacilityType
- ☐ YOUTH HOUSING
 - ☐ WRIGLEY ROOFTOP
 - ☐ WRIGLEY ROOF TOP
 - ☐ WINE TASTING BAR
 - ☐ WINE STORE
 - ☐ WHOLESALE BAKERY
 - ☐ WHOLESALE & RETAIL
 - ☒ WHOLESALE

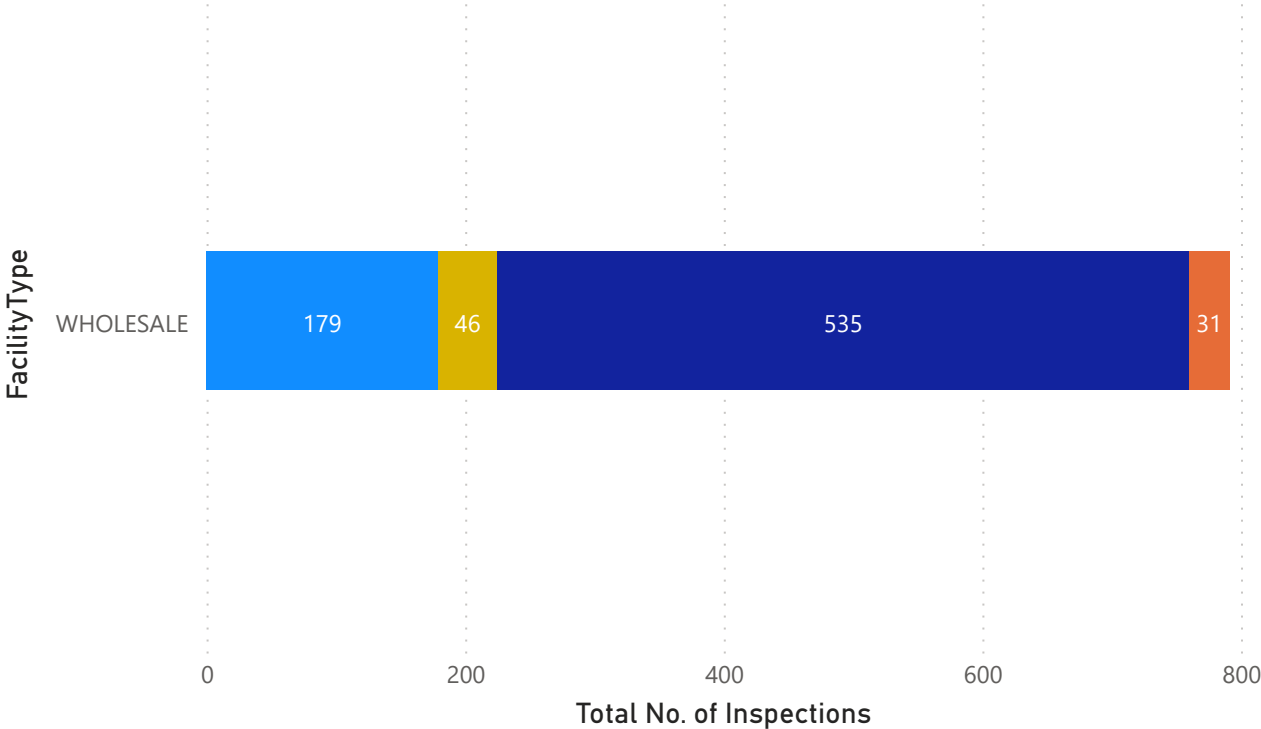
Total No. of Violations by FacilityType and Results

Results ● FAIL ● OUT OF BUSINESS ● PASS



Total No. of Inspections by FacilityType and Results

Results ● FAIL ● OUT OF BUSINESS ● PASS ● PASS W/ CONDITIONS



Results

▼

Total No. of Inspections by Results, Latitude and Longitude

- ☒ Select all
- ☐ BUSINESS NOT LOCATED
- ☒ FAIL
- ☐ NO ENTRY
- ☐ NOT READY
- ☐ OUT OF BUSINESS
- ☒ PASS
- ☒ PASS W/ CONDITIONS

Risk

▼

- ☒ Select all
- ☒ ALL
- ☒ RISK 1 (HIGH)
- ☒ RISK 2 (MEDIUM)
- ☒ RISK 3 (LOW)
- ☒ Unknown