

(Hansen) Insp #:		Chicago Department of Public Health Food Establishment Inspection Report Food Protection Division Telephone: 312-746-8030 Fax 312-746-4240 TTY: 312-747-2374			Inspection Date:			
License #:					Started:		Completed:	
Inspection Type #:					Inspector's Badge #:			
Facility Type #:					Days of Operation		From To	
HFP - Reason?		SR#:		Supv's. Badge #:		Approval Date:		
Business Address			Zip:		Location on Site:		Status:	
D/B/A:			A/K/A:					
Certified Manager:			Certificate #:		Expiration Date:		# Certified Mgr(s):	
Meat Supplier:			Address:					
Disposal Service:			Pest Control:			Pest License #: 051-		
Total Seats:		# Food Prep Area:		HACCP Concepts Presented: Y N NA			Citations Issued: Y N	
Does The Facility Cater? Y N		Satellite School?: Y N		Does School Prepare Own Food? Y N			Running Hot Water? Y N	
# Employees:		# Washrooms:		Risk 1 2 3		Reason For Risk Change:		
Dish Machine: HT: Hot Water			LT: Chemical PPM: Chlorine		Iodine		Quats	
License Re-Instated: <input type="checkbox"/>								
Washbowls: # of Sinks		Location		Utility: # of Sinks		Location		
License Suspended: <input type="checkbox"/>								
Exposed: # of Sinks		Location		1-2 Compart. # ()		Location		
				3 Compart. # ()		Location		
Hot Food Temperatures				Cold Food Temperatures				
Product		Temp		Location		Product		
Temp		Location		Temp		Location		
Critical Violations 1-14 (\$500 fine per each violation)				Food Equipment and Utensils 7-38-030				
Food Protection 7-38-005 (B) (B-2)				Toxic Items 7-38-005A, 7-38-030				
01 Source sound condition, no spoilage, foods properly labeled, shellfish tags in place				22 Dish machines: provided with accurate thermometers, chemical test kits and suitable gauge cock				
Food Protection 7-38-005 (A)				23 Dishes and utensils flushed, scraped, soaked				
02 Facilities to maintain proper temperature				24 Dish washing facilities: properly designed, constructed, maintained, installed, located and operated				
03 Potentially hazardous food meets temperature requirement during storage, preparation display and service				Toilet/Hand Washing Facilities For Customers 7-38-030				
04 Source of cross contamination controlled i.e. cutting boards, food handlers, utensils, etc.				25 Adequate number, convenient, accessible, properly designed and installed				
Personnel 7-38-010 (A) (B)				27 Toilet room doors enclosed, clean, provided with hand cleanser, sanitary hand drying devices and proper waste receptacles				
05 Personnel with infections restricted: no open sores, wounds, etc.				Display of Inspection Report Summary 7-42-010B				
06 Hands washed and cleaned, good hygienic practices; bare hand contact with ready to eat food minimized				28 * Inspection report summary displayed and visible to all customers				
Food Equipment and Utensil Sanitation 7-38-030				Compliance				
07 Wash and rinse water: clean and proper temperature				29 Previous minor violation(s) Corrected 7-42-090				
08 Sanitizing rinse for equipment and utensils: clean, proper temperature, concentration, exposure time				Minor violations 30-44 (\$250 fine per violation per each day the violation exists if not corrected by next routine inspection)				
Wash and Waste Water Disposal 7-38-030				Food, Food Protection and Equipment 7-38-005B-2, 7-38-025				
09 Water source: safe, hot & cold under city pressure				30 Food in original container, properly labeled: consumer advisory posted as needed				
10 Sewage and waste water disposal, no back siphonage, cross connection and/or back flow				31 Clean multi-use utensils and single service articles properly stored: no reuse of single service articles				
Toilet and Hand Washing Facilities for Staff 7-38-030				32 Food and non-food contact surfaces properly designed, constructed and maintained				
11 Adequate number, convenient, accessible, designed, and maintained				33 Food and non-food contact equipment/utensils clean, free of abrasive detergents				
12 Hand washing facilities: with soap and sanitary hand drying devices, convenient and accessible to food prep area				Facility Maintenance 7-38-030, 015, 010, 005				
Insect and Rodent Control: 7-38-020				34 Floors: constructed per code, cleaned, good repair coving installed, dust-less cleaning methods used				
13 No evidence of rodent or insect infestation, no birds, turtles or other animals				35 Walls ceilings, attached equipment constructed per code: good repair surfaces clean and dust-less cleaning methods				
Compliance				36 Lighting: required minimum foot-candles of light provided, fixtures shielded				
14 Previous serious violation corrected, 7-42-090				37 Toilet room doors self closing; dressing rooms with lockers provided: complete separation from living/sleeping quarters				
Serious Violations 15-29 (\$250 fine per each day the violation exists)				38 Ventilation: rooms and equipment vented as required: Plumbing: installed and maintained				
Food Protection 7-38-005 (A)				39 Linen: clean and soiled properly stored				
15 Unwrapped and potentially hazardous food not re-served				40 Refrigeration and metal stem thermometers provided and conspicuous				
16 Food protected during storage, preparation, display, service and transportation				41 Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored				
17 Potentially hazardous food properly thawed				42 Appropriate method of handling of food (ice); hair restraints and clean apparel worn				
Insect and Rodent Control: Garbage 7-38-020				43 Food (ice) dispensing utensils, wash cloths properly stored				
18 No evidence of rodents or insects; outer openings protected/rodent proofed, a written log shall be maintained and available to the inspectors				44 Only authorized personnel in the food-prep area				
19 Outside garbage, waste grease and storage area; clean, rodent proof, all containers covered				No Smoking Regulations 7-32-010 through 090				
20 Inside containers or receptacles: adequate number, properly covered and insect/rodent proof				70				
Personnel 7-38-012								
21 *Certified Food Manager on site when potentially hazardous foods are prepared and served								