

**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 #: _____		Inspection Date: _____	
License #: _____		Started: _____	Completed: _____
Inspection Type: _____		Inspector's Badge #: _____	Supervisor's Badge #: _____
Facility Type: _____		Days of Operation: _____	
SR #: _____	SFP #: _____	Fire #: _____	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: _____
<b>Food Temperature Observations</b>			
Product: _____	Temp: _____	Location: _____	Product: _____ Temp: _____ Location: _____

<b>Critical Violations Items 1 - 14 (\$500 fine per each violation)</b>	
<b>Food Protection 7-38-005 (B) (B-2)</b>	
01	Source sound condition, no spoilage, foods properly labeled, shellfish tags in place
<b>Food Protection 7-38-005 (A)</b>	
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
<b>Food Protection 7-38-010 (A) (B)</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
<b>Food Equipment and Utensil Sanitation 7-38-030</b>	
07	Wash and rinse water: clean and proper temperature
08	Sanitizing rinse for equipment and utensils: clean, proper temperature, concentration, exposure time
<b>Wash and Waste Water Disposal 7-38-030</b>	
09	Water source: safe, hot & cold under city pressure
10	Sewage and waste water disposal, no back siphonage, cross connection and/or back flow
<b>Toilet and Hand Washing Facilities for Staff 7-38-030</b>	
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
<b>Compliance Insect and Rodent Control: 7-38-020</b>	
13	No evidence of rodent or insect infestation, no birds, turtles or other animals
<b>Compliance</b>	
14	Previous serious violation corrected, 7-42-090
<b>Serious Violations Items 15 - 29 (\$250 fine per each day the violation exist)</b>	
<b>Food Protection 7-38-005 (A)</b>	
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
<b>Insect and Rodent Control: Garbage 7-38-020</b>	
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
<b>Personnel 7-38-012</b>	
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served

<b>Food Equipment and Utensil 7-38-030</b>	
22	Dish machines: provided with accurate thermometers, chemical test kits and suitable gauge cock
23	Dishes and utensils flushed, scraped, soaked
<b>Food Equipment and Utensil 7-38-030, 005 (A)</b>	
24	Dish washing facilities: properly designed, constructed, maintained, installed, located and operated
<b>Toxic Items 7-38-005 (A), 7-38-030</b>	
25	Toxic items properly stored, labeled and used
<b>Toilet / Hand Washing Facilities For Customers 7-38-030</b>	
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
<b>Display of Inspection Report Summary 7-42-010 (B)</b>	
28	* Inspection report summary displayed and visible to all customers
<b>Compliance</b>	
29	Previous minor violation(s) Corrected 7-42-090
<b>Minor Violations Items 30 - 44 (\$250 fine per each day the violation exist if not corrected by the next routine inspection)</b>	
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
<b>Food Maintenance 7-38-030, 015, 010 (A), 005 (A)</b>	
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
<b>No Smoking Regulations 7-32-010 Through 090</b>	
70	No Smoking Regulations

Certified Manager(s)	Certificate #	Expiration Date	Hours

Code Violations	Description of Code Violations	Correct By Date

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.