

Chicago Department of Public Health
Food Protection Division

Food Establishment Inspection Report

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|--------------------------------------|-------------------------------|--------------------------------|--|
| 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: _____ |
| 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 |

