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OF COUNSEL

IN REPLY REFER TO FILE NO.

February 9, 2016

Mr. Frank G. Frangello  
2211 N. 74<sup>th</sup> Avenue  
Elmwood Park, Illinois 60770  
frangello2211@comcast.net

EP-1

**Re: Freedom of Information Act Request**

Dear Mr. Frangello:

The Village of Elmwood Park is in receipt of your February 3, 2016, Illinois Freedom of Information Act (5 ILCS 140/1 *et seq.*) ("FOIA") request for the following records:

"2015-2016 HEALTH INSPECTION REPORTS FOR

- BURGER KING 1750 HARLEM
- MCDONALD[']S 7217 GRAND
- JOHNIES BEEF 7500 NORTH AVE
- AMERICAN BAGEL 7230 NORTH AVE[.]"

Enclosed please find the records responsive to your FOIA request. However, please be advised that certain information in the records responsive to your FOIA request has been determined to be exempt from disclosure under FOIA. Accordingly, such information has been redacted from the records being provided.

Section 7(1)(b) of FOIA provides that "private information" is exempt from disclosure. "Private information" is defined in FOIA as, "unique identifiers, including a person's social security number, driver's license number, employee identification number, biometric identifiers, personal financial information, passwords or other access codes, medical records, home or personal telephone numbers, and personal email addresses. Private information also includes home address and personal license plates, except as otherwise provided by law or when compiled without possibility of attribution to any person." 5 ILCS 140/2(c-5). Consequently, signatures have been redacted from the records being provided.

**STORINO, RAMELLO & DURKIN**

Mr. Frank G. Frangelo  
February 9, 2016  
Page 2

The person responsible for the decision to deny a portion of your FOIA request is the Village of Elmwood Park Freedom of Information Officer, Gina Pesko. In accordance with Section 9(a) of FOIA, you are hereby notified that you have the right to file a Request for Review regarding the decision made by the Village of Elmwood Park Freedom of Information Officer with the Public Access Counselor at the Illinois Attorney General's Office. You can file your Request for Review with the Public Access Counselor by writing to:

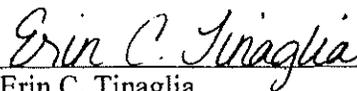
Sarah Pratt  
Public Access Counselor  
Office of the Attorney General  
500 South 2<sup>nd</sup> Street  
Springfield, Illinois 62706  
Fax: 217-782-1396  
E-mail: [publicaccess@atg.state.il.us](mailto:publicaccess@atg.state.il.us)

If you choose to file a Request for Review with the Public Access Counselor, you must do so within 60 calendar days of the date of this letter. Please note that you must include a copy of your original FOIA request and this letter when filing a Request for Review with the Public Access Counselor.

You are also notified that you have the right to judicial review regarding the decision made by the Village of Elmwood Park Freedom of Information Officer pursuant to Section 11 of FOIA.

Sincerely,

STORINO, RAMELLO & DURKIN  
Attorneys for the Village of Elmwood Park

  
Erin C. Tinaglia

Enclosures

# ELMWOOD PARK HEALTH DEPARTMENT

Type of Establishment  
 Food Service Establishment  
 Retail Food Store  
 Temporary  
 Mobile

Sanitary Inspection Report  
 Food Service Establishment

Reason for Inspection  
 Routine  Recheck  
 Complaint  License

Name of Establishment Burger King Address 1750 Harlem Ave  
 Owner or Operator Tri City Foods Phone \_\_\_\_\_

Based on an inspection this day, the items marked below identify the violation in operation or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the health authority. Failure to comply with this notice may result in immediate suspension of your permit.

\* = Indicates Critical Items Requiring Immediate Correction.

ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION	
			<b>FOOD</b>				<b>FLOORS, WALLS AND CEILINGS</b>					
*1		5	Source, Wholesome, No Spoilage	20		4	Sanitization rinse: clean, temperature, concentration	36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
2		1	Original Container, Properly Labeled	21		1	Wiping cloths: clean, use restricted	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods	
			<b>FOOD PROTECTION</b>							<b>LIGHTING</b>		
*3		5	Potentially hazardous food meets, temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment/utensils clean, free of abrasives and detergents					
				23		1	Non-food contact surfaces of equipment and utensils clean					
*4		4	Facilities to maintain product temperature	24		1	Storage, handling of clean equipment/utensils	38		1	Lighting provided as required, fixtures shielded	
5		1	Thermometers provided and conspicuous	25		1	Single-service articles, storage, dispensing					
6		2	Potentially hazardous food properly thawed	26		2	No re-use of single-service articles	39		1	Rooms and equipment - vented as required	
			<b>CROSS CONTAMINATION</b>				<b>WATER</b>					
*7		4	Unwrapped and potentially hazardous food not reserved	*27		5	Water source, safe: hot and cold under pressure					
8		2	Food protection during storage, preparation, display, service and transportation				<b>SEWAGE</b>					
9		2	Handling of food (ice) minimized, methods	*28		4	Sewage and waste water disposal	*41		5	Toxic items properly stored, labeled and used	
10		1	Food (ice) dispensing utensils properly stored	29		1	Installed, maintained					
			<b>PERSONNEL</b>				<b>PLUMBING</b>					
*11		5	Personnel with infections restricted	*30		5	Cross-connection, back siphonage, back flow	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel	
		5	Hands washed and clean, good hygienic practices				<b>TOILET AND HAND-WASHING FACILITIES</b>	43		1	Complete separation from living/sleeping quarters, laundry	
		1	Clean clothes, hair restraints	*31		4	Number, convenient, accessible, designed, installed	44		1	Clean, soiled linen properly stored	
			<b>FOOD EQUIPMENT AND UTENSILS</b>							<b>OTHER OPERATIONS</b>		
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: Hand cleanser sanitary towels/hand drying devices provided, proper waste receptacles, tissue	45			Management personnel certified Yes _____ No _____	
15	X	1	Non-Food contact surfaces: designed, constructed, maintained, installed, located							46		Public restroom clean and sanitary Yes _____ No _____
16	X	2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	33		2	Containers or receptacles covered: adequate number, insect/rodent proof, frequency, clean	47			Dumpster/grease barrel properly enclosed Yes _____ No _____	
17		1	Accurate Thermometers, chemical test kits provided, gauge clock	34		1	Outside storage area, enclosures properly constructed, clean: controlled incineration	48			No smoking section in dining room provided Yes _____ No _____	
18		1	Pre-flushed, scraped, soaked				<b>INSECT, RODENT, ANIMAL CONTROL</b>	49			Bar tenders properly licensed Yes _____ No _____	
19		2	Wash, rinse water: clean, proper temperature	*35		4	Presence of insects/rodents, outer openings protected, no birds, turtles, other animals					

Temperatures: Temp/PPM Chemical 100ppm ch<sub>2</sub> Hot Foods Fish - 132° Under - 158° 160° Burger - 167°, 178° Cold Foods Tomatoes - 38°, 50° (thinned) Bacon - 41° 40° Milk - 38° Cheese - 38°  
 Manager Certification No.: Leticia Trevino  
passed class waiting for 1 DPH cert. for cake

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
	Complaint received that establishment is dirty & employees keep the place dirty. "People get sick from eating there on a daily." Complainant did not leave name/phone number for follow-up questions on complaint	cream - 37° 40°
36	Clean floor under pop dispenser area	
37	Replace water damaged ceiling tiles - Clean dust where noted	

Report and Instructions Received By \_\_\_\_\_ (Signature of Owner or Representative)

Date 3.18.15 Time 11:15 A.M. P.M. Sanitation Score 95 (100 Minus Demerits)

(Report must be posed on premises.)  
 By \_\_\_\_\_ (Inspector)  
 Page 1 of 2



# ELMWOOD PARK HEALTH DEPARTMENT

Type of Establishment  
 Food Service Establishment  
 Retail Food Store  
 Temporary  
 Mobile

Sanitary Inspection Report  
 Food Service Establishment

Reason for Inspection  
 Routine       Recheck  
 Complaint       License

Name of Establishment Great American Bagel Address 7230 W. North Ave  
 Owner or Operator 3R & K, Inc. Phone \_\_\_\_\_

Based on an inspection this day, the items marked below identify the violation in operation or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the health authority. Failure to comply with this notice may result in immediate suspension of your permit.

\* = Indicates Critical Items Requiring Immediate Correction.

ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION
			<b>FOOD</b>				<b>FLOORS, WALLS AND CEILINGS</b>				
*1		5	Source, Wholesome, No Spoilage	*20		4	Sanitization rinse: clean, temperature, concentration	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
2		1	Original Container, Properly Labeled	21		1	Wiping cloths: clean, use restricted	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
			<b>FOOD PROTECTION</b>							<b>LIGHTING</b>	
*3		5	Potentially hazardous food meets, temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment/utensils clean, free of abrasives and detergents				
*4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment/utensils	38		1	Lighting provided as required, Fixtures shielded
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing				
*7		4	Unwrapped and potentially hazardous food not reserved CROSS CONTAMINATION	26		2	No re-use of single-service articles				
8		2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>				
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, sale: hot and cold under pressure				
10		1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>				
			<b>PERSONNEL</b>	*28		4	Sewage and waste water disposal	*41		5	Toxic items properly stored, labeled and used
*11		5	Personnel with infections restricted				<b>PLUMBING</b>				
12		5	Hands washed and clean, good hygienic practices	29		1	Installed, maintained	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back siphonage, back flow	43		1	Complete separation from living/sleeping quarters, laundry
			<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>				
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	44		1	Clean, soiled linen properly stored
15		1	Non-Food contact surfaces: designed, constructed, maintained, installed, located				45		1	Management personnel certified Yes <input checked="" type="checkbox"/> No _____	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated				46			Public restroom clean and sanitary Yes _____ No _____	
17		1	Accurate Thermometers, chemical test kits provided, gauge clock	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser sanitary towels/hand drying devices provided, proper waste receptacles, tissue	47			Dumpster/grease barrel properly enclosed Yes _____ No _____
18		1	Pre-flushed, scraped, soaked	33		2	Containers or receptacles covered: adequate number, insect/rodent proof, frequency, clean	48			No smoking section in dining room provided Yes _____ No _____
19		2	Wash, rinse water: clean, proper temperature	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration	49			Barenders properly licensed Yes _____ No _____
				*35		4	Presence of insects/rodents, outer openings protected, no birds, turtles, other animals				

Temperatures: Temp/PPM Chemical 100ppm cl<sub>2</sub> Hot Foods pucc cheddar-138° Cold Foods tomato-36° 38° 40°  
chili-140° cream cheese-34°  
 Manager Certification No.: RAUL ARROYO 8/27/15 stuffed pepper soup-138° stewed fruit-36° 38°  
#1505047 cheese-40° 38°

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
37	Replace kitchen ceiling (damaged) w/ smooth easily cleanable tiles	
37	Repair walls where damaged (mop sink, 3-comp sink, baker area)	

Report and Instructions Received By \_\_\_\_\_ (Signature of Owner or Representative)  
 Date 3.26.15 Time 11:15 A.M. P.M. Sanitation Score 99 (100 Minus Demerits)  
 (Report must be posed on premises.)  
 Page 1 of 1 By \_\_\_\_\_ (Inspector)

# ELMWOOD PARK HEALTH DEPARTMENT

Type of Establishment  
 Food Service Establishment  
 Retail Food Store  
 Temporary  
 Mobile

Sanitary Inspection Report  
 Food Service Establishment

Reason for Inspection  
 Routine       Recheck  
 Complaint       License

Name of Establishment Johnnie's Beef Address 7500 W. North Ave  
 Owner or Operator Johnnie Corp. Phone \_\_\_\_\_

Based on an inspection this day, the items marked below identify the violation in operation or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the health authority. Failure to comply with this notice may result in immediate suspension of your permit.

\* = Indicates Critical Items Requiring Immediate Correction.

ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION
<b>FOOD</b>				<b>FOOD</b>				<b>FLOORS, WALLS AND CEILINGS.</b>			
*1		5	Source, Wholesome, No Spoilage	*20		4	Sanitization (rinse): clean, temperature, concentration	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
2		1	Original Container, Properly Labeled	21		1	Wiping cloths: clean, use restricted	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
<b>FOOD PROTECTION</b>				<b>FOOD PROTECTION</b>				<b>LIGHTING</b>			
*3		5	Potentially hazardous food meets, temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment/utensils clean, free of abrasives and detergents	38	X	1	Lighting provided as required, fixtures shielded
*4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	<b>VENTILATION</b>			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment/utensils	<b>DRESSING ROOMS</b>			
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	<b>OTHER OPERATIONS</b>			
*7		4	Unwrapped and potentially hazardous food not reservoir GROSS CONTAMINATION	26		2	No re-use of single-service articles	39		1	Rooms and equipment - vented as required
8		2	Food protection during storage, preparation, display, service and transportation	<b>WATER</b>				<b>DRESSING ROOMS</b>			
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	40		1	Rooms clean, lockers provided, facilities clean
10		1	Food (ice) dispensing utensils properly stored	<b>SEWAGE</b>				<b>OTHER OPERATIONS</b>			
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	*41		5	Toxic items properly stored, labeled and used
*11		5	Personnel with infections restricted	<b>PLUMBING</b>				42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, maintained	43		1	Complete separation from living/sleeping quarters, laundry
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back siphonage, back flow	44		1	Clean, soiled linen properly stored
<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	45		1	Management personnel certified Yes <u>X FROM WHO DOCUMENT</u>
15		1	Non-Food contact surfaces: designed, constructed, maintained, installed, located	32	X	2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: Hand cleanser sanitary towels/hand drying devices provided, proper waste receptacles, tissue	46		1	Public restroom clean and sanitary Yes _____ No _____
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	<b>GARBAGE AND REFUSE DISPOSAL</b>				47		1	Dumpster/grease barrel properly enclosed Yes _____ No _____
17		1	Accurate Thermometers, chemical test kits provided, gauge clock	33		2	Containers or receptacles covered: adequate number, insect/rodent proof, frequency, clean	48		1	No smoking section in dining room provided, Yes _____ No _____
18		1	Pre-flushed, scraped, soaked	34		1	Outside storage area, enclosures properly constructed, clean: controlled incineration	49		1	Barenders properly licensed Yes _____ No _____
19		2	Wash, rinse water: clean, proper temperature	*35		4	Presence of insects/rodents, other openings protected, no birds, turtles, other animals				

Temperatures: Temp/PPM Chemical \_\_\_\_\_ Hot Foods I beef - 150° Jamelon - 140° Cold Foods: I beef - 40° 38° 40°  
pepperoni - 140° beef gyro - 140° sausage - 38°  
sausage - 150° 140° shake mix - 40°

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
38	Replace damaged light shields	
note:	Recommend handwash sink(s) in food prep area.	
32	Provide soap/towel dispenser at 3-comp sink to wash hands in wash sink of 3-comp sink (as stop gap measure)	

Report and Instructions Received By \_\_\_\_\_ (Signature of Owner or Representative)  
 Date 4.8.15 Time 11:15 A.M. P.M. Sanitation Score 97 (100 Minus Demerits)  
 (Report must be posed on premises.)  
 Page 1 of 1 By \_\_\_\_\_ (Inspector)

# ELMWOOD PARK HEALTH DEPARTMENT

Type of Establishment  
 Food Service Establishment  
 Retail Food Store  
 Temporary  
 Mobile

Sanitary Inspection Report  
 Food Service Establishment

Reason for Inspection  
 Routine     Recheck  
 Complaint     License

Name of Establishment M<sup>s</sup> Donald's Address 7227 W. Grand Ave  
 Owner or Operator \_\_\_\_\_ Phone \_\_\_\_\_

Based on an inspection this day, the items marked below identify the violation in operation or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the health authority. Failure to comply with this notice may result in immediate suspension of your permit.

\* = Indicates Critical Items Requiring Immediate Correction.

ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION
			<b>FOOD</b>				<b>FLOORS, WALLS AND CEILINGS</b>				
*1		5	Source, Wholesome, No Spoilage	20		4	Sanitization rinse: clean, temperature, concentration	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
2		1	Original Container, Properly Labeled	21		1	Wiping cloths: clean, use restricted	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
			<b>FOOD PROTECTION</b>							<b>LIGHTING</b>	
*3		5	Potentially hazardous food meats, temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment/utensils clean, free of abrasives and detergents				<b>VENTILATION</b>
*4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean				<b>DRESSING ROOMS</b>
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment/utensils				<b>OTHER OPERATIONS</b>
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing				<b>TOILET AND HAND-WASHING FACILITIES</b>
*7		4	Unwrapped and potentially hazardous food not reserved CROSS CONTAMINATION	26		2	No re-use of single-service articles				<b>TOILET AND HAND-WASHING FACILITIES</b>
			<b>PERSONNEL</b>				<b>WATER</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>
8		2	Food protection during storage, preparation, display, service and transportation	*27		5	Water source, safe: hot and cold under pressure				<b>TOILET AND HAND-WASHING FACILITIES</b>
9		2	Handling of food (ice) minimized, methods				<b>SEWAGE</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>
10		1	Food (ice) dispensing utensils properly stored	*28		4	Sewage and waste water disposal				<b>TOILET AND HAND-WASHING FACILITIES</b>
			<b>PERSONNEL</b>				<b>PLUMBING</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>
*11		5	Personnel with infections restricted	29		1	Installed, maintained				<b>TOILET AND HAND-WASHING FACILITIES</b>
		5	Hands washed and clean, good hygienic practices	*30		5	Cross-connection, back siphonage, back flow				<b>TOILET AND HAND-WASHING FACILITIES</b>
		1	Clean clothes, hair restraints				<b>TOILET AND HAND-WASHING FACILITIES</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>
			<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	31		4	Number, convenient, accessible, designed, installed				<b>TOILET AND HAND-WASHING FACILITIES</b>
15		1	Non-Food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: Hand cleanser sanitary towels/hand drying devices provided, proper waste receptacles, tissue				<b>TOILET AND HAND-WASHING FACILITIES</b>
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated				<b>GARBAGE AND REFUSE DISPOSAL</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>
17		1	Accurate Thermometers, chemical test kits provided, gauge clock	33		2	Containers or receptacles covered: adequate number, insect/rodent proof, frequency, clean				<b>TOILET AND HAND-WASHING FACILITIES</b>
18		1	Pro-flushed, scraped, soaked	34		1	Outside storage area, enclosures properly constructed, clean: controlled incineration				<b>TOILET AND HAND-WASHING FACILITIES</b>
19		2	Wash, rinse water: clean, proper temperature				<b>INSECT, RODENT, ANIMAL CONTROL</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>
				*35		4	Presence of insects/rodents, outer openings protected, no birds, turtles, other animals				<b>TOILET AND HAND-WASHING FACILITIES</b>

Temperatures: Temp/PPM Chemical 400ppm quat Hot Foods chicken 140, 170 Cold Foods Yogurt 38, Ice cream mix 40, veggie 40, milk 39, 39, eggs 40, 40, bacon 40  
 Manager Certification No.: Chicago cert

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
27	Provide water (hot/cold) at ware washing hand sink	Chicago 38, 60 (imod)
45	Obtain IDPA FSSM through reciprocity of Chicago certification (gave manager applications)	(corrected on site) 1/25/15
45	Obtain 1hr online food handler training certification (ANSI exam) or IDPA FSSM certificate	

Report and Instructions Received By \_\_\_\_\_ (Signature of Owner or Representative)  
 Date 11.24.15 Time 11:00 A.M. \_\_\_\_\_ P.M. Sanitation Score 100 (100 Minus Demerits)  
 (Report must be posed on premises.)  
 Page 1 of 1 By \_\_\_\_\_ (Inspector)