



Village of
Elmwood Park

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Village President
Gina Pesko
Village Clerk
Paul A. Volpe
Village Manager
Michael Durkin
Village Attorney

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Angela Stranges
Anthony Del Santo
Angelo J. Lollino
Jonathan L. Zivojnovic

Ms. Erica Burkert-EcoLab
1601 West Diehl Road
Naperville, IL 60563
inspections@activeviewhdi.com

March 1, 2016

RE: Freedom of Information Act Request

Dear Ms. Burkert,

The Village of Elmwood Park is in receipt of your February 29, 2016, Freedom of Information Act (5 ILCS 140/1 et seq.) ("FOIA") for the following records:

"Panera, 7330 W. North Ave, Elmwood Park..We are searching for any inspections conducted at this facility since 1//01/2015"

Enclosed are records responsive to your request. However, please be advised that certain information in the records being provided has been determined to be exempt from disclosure under FOIA, and that 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 id number, biometric identifiers, personal financial information, passwords or other access codes, medical records, home or personal telephone numbers, and personal email addresses." Section 7(1)(c) of FOIA provides that, "personal information contained within public records, the disclosure of which would constitute a clearly unwarranted invasion of personal privacy is exempt from disclosure. Consequently, birthdates and other personal information, the disclosure of which would constitute a clearly unwarranted invasion of personal privacy, such as the victim's name and identifying information, have been redacted from the records being provided.

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 2nd Street
Springfield, Illinois 62706
Fax: 217-782-1396
E-mail: 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 II of FOIA.

Should you have any questions, please do not hesitate to contact my office.

Gina Pesko



Village Clerk
Freedom of Information Officer
708-452-3948

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 Panera Bread Address 7330 W. North St

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				
FOOD															
*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	-							
FOOD PROTECTION															
*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	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods				
*4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	LIGHTING							
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	VENTILATION							
*7		4	Unwrapped and potentially hazardous food not reserved CROSS 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	WATER								DRESSING ROOMS			
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	SEWAGE								OTHER OPERATIONS			
PERSONNEL															
*11		5	Personnel with infections restricted	*28		4	Sewage and waste water disposal	*41		5	Toxic items properly stored, labeled and used				
		5	Hands washed and clean, good hygienic practices	PLUMBING								42		1	Premises: maintained, free of litter, unnecessary articles, cleaning / maintenance equipment properly stored, authorized personnel
*13		1	Clean clothes, hair restraints	29		1	Installed, maintained	43		1	Complete separation from living / sleeping quarters, laundry				
FOOD EQUIPMENT AND UTENSILS															
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*30		5	Cross-connection, back siphonage, back flow	44		1	Clean, soiled linen properly stored				
15		1	Non-Food contact surfaces: designed, constructed, maintained, installed, located	TOILET AND HAND-WASHING FACILITIES								45		Management personnel certified Yes <u>X</u> RYAN No <u>SCHMIDT</u>	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	31		4	Number, convenient, accessible, designed, installed	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			Bartenders properly licensed Yes _____ No _____				
INSECT, RODENT, ANIMAL CONTROL															
				*35		4	Presence of insects / rodents, outer openings protected, no birds, turtles, other animals								

Temperatures: Temp/PPM Chemical 160ppm quat Hot Foods 300ps - 148 - 172 Cold Foods 40ps - 36 Lam - 38
yeast - 36 cheese - 37, 39
potatoes - 38
 Manager Certification No.: 1639093 5/6/19

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
		<u>dressing 38</u>
		<u>Chicken 39</u>
		<u>milk 39, 40</u>

Report and Instructions Received By _____ (Signature of Owner or Representative)
 Date 11-24-15 Time 11:45 A.M. _____ P.M. Sanitation Score 100 (100 Minus Demerits)