



Angelo "Skip" Saviano
Village President
Gina Pesko
Village Clerk
Paul A. Volpe
Village Manager
Michael Durkin
Village Attorney

Trustees
Alan T. Kaminski
Jeff Sargent
Angela Stranges
Anthony Del Santo
Angelo J. Lollino
Jonathan L. Zivojnovic

Erica Burkert EcoLoab
1601 West Diehl Road
Naperville, IL 60563
inspections@activeviewhdi.com

May 20, 2016

RE: Freedom of Information Act Request

Dear Erica,

The Village of Elmwood Park is in receipt of your May 20, 2016, Freedom of Information Act (5 ILCS 140/1 et seq.) ("FOIA") for the following records:

"Health inspections: Elmwood Elementary after 3/31/2015, Elmwood Park High School after 2/13/2013, Elmwood Park Middle School after 5/08/2015 and John Mills Elementary after 3/31/2015."

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 Elm Middle School Address 7607 W. Cortland St.

Owner or Operator Armark 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, WALLS AND CEILINGS.
2		1	Original Container, Properly Labeled	21		1	Wiping cloths: clean, use restricted				Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
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			1	Installed, maintained	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
		1	Clean clothes, hair restraints	*30		5	Cross-connection, back siphonage, back flow	43		1	Complete separation from living/sleeping quarters, laundry
FOOD EQUIPMENT AND UTENSILS											
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located			4	TOILET AND HAND-WASHING FACILITIES	44		1	Clean, soiled linen properly stored
15		1	Non-Food contact surfaces: designed, constructed, maintained, installed, located	31		4	Number, convenient, accessible, designed, installed	45			Management personnel certified Yes <u>X</u> <u>DIANA KAPETANOS</u>
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser sanitary towels/hand drying devices provided, proper waste receptacles, tissue	46			Public restroom clean and sanitary Yes _____ No _____
17		1	Accurate Thermometers, chemical test kits provided, gauge clock			2	GARBAGE AND REFUSE DISPOSAL	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 400 ppm quat Hot Foods corn - 138, 140 Cold Foods cheese - 40, 40
peas - 142 potatoes - 143, 168, 172, 138 milk - 40, 41
chicken - 142, 138 sausage - 0

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
16	Provide approved 3-comp. sink	chicken
		cheese - 0, 40, 40

Report and Instructions Received By _____ (Signature of Owner or Representative)
 Date 11.29.16 Time 11:30 A.M. P.M. Sanitation Score 98 (100 Minus Demerits)

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 Elm Middle School Address 7607 W. Cortland
 Owner or Operator Aramark / Dist # 401 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				FLOORS, WALLS AND CEILINGS			
2		1	Original Container, Properly Labeled	21		1	Wiping cloths: clean, use restricted	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods			
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														
		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>K JUDY</u> No <u>SWIDER</u>
16	X	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			Barenders properly licensed Yes _____ No _____			
				*35		4	Presence of insects/rodents, outer openings protected, no birds, turtles, other animals							

Temperatures: Temp/PPM Chemical 400ppm quat Hot Foods chicken - 140, 140 Cold Foods pepperoni - 40, ham - 40
beans - 138, pizza - 150, 115 (timed) cheese - 40, tomatoes - 33
 Manager Certification No.: 5/28/18 # 1263202 00 rice - 140, 120 (timed) milk - 33, 36, 40

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
16	Install 3-comp. sink	chicken - 0 hamburger - 120 (timed) tuna wrap - 5 (timed)
<div style="border: 2px solid black; padding: 10px; display: inline-block;"> RECEIVED NOV 02 2015 </div>		
Report and Instructions Received By _____		By _____

Report and Instructions Received By [Signature] (Signature of Owner or Representative)
 Date 9.23.15 Time 12:40 A.M. P.M. Sanitation Score 98 (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 Elmwood Elementary School Address 2319 N. 76th Ave
 Owner or Operator Acemark 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, WALLS AND CEILINGS	
2		1	Original Container, Properly Labeled	21		1	Wiping cloths: clean, use restricted				Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
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												
1		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	29		1	Installed, maintained	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel	
		1	Clean clothes, hair restraints	*30		5	Cross-connection, back siphonage, back flow	43		1	Complete separation from living/sleeping quarters, laundry	
FOOD EQUIPMENT AND UTENSILS												
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Toilet and hand-washing facilities	44		1	Clean, soiled linen properly stored	
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	45			Management personnel certified Yes <u>X</u> <u>MONICA</u> No <u>SARMICANTO</u> MONO 2	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	33		2	Containers or receptacles covered: adequate number, insect/rodent proof, frequency, clean	46			Public restroom clean and sanitary Yes _____ No _____	
17		1	Accurate Thermometers, chemical test kits provided, gauge clock	34		1	Outside storage area, enclosures properly constructed, clean: controlled incineration	47			Dumpster/grease barrel properly enclosed Yes _____ No _____	
18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL				48			No smoking section in dining room provided, Yes _____ No _____	
19		2	Wash, rinse water: clean, proper temperature	*35		4	INSECT, RODENT, ANIMAL CONTROL	49			Bartenders properly licensed Yes _____ No _____	

Temperatures: Temp/PPM Chemical 400ppm quat 400 ^{cold} Hot Foods pan milk - 40, 45 ^{hot} Cold Foods prince - 150, 162, 138
 Manager Certification No.: 1605665 4/10/18 ham - 0 prince - 0 chicken - 0 beef - 0 chicken nuggets - 150 broccoli - 180

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
	<u>cheese - 38</u> <u>yogurt - 39</u>	<u>chicken - 39</u>

Report and Instructions Received By 1/29/16
 (Signature of Owner or Representative)

Date 1.29.16 Time 11:00 A.M. Sanitation Score 100 (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 Elmwood Elementary School Address 2319 N. 76th Ave
 Owner or Operator Armark / Dist # 401 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	*20		4	Sanitization rinse: clean, temperature, concentration				FLOORS, WALLS AND CEILINGS
*1		5	Source, Wholesome, No Spoilage	21		1	Wiping cloths: clean, use restricted	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
2		1	Original Container, Properly Labeled	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
			FOOD PROTECTION	23		1	Non-food contact surfaces of equipment and utensils clean				LIGHTING
*3		5	Potentially hazardous food meets, temperature requirements during storage preparation, display, service and transportation	24		1	Storage, handling of clean equipment/utensils	38		1	Lighting provided as required, Fixtures shielded
*4		4	Facilities to maintain product temperature	25		1	Single-service articles, storage, dispensing				VENTILATION
5		1	Thermometers provided and conspicuous	26		2	No re-use of single-service articles	39		1	Rooms and equipment - vented as required
6		2	Potentially hazardous food properly thawed				WATER				DRESSING ROOMS
*7		4	Unwrapped and potentially hazardous food not reserved CROSS CONTAMINATION	*27		5	Water source, safe: hot and cold under pressure	40		1	Rooms clean, lockers provided, facilities clean
8		2	Food protection during storage, preparation, display, service and transportation				SEWAGE				OTHER OPERATIONS
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	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
			PERSONNEL	*30		5	Cross-connection, back siphonage, back flow	43		1	Complete separation from living/sleeping quarters, laundry
		5	Personnel with infections restricted	31		4	Number, convenient, accessible, designed, installed	44		1	Clean, soiled linen properly stored
		5	Hands washed and clean, good hygienic practices	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 <u>X MONICA MUNOZ</u> No _____
13		1	Clean clothes, hair restraints				GARBAGE AND REFUSE DISPOSAL	46			Public restroom clean and sanitary Yes _____ No _____
			FOOD EQUIPMENT AND UTENSILS	33		2	Containers or receptacles covered: adequate number, insect/rodent proof, frequency, clean	47			Dumpster/grease barrel properly enclosed Yes _____ No _____
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	34		1	Outside storage area, enclosures properly constructed, clean: controlled incineration	48			No smoking section in dining room provided Yes _____ No _____
15		1	Non-Food contact surfaces: designed, constructed, maintained, installed, located				INSECT, RODENT, ANIMAL CONTROL	49			Bartenders properly licensed Yes _____ No _____
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	*35		4	Presence of insects/rodents, outer openings protected, no birds, turtles, other animals				
17		1	Accurate Thermometers, chemical test kits provided, gauge clock								
18		1	Pre-flushed, scraped, soaked								
19		2	Wash, rinse water: clean, proper temperature								

Temperatures: Temp/PPM Chemical 400ppm quat Cold 37, 35 Hot Foods 38, 38 Cold Foods 43, 36
 Manager Certification No.: 4/10/18 #1605605 chicken - 0 banana salad - 38 sweet potatoes - 40

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
	<u>Effective hair restraints being worn</u> <u>food is being properly dispensed</u>	

Report and Instructions Received By _____ (Signature of Owner or Representative)
 Date 9.23.15 Time 11:50 A.M. _____ P.M. Sanitation Score 100 (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 John Mills Elementary School Address 2824 N 76th Ave
 Owner or Operator Arcmark 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.

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ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION
FOOD								FLOORS, WALLS AND CEILINGS			
*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
FOOD PROTECTION								LIGHTING			
*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		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	VENTILATION			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment/utensils	39		1	Rooms and equipment - vented as required
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	DRESSING ROOMS			
*7		4	Unwrapped and potentially hazardous food not reserved CROSS CONTAMINATION	26		2	No re-use of single-service articles	OTHER OPERATIONS			
8		2	Food protection during storage, preparation, display, service and transportation	WATER				40		1	Rooms clean, lockers provided, facilities clean
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	TOILET AND HAND-WASHING FACILITIES			
10		1	Food (ice) dispensing utensils properly stored	SEWAGE				*41		5	Toxic items properly stored, labeled and used
PERSONNEL								PLUMBING			
11		5	Personnel with infections restricted	*28		4	Sewage and waste water disposal	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
		5	Hands washed and clean, good hygienic practices	29		1	Installed, maintained	43		1	Complete separation from living/sleeping quarters, laundry
		1	Clean clothes, hair restraints	*30		5	Cross-connection, back siphonage, back flow	44		1	Clean, soiled linen properly stored
FOOD EQUIPMENT AND UTENSILS								GARBAGE AND REFUSE DISPOSAL			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: Hand cleanser sanitary towels/hand drying devices provided, proper waste receptacles, lissue	45			Management personnel certified Yes <u>VANESSA O. HERNANDEZ</u>
15	X	1	Non-Food contact surfaces: designed, constructed, maintained, installed, located	32		2	Containers or receptacles covered: adequate number, insect/rodent proof, frequency, clean	46			Public restroom clean and sanitary Yes _____ No _____
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	33		2	Outside storage area, enclosures properly constructed, clean: controlled incineration	47			Dumpster/grease barrel properly enclosed Yes _____ No _____
17		1	Accurate Thermometers, chemical test kits provided, gauge clock	34		1	INSECT, RODENT, ANIMAL CONTROL	48			No smoking section in dining room provided Yes _____ No _____
18		1	Pre-flushed, scraped, soaked					49			Bartenders 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 400ppm quat Hot Foods still cooking Cold Foods Chicken - 40°
ham - 40°
meatballs - 40°
fruit cups - 40°

Manager Certification No.: 1669919 12/30/19

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
15	Replace broken drinking fountain guard	<u>remch dressing 40° milk - 40°, 40°</u>

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

Date 1.29.16 Time 10:30 A.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 John Mills Elementary School Address 2824 North 76th Ave
 Owner or Operator Armark / Dist #401 Phone _____

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ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION	
FOOD				*20		4	Sanitization rinse: clean, temperature, concentration	FLOORS, WALLS AND CEILINGS				
*1		5	Source, Wholesome, No Spoilage	21		1	Wiping cloths: clean, use restricted	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	
2		1	Original Container, Properly Labeled	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	
FOOD PROTECTION				23		1	Non-food contact surfaces of equipment and utensils clean	LIGHTING				
*3		5	Potentially hazardous food meets, temperature requirements during storage preparation, display, service and transportation	24		1	Storage, handling of clean equipment/utensils	38		1	Lighting provided as required, fixtures shielded	
*4		4	Facilities to maintain product temperature	25		1	Single-service articles, storage, dispensing	VENTILATION				
5		1	Thermometers provided and conspicuous	26		2	No re-use of single-service articles	39		1	Rooms and equipment - vented as required	
6		2	Potentially hazardous food properly thawed	WATER				DRESSING ROOMS				
*7		4	Unwrapped and potentially hazardous food not reserved CROSS CONTAMINATION	*27		5	Water source, sale: hot and cold under pressure	40		1	Rooms clean, lockers provided, facilities clean	
8		2	Food protection during storage, preparation, display, service and transportation	SEWAGE				OTHER OPERATIONS				
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	PLUMBING				42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel	
PERSONNEL				29		1	Installed, maintained	43		1	Complete separation from living/sleeping quarters, laundry	
		5	Personnel with infections restricted	*30		5	Cross-connection, back siphonage, back flow	44		1	Clean, soiled linen properly stored	
		5	Hands washed and clean, good hygienic practices	TOILET AND HAND-WASHING FACILITIES				45			Management personnel certified Yes <input checked="" type="checkbox"/> <u>VANGSOA Hornady</u>	
13		1	Clean clothes, hair restraints	*31		4	Number, convenient, accessible, designed, installed	46			Public restroom clean and sanitary Yes _____ No _____	
FOOD EQUIPMENT AND UTENSILS				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 _____	
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	33		2	Containers or receptacles covered: adequate number, insect/rodent proof, frequency, clean	48			No smoking section in dining room provided Yes _____ No _____	
15		1	Non-Food contact surfaces: designed, constructed, maintained, installed, located	34		1	Outside storage area, enclosures properly constructed, clean: controlled incineration	49			Barenders properly licensed Yes _____ No _____	
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	INSECT, RODENT, ANIMAL CONTROL								
17		1	Accurate Thermometers, chemical test kits provided, gauge clock	*35		4	Presence of insects/rodents, outer openings protected, no birds, turtles, other animals					
18		1	Pre-flushed, scraped, soaked									
19		2	Wash, rinse water: clean, proper temperature									

Temperatures: Temp/PPM Chemical 400 ppm quat Hot Foods orange chicken - 138° Cold Foods ham salad - 41°
sweet potato - 150° chicken - 140° ham & cheese sand - 45°
rice - 138° ham - 40° with - 40°, 40° chicken

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
	<u>Good hand wash practices noted</u>	<u>breakfast square - 0</u>
	<u>Proper hair restraints being worn</u>	<u>chicken - 0</u>

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

Date 9.23.15 Time 11:15 A.M. P.M. Sanitation Score 100 (100 Minus Demerits)

(Report must be posed on premises.)

Page 1 of 1 By _____ (Inspector)