



Village of
Elmwood Park

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

Ecolab
Erica Burkert
1601 West Diehl Rd
Naperville, IL 60563
inspections@activeviewshdi.com

April 6, 2017

RE: Freedom of Information Act Request

Dear Ms. Burkert,

The Village of Elmwood Park is in receipt of your April 5, 2017, Freedom of Information Act (5 ILCS 140/1 et seq.) ("FOIA") for the following records:

"...Elmwood Elementary, Elmwood Park Middle School, John Mills Elementary-any inspections conducted at this facility since 10/5/2016"

Please be advised we did not receive your original request from February 22, 2017. I apologize for any inconvenience this may have caused. Also, Elmwood Park High School is actually located in the Village of River Grove so we have no records of inspections done at that facility.

Enclosed are copies of the records you requested. 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

Food Establishment Inspection Report

Page 1 of 2

As Governed by State Code Section Title 77, Chapter 1, Subchapter m, Part 750



Village of Elmwood Park
11 Conti Parkway
Elmwood Park, IL 60707
708-452-7300
<http://www.elmwoodpark.org>

Establishment <i>Elmwood Elementary School</i>	License/Permit #
Address <i>2312 N. North St.</i>	Risk Category <i>I</i>
City/State/Zip Code <i>Elmwood, IL</i>	Purpose of Inspection <i>Routine</i>
Permit Holder	Status <i>Pass</i>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item.
IN=In compliance OUT=not in compliance N/A=not applicable N/O=not observed

Mark 'X' in appropriate box for COS and/or R
COS=corrected on-site during inspection R=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Risk factors require immediate correction.

Compliance Status	COS	R	Item
Supervision			
01	IN		Person in charge present, demonstration knowledge, and performs duties
02	IN		Certified Food Protection Manager
Employee Health			
03	IN		Management, food employee and conditional employee knowledge,
04	IN		Proper use of restriction and exclusion
05	IN		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices			
06	IN		Proper eating, testing, drinking, or tobacco use
07	IN		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
08	IN		Hands clean & properly washed
09	IN		No bare hand contact with RTE food or a pre-approved alternative procedure
10	IN		Adequate hand washing sinks properly supplied and accessible
Approved Source			
11	IN		Food obtained from approved source
12	IN		Food received at proper temperature
13	IN		Food in good condition, safe, & unadulterated
14	N/A		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	Item
Protection from Contamination			
15	IN		Food separated and protected
16	IN		Food-contact surfaces: cleaned & sanitized
17	IN		Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety			
18	IN		Proper cooking time & temperatures --
19	IN		Proper reheating procedures for hot holding
20	IN		Proper cooling time and temperature
21	IN		Proper hot holding temperatures
22	IN		Proper cold holding temperatures
23	IN		Proper date marking and disposition
24	IN		Time as a Public Health Control: procedures & records
Consumer Advisory			
25	N/A		Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations			
26	N/A		Pasteurized foods used, prohibited foods not offered
Food/Color Additives and Toxic Substances			
27	N/A		Food additives: approved & properly used
28	IN		Toxic Substances properly identified, stored, & used
Conformance with Approved Procedures			
29	N/A		Compliance with variance/specialized process/HACCP

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
Mark 'X' in box if numbered item is not in compliance Mark 'X' in appropriate box for COS and/or R COS=corrected on-site R=repeat violation

Compliance Status	COS	R	Item
Safe Food and Water			
30			Pasteurized eggs used where required
31			Water & ice from approved source
32			Variance obtained for specialized processing methods
Food Temperature Control			
33			Proper cooling methods used; adequate equipment for temperature control
34			Plant food properly cooked for hot holding
35			Approved thawing methods used
36			Thermometers provided & accurate
Food Identification			
37			Food properly labeled: original container
Prevention of Food Contamination			
38			Insects, rodents, & animals not present
			Contamination prevented during food preparation, storage, & display
40			Personal cleanliness
41			Wiping cloths, properly used & stored
42			Washing fruits & vegetables

Compliance Status	COS	R	Item
Proper Use of Utensils			
43			In-uses utensils, properly stored
44			Utensils, equipment & items: properly store, dried, & handled
45			Single-use/single-service articles: properly stored & used
46			Gloves used properly
Utensils, Equipment and Vending			
47			Food & non-food contact surfaces cleanable, properly designed, constructed, & used
48			Warewashing facilities: installed, maintained, & used; test strips
49			Non-food contact surfaces clean
Physical Facilities			
50			Hot & cold water available: adequate pressure
51			Plumbing installed; proper backflow devices
52			Sewage & waste water properly disposed
53			Toilet facilities: properly constructed, supplied & cleaned
54			Garbage & refuse properly disposed, facilities maintained
55			Physical facilities installed, maintained, & clean
56			Adequate ventilation & lighting; designated areas used
Employee Training			
57			All food employees have food handler training

Food Establishment Inspection Report

Establishment Elmwood Elementary School
 Water Supply Public

Establishment # _____
 Wastewater System Public

GENERAL INSPECTION COMMENTS

Temp: True ~~door~~ Freezer 3°F Refridg 400 - 35°F
 500 - 37°F
~~Refridg~~ North Hot Box (Pizza) 140°F
 South Hot Box (Fries) 180°F
 Milk Cooler 34 + 40°F

No Violations noted at time of inspection

Sanitizing 3-Comp Sink QAC
 Wiping Bucket 150ppm

HACCP Record Keeping
 Sanitizing

FSSME: Monica Munro 4/10/18 01605665

ILLINOIS UNIFORM GRADING SYSTEM

Count of Violation(s)	Repeat Violations			Number of Risk Factor / Intervention Violations	Inspection Status
	0-5	6-10	11+	Number of Repeat Risk Factor / Intervention Violations	
0-3	Pass	Pass with Conditions	Fail	Number of Corrected on Site Risk Factor / Intervention Violations	
4-5	Pass with Conditions	Pass with Conditions	Fail		
5+	Fail	Fail	Fail		

Person in Charge (Signature) _____ Date: 3/7/17
 Inspector (Signature) _____ Follow-up: _____ Follow-up Date: _____

Food Establishment Inspection Report

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As Governed by State Code Section Title 77, Chapter 1, Subchapter m, Part 750



Village of Elmwood Park
11 Conti Parkway
Elmwood Park, IL. 60707
708-452-7300
http://www.elmwoodpark.org

Establishment <i>Elm Middle School</i>	License/Permit #
Address <i>7607 W. Cortland St</i>	Risk Category <i>I</i>
City/State/Zip Code <i>Elmwood Park</i>	Purpose of Inspection <i>Routine</i>
Permit Holder	Status <i>Pass</i>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Compliance Status		Description	COS	R
Supervision				
01	<input checked="" type="checkbox"/>	Person in charge present, demonstration knowledge, and performs duties		
02	<input checked="" type="checkbox"/>	Certified Food Protection Manager		
Employee Health				
03	<input checked="" type="checkbox"/>	Management, food employee and conditional employee knowledge		
04	<input checked="" type="checkbox"/>	Proper use of restriction and exclusion		
05	<input checked="" type="checkbox"/>	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
06	<input checked="" type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use		
07	<input checked="" type="checkbox"/>	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
08	<input checked="" type="checkbox"/>	Hands clean & properly washed		
09	<input checked="" type="checkbox"/>	No bare hand contact with RTE food or a pre-approved alternative procedure		
10	<input checked="" type="checkbox"/>	Adequate hand washing sinks properly supplied and accessible		
Approved Source				
11	<input checked="" type="checkbox"/>	Food obtained from approved source		
12	<input checked="" type="checkbox"/>	Food received at proper temperature		
13	<input checked="" type="checkbox"/>	Food in good condition, safe, & unadulterated		
14	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction		

Compliance Status		Description	COS	R
Protection from Contamination				
15	<input checked="" type="checkbox"/>	Food separated and protected		
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17	<input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	<input checked="" type="checkbox"/>	Proper cooking time & temperatures		
19	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
20	<input checked="" type="checkbox"/>	Proper cooling time and temperature		
21	<input checked="" type="checkbox"/>	Proper hot holding temperatures		
22	<input checked="" type="checkbox"/>	Proper cold holding temperatures		
23	<input checked="" type="checkbox"/>	Proper date marking and disposition		
24	<input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	<input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	<input checked="" type="checkbox"/>	Food additives: approved & properly used		
28	<input checked="" type="checkbox"/>	Toxic Substances properly identified, stored, & used		
Conformance with Approved Procedures				
29	<input checked="" type="checkbox"/>	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

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35	<input checked="" type="checkbox"/>	Approved thawing methods used		
36	<input checked="" type="checkbox"/>	Thermometers provided & accurate		
Food Identification				
37	<input checked="" type="checkbox"/>	Food properly labeled: original container		
Prevention of Food Contamination				
38	<input checked="" type="checkbox"/>	Insects, rodents, & animals not present		
39	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage, & display		
40	<input checked="" type="checkbox"/>	Personal cleanliness		
41	<input checked="" type="checkbox"/>	Wiping cloths, properly used & stored <i>3-304.14</i>		
42	<input checked="" type="checkbox"/>	Washing fruits & vegetables		

Compliance Status		Description	COS	R
Proper Use of Utensils				
43	<input checked="" type="checkbox"/>	In-uses utensils, properly stored		
44	<input checked="" type="checkbox"/>	Utensile, equipment & items: properly store, dried, & handled		
45	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored & used		
46	<input checked="" type="checkbox"/>	Gloves used properly		
Utensils, Equipment and Vending				
47	<input checked="" type="checkbox"/>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, & used: test strips <i>4-301.12</i>		<input checked="" type="checkbox"/>
49	<input checked="" type="checkbox"/>	Non-food contact surfaces clean		
Physical Facilities				
50	<input checked="" type="checkbox"/>	Hot & cold water available: adequate pressure		
51	<input checked="" type="checkbox"/>	Plumbing installed: proper backflow devices		
52	<input checked="" type="checkbox"/>	Sewage & waste water properly disposed		
53	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned		
54	<input checked="" type="checkbox"/>	Garbage & refuse properly disposed, facilities maintained		
55	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, & clean		
56	<input checked="" type="checkbox"/>	Adequate ventilation & lighting: designated areas used		
Employee Training				
57	<input checked="" type="checkbox"/>	All food employees have food handler training		

Food Establishment Inspection Report

Establishment Elm Middle School
 Water Supply Public

Establishment # _____
 Wastewater System Public

GENERAL INSPECTION COMMENTS

Temp: True freezer 10°F Milk 40°F Pizza 135°F Milk 36°F
 True cooler 41°F Carrots 141°F Hot Box 177°F

(41) 3-304.14 Wiping Cloths, Use Limitation
 Held between uses in a chemical sanitizer solution
 at 150 ppm - 400 ppm for QAC

(48) 4-301.12 Manual Ware Washing, Sink Compartments Requirements
 A sink with at least 3-compartments shall be provided
 for manually washing, rinsing, and sanitizing equipment
 and utensils. - on order; 3 compartment sink

Sanitizing 3-compartment sink
 >400ppm QAC

Haccp Sanitizing
 Record Keeping

PSSMC: Diana Kapetanios 12/30/19 01669921

ILLINOIS UNIFORM GRADING SYSTEM

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6+	Fail	Fail	Fail		

Person in Charge (Signature) [Signature] Date: 3/7/17
 Inspector (Signature) _____ Follow-up: _____ Follow-up Date: _____

Food Establishment Inspection Report

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As Governed by State Code Section Title 77, Chapter 1, Subchapter m, Part 750



Village of Elmwood Park
11 Conti Parkway
Elmwood Park, IL. 60707
708-452-7300
<http://www.elmwoodpark.org>

Establishment <i>John Mills Elementary</i>	License/Permit #
Address <i>2824 N. 76th Ave</i>	Risk Category <i>I</i>
City/State/Zip Code <i>Elmwood, IL</i>	Purpose of Inspection <i>Routine</i>
Permit Holder	Status <i>Pass</i>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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25	<i>N/A</i>	Consumer advisory provided for raw/undercooked food		
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26	<i>N/A</i>	Pasteurized foods used, prohibited foods not offered		
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27	<i>N/A</i>	Food additives: approved & properly used		
28	<i>IN</i>	Toxic Substances properly identified, stored, & used		
Conformance with Approved Procedures				
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55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting: designated areas used		
Employee Training				
57		All food employees have food handler training		

Food Establishment Inspection Report

Establishment Town Mills Elementary Establishment # _____
 Water Supply Public Wastewater System Public

GENERAL INSPECTION COMMENTS

Temps Milk Coolers 39+41°F Chest Freezer 2°F + 10°F Hot Box 143°F
 Transcon Cooler 35°F ~~Free~~ True Cooler 39°F True Freezer 2°F
 Fries 32°F Hamburgers 20°F

3-Comp Sink QAC 200ppm

No violations noted at time of inspection

HACCP
 Sanitizing
 Handwashing
 Proper Cooking / Hot holding / Reheating

FGSARC: Vanessa Hernandez 12/30/19 01669919

ILLINOIS UNIFORM GRADING SYSTEM

Count of Violation(s)	Repeat Violations			Number of Risk Factor / Intervention Violations	Inspection Status
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Person In Charge (Signature) _____ Date: 3/7/18
 Inspector (Signature) _____ Follow-up: _____ Follow-up Date: _____