



Village of
Elmwood Park

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Village President
Gina Pesko
Village Clerk
Paul A. Volpe
Village Manager
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Ms. Erica Burkert
Ecolab
inspections@activeviewhdi.com

August 17, 2017

RE: Freedom of Information Act Request

Dear Ms. Burkert,

The Village of Elmwood Park is in receipt of your August 17, 2017, Freedom of Information Act (5 ILCS 140/1 et seq.) ("FOIA") for the following records:

"MCDonald-7217 Grand Avenue, Elmwood Park, IL 60707; We are searching for any food safety inspections conducted at this facility since 1/01/2016"

Attached 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

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



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

Establishment <i>McDonald's</i>	License/Permit #
Address <i>727 W. Grand Ave</i>	Risk Category <i>II</i>
City/State/Zip Code <i>Elmwood Park</i>	Purpose of Inspection <i>Renewal</i>
Permit Holder	Status <i>Pass</i>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, 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	Description
Supervision			
01	<input checked="" type="checkbox"/>		Person in charge present, demonstration knowledge, and performs duties
02	<input checked="" type="checkbox"/>		Certified Food Protection Manager <i>Education - Sheet giving</i>
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 <i>Education</i>
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 <i>Education</i>
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	COS	R	Description
Protection from Contamination			
15	<input checked="" type="checkbox"/>		Food separated and protected
16	<input checked="" type="checkbox"/>		Food-contact surfaces: cleaned & sanitized
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

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	Description
Safe Food and Water			
30	<input checked="" type="checkbox"/>		Pasteurized eggs used where required
31	<input checked="" type="checkbox"/>		Water & ice from approved source
32	<input checked="" type="checkbox"/>		Variance obtained for specialized processing methods
Food Temperature Control			
33	<input checked="" type="checkbox"/>		Proper cooling methods used: adequate equipment for temperature control
34	<input checked="" type="checkbox"/>		Plant food properly cooked for hot holding
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	COS	R	Description
Proper Use of Utensils			
43	<input checked="" type="checkbox"/>		It-uses utensils, properly stored
44	<input checked="" type="checkbox"/>		Utensils, equipment & items: properly stored, 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
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 <i>5-205.15</i>
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 McDonald's
 Water Supply Public

Establishment # _____
 Wastewater System Public

GENERAL INSPECTION COMMENTS

Temps: Burrito Mix 33°F Steak 145°F Egg White 140°F Walk in freezer 2°F
 Walk in cooler 40°F salad cooler 42°F Hash Browns 155°F Milk Reachin 35°F
 Front Milk Reachin 37°F Coffee Cooler 37°F Apple Cooler 37°F
 Shake Mix 39°F line freezer 20°F 2 door Traubsen Cooler 39°F
 line Reachin 38°F 2 door Traubsen freezer 10°F

41. 3-304.14 - Failure to store wiping cloths in sanitizing solution between 50ppm-200ppm Cl2 or 150ppm-400ppm QAC
 - failure to store wiping cloths in sanitizing solution between uses.

51. 5-205.15 - Hand sink faucet leaks - Repair to code.

HACCP Sanitizing Handwashing

Need State FSSMIC within 90 days - info sheet giving FSSMIC: Maria Marquez MX1-0490 (Chicago) 5/29/18

ILLINOIS UNIFORM GRADING SYSTEM

Count of Violation(s)	Repeat Violations			Number of Risk Factor / Intervention Violations	Inspection Status
	1-5	6-10	11+		
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		
6+	Fail	Fail	Fail		

Person in Charge (Signature) _____ Date: 3/21/17
 Inspector (Signature) _____ Follow-up: _____ Follow-up Date: _____

VILLAGE OF ELMWOOD PARK

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 McDonald's Address 7227 W. Grand Ave
 Owner or Operator Store Manager Amir Durmic Phone 708-401-8298

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				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				30	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				40	1	Rooms clean, lockers provided, facilities clean
8		2	Food protection during storage, preparation, display, service and transportation				WATER				OTHER OPERATIONS		
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe hot and cold under pressure				*41	5	Toxic items properly stored, labeled and used
10		1	Food (ice) dispensing utensils properly stored				SEWAGE				42	1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
			PERSONNEL				PLUMBING						
*11		5	Personnel with infections restricted	*29		1	Installed, maintained <i>Hand sink</i>				43	1	Complete separation from living/sleeping quarters, laundry
*12		5	Hands washed and clean, good hygienic practices	30		5	Cross-connection, back siphonage, back flow				44	1	Clean, soiled linen properly stored
13		1	Clean clothes, hair-restraints				TOILET AND HAND-WASHING FACILITIES				45		Management personnel certified Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
			FOOD-EQUIPMENT AND UTENSILS				31			46		Public restroom clean and sanitary Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
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			47		Dumpster/grease barrel properly enclosed Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
15		1	Non-Food contact surfaces: designed, constructed, maintained, installed, located				GARBAGE AND REFUSE DISPOSAL				48		No smoking section in dining room provided Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	33		2	Containers or receptacles covered: adequate number, insect/rodent proof, frequency, clean			49		Bartenders properly licensed Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
17		1	Accurate Thermometers, chemical test kits provided, gauge clock	34		1	Outside storage area, enclosures properly constructed, clean: controlled incineration						
18		1	Pre-rinsed, scraped, soaked				INSECT, RODENT, ANIMAL CONTROL						
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 wiping < 50ppm QAC 3 Comp 300ppm Hot Foods 131°F 133°F
 Manager Certification No.: Need State Certified within 90 days Amir Durmic - Chicago hmc-89392 7/2/19
1 line (F) 4°F yogurt 40°F
Cold Foods Dairy reaching 3°F
line (E) 4°F walk in 40°F/4°F
4/300V(P) 4°F

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
(21)	Failure to store wiping cloths in sanitizing solution between uses - < 50ppm sanitizing solution in wiping bucket.	Immed
(29)	Hand sink near 3-compartment sink not working. Repair	Imaged
<u>amirdurmic@gmail.com</u>		

Report and Instructions Received By (X) _____ (Signature of Owner or Representative)
 Date 9/7/16 Time 1005 A.M. 1045 P.M. Sanitation Score 9870 (100 Minus Demerits)
 (Report must be posed on premises.)
 Page 1 of 1 By _____ (Inspector)