



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

Ms. Erica Burkert  
erica.burkert@ecolab.com

June 26, 2017

RE: Freedom of Information Act Request

Dear Ms. Burkert,

The Village of Elmwood Park is in receipt of your June 20, 2017, Freedom of Information Act (5 ILCS 140/1 et seq.) ("FOIA") for the following records:

**" We are searching for food safety inspections for the following locations after 10/5/2016:  
1)Elmwood Park Elementary...2)Elmwood Park High after 1/01/2016...3) Elmwood Park  
Middle....4)John Mills Elementary.**

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](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 II of FOIA.

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

Gina Pesko

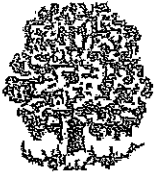


Village Clerk  
Freedom of Information Officer  
708-452-3948

# Food Establishment Inspection Report

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is Governed by State Code Section Title 77, Chapter 1, Subchapter m, Part 769



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>2319 N. 76th 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/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
<b>Supervision</b>			
01	<input checked="" type="checkbox"/> IN		
Person in charge present, demonstration knowledge, and performs duties			
02	<input checked="" type="checkbox"/> IN		
Certified Food Protection Manager			
<b>Employee Health</b>			
03	<input checked="" type="checkbox"/> IN		
Management, food employee and conditional employee knowledge,			
04	<input checked="" type="checkbox"/> IN		
Proper use of restriction and exclusion			
05	<input checked="" type="checkbox"/> IN		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>			
06	<input checked="" type="checkbox"/> IN		
Proper eating, tasting, drinking, or tobacco use			
07	<input checked="" type="checkbox"/> IN		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
08	<input checked="" type="checkbox"/> IN		
Hands clean & properly washed			
09	<input checked="" type="checkbox"/> IN		
No bare hand contact with RTE food or a pre-approved alternative procedure			
10	<input checked="" type="checkbox"/> IN		
Adequate hand washing sinks properly supplied and accessible			
<b>Approved Source</b>			
11	<input checked="" type="checkbox"/> IN		
Food obtained from approved source			
12	<input checked="" type="checkbox"/> IN		
Food received at proper temperature			
13	<input checked="" type="checkbox"/> IN		
Food in good condition, safe, & unadulterated			
14	<input checked="" type="checkbox"/> N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	<input checked="" type="checkbox"/> IN		
Food separated and protected			
16	<input checked="" type="checkbox"/> IN		
Food-contact surfaces: cleaned & sanitized			
17	<input checked="" type="checkbox"/> IN		
Proper disposition of returned, previously served, reconditioned & unsafe food			
<b>Time/Temperature Control for Safety</b>			
18	<input checked="" type="checkbox"/> IN		
Proper cooking time & temperatures --			
19	<input checked="" type="checkbox"/> IN		
Proper reheating procedures for hot holding			
20	<input checked="" type="checkbox"/> IN		
Proper cooling time and temperature			
21	<input checked="" type="checkbox"/> IN		
Proper hot holding temperatures			
22	<input checked="" type="checkbox"/> IN		
Proper cold holding temperatures			
23	<input checked="" type="checkbox"/> IN		
Proper date marking and disposition			
24	<input checked="" type="checkbox"/> IN		
Time as a Public Health Control: procedures & records			
<b>Consumer Advisory</b>			
25	<input checked="" type="checkbox"/> N/A		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	<input checked="" type="checkbox"/> N/A		
Pasteurized foods used, prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	<input checked="" type="checkbox"/> N/A		
Food additives: approved & properly used			
28	<input checked="" type="checkbox"/> IN		
Toxic Substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>			
29	<input checked="" type="checkbox"/> 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
<b>Safe Food and Water</b>			
30	<input checked="" type="checkbox"/> IN		
Pasteurized eggs used where required			
31	<input checked="" type="checkbox"/> IN		
Water & ice from approved source			
32	<input checked="" type="checkbox"/> IN		
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33	<input checked="" type="checkbox"/> IN		
Proper cooling methods used: adequate equipment for temperature control			
34	<input checked="" type="checkbox"/> IN		
Plant food properly cooked for hot holding			
35	<input checked="" type="checkbox"/> IN		
Approved thawing methods used			
36	<input checked="" type="checkbox"/> IN		
Thermometers provided & accurate			
<b>Food Identification</b>			
37	<input checked="" type="checkbox"/> IN		
Food properly labeled: original container			
<b>Prevention of Food Contamination</b>			
38	<input checked="" type="checkbox"/> IN		
Insects, rodents, & animals not present			
	<input checked="" type="checkbox"/> IN		
Contamination prevented during food preparation, storage, & display			
40	<input checked="" type="checkbox"/> IN		
Personal cleanliness			
41	<input checked="" type="checkbox"/> IN		
Wiping cloths, properly used & stored			
42	<input checked="" type="checkbox"/> IN		
Washing fruits & vegetables			

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



# Food Establishment Inspection Report

As Governed by State Code Section Title 77, Chapter i, 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>707 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

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
<b>Supervision</b>			
01	<input checked="" type="checkbox"/>		Person in charge present, demonstration knowledge, and performs duties
02	<input checked="" type="checkbox"/>		Certified Food Protection Manager
<b>Employee Health</b>			
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
<b>Good Hygienic Practices</b>			
06	<input checked="" type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use
07	<input checked="" type="checkbox"/>		No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>			
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
<b>Approved Source</b>			
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	COS	R	Description
<b>Protection from Contamination</b>			
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
<b>Time/Temperature Control for Safety</b>			
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
<b>Consumer Advisory</b>			
25	<input checked="" type="checkbox"/>		Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>			
26	<input checked="" type="checkbox"/>		Pasteurized foods used, prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>			
27	<input checked="" type="checkbox"/>		Food additives: approved & properly used
28	<input checked="" type="checkbox"/>		Toxic Substances properly identified, stored, & used
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30			Pasteurized eggs used where required
31			Water & ice from approved source
32			Variance obtained for specialized processing methods
<b>Food Temperature Control</b>			
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
<b>Food Identification</b>			
37			Food properly labeled: original container
<b>Prevention of Food Contamination</b>			
38			Insects, rodents, & animals not present
39			Contamination prevented during food preparation, storage, & display
40			Personal cleanliness
41	<input checked="" type="checkbox"/>		Wiping cloths, properly used & stored <i>3-304.14</i>
42			Washing fruits & vegetables

Compliance Status	COS	R	Description
<b>Proper Use of Utensils</b>			
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
<b>Utensils, Equipment and Vending</b>			
47			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>
49			Non-food contact surfaces clean
<b>Physical Facilities</b>			
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
<b>Employee Training</b>			
57			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 14°F Hot Box 177°F

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

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	Number of Corrected on Site Risk Factor / Intervention Violations	
0-3	Pass	Pass with Conditions	Fail			
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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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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Compliance Status	COS	R	Item
<b>Supervision</b>			
01	<input checked="" type="checkbox"/>		Person in charge present, demonstration knowledge, and performs duties
02	<input checked="" type="checkbox"/>		Certified Food Protection Manager
<b>Employee Health</b>			
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
<b>Good Hygienic Practices</b>			
06	<input checked="" type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use
07	<input checked="" type="checkbox"/>		No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>			
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
<b>Approved Source</b>			
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	COS	R	Item
<b>Protection from Contamination</b>			
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
<b>Time/Temperature Control for Safety</b>			
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
<b>Consumer Advisory</b>			
25	<input checked="" type="checkbox"/>		Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>			
26	<input checked="" type="checkbox"/>		Pasteurized foods used, prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>			
27	<input checked="" type="checkbox"/>		Food additives: approved & properly used
28	<input checked="" type="checkbox"/>		Toxic Substances properly identified, stored, & used
<b>Conformance with Approved Procedures</b>			
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	Item
<b>Safe Food and Water</b>			
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
<b>Food Temperature Control</b>			
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
<b>Food Identification</b>			
37	<input checked="" type="checkbox"/>		Food properly labeled: original container
<b>Prevention of Food Contamination</b>			
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
42	<input checked="" type="checkbox"/>		Washing fruits & vegetables

Compliance Status	COS	R	Item
<b>Proper Use of Utensils</b>			
43	<input checked="" type="checkbox"/>		In-uses utensils, properly stored
44	<input checked="" type="checkbox"/>		Utensils, 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
<b>Utensils, Equipment and Vending</b>			
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
<b>Physical Facilities</b>			
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
<b>Employee Training</b>			
57	<input checked="" type="checkbox"/>		All food employees have food handler training

Food Establishment Inspection Report

Establishment Town Mills Elementary  
 Water Supply Public

Establishment # \_\_\_\_\_  
 Wastewater System Public

GENERAL INSPECTION COMMENTS

Temps Milk Coolers 39+41°F Chest Freezer 2°F + 10°F Hot Box 143°F  
 Trans Cooler 35°F ~~Free~~ Time Cooler 39°F Time 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

FSMPC: Vanessa Hernandez 12/30/19 01669919

ILLINOIS UNIFORM GRADING SYSTEM

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

Person In Charge (Signature) \_\_\_\_\_ Date: 3/2/18  
 Inspector (Signature) \_\_\_\_\_ Follow-up: \_\_\_\_\_ Follow-up Date: \_\_\_\_\_