



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  
[inspections@activeviewhdi.com](mailto:inspections@activeviewhdi.com)

July 25, 2018

RE: Freedom of Information Act Request

Dear Ms. Burkert,

The Village of Elmwood Park is in receipt of your July 24, 2018, 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: 1) McDonald's: 7217 W. Grand Ave-We are searching for any inspections conducted after 10/10/2017. 2) Panera: 7330 W. North Ave-We are searching for any inspections conducted after 10/30/2017"**

Your request has been granted in part and denied in part. Enclosed are records responsive to your FOIA 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 identification number, biometric identifiers, personal financial information, passwords or other access codes, medical records, home or personal telephone numbers, and personal email addresses. Private information also includes home address and personal license plates, except as otherwise provided by law or when compiled without possibility of attribution to any person." 5 ILCS (140/2(c-5). Consequently, certain unique identifiers such as signatures, driver's license numbers, home or personal telephone numbers, and personal license plates have been redacted from the records being provided.

The person responsible for the decision to deny a portion of your FOIA request is the Village of Elmwood Park Freedom of Information Officer, Gina Pesko. 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 2<sup>nd</sup> 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 11 of FOIA.

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

Sincerely,



Gina Pesko, Village Clerk  
Freedom of Information Officer  
Village of Elmwood Park  
708-452-3948

# Food Establishment Inspection Report

Page 1 of 2

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>McDonald's</i>	License/Permit #
Address <i>7027 W. Grand Ave</i>	Risk Category <i>II</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/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	Description
<b>Supervision</b>			
01	<i>IN</i>		Person in charge present, demonstration knowledge, and performs duties
02	<i>IN</i>		Certified Food Protection Manager
<b>Employee Health</b>			
03	<i>IN</i>		Management, food employee and conditional employee knowledge,
04	<i>IN</i>		Proper use of restriction and exclusion
05	<i>IN</i>		Procedures for responding to vomiting and diarrheal events
<b>Good Hygienic Practices</b>			
06	<i>IN</i>		Proper eating, tasting, drinking, or tobacco use
07	<i>IN</i>		No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>			
08	<i>IN</i>		Hands clean & properly washed
09	<i>IN</i>		No bare hand contact with RTE food or a pre-approved alternative procedure
10	<i>OUT</i>		Adequate hand washing sinks properly supplied and accessible
<b>Approved Source</b>			
11	<i>IN</i>		Food obtained from approved source
12	<i>IN</i>		Food received at proper temperature
13	<i>IN</i>		Food in good condition, safe, & unadulterated
14	<i>N/A</i>		Required records available: shellstock tags, parasite destruction

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

*2/15/18*

Food Establishment Inspection Report

Establishment McDonald's  
 Water Supply Public

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

GENERAL INSPECTION COMMENTS

Temps: plastic blenders 151°F eggs 152 sausage 149°F steak 155°F  
Reacher 36°F 2 door freezer 16°F 2 door cooler 35°F  
Walk in 35°F Walk in - 5°F milk 37

- ⑩ 6-301.12 Provide paper towels at all hand sinks or hand drying device
- ④⑤ 4-903.11 Invert single service items during storage to protect from contamination

Sanitizers: 3-comp sink  
QAC 150ppm wiping cloths  
Clor 100ppm

Haccp: Handwashing  
Proper food storage

FSMB: Maria Marquez 5/29/18 MX1-0490

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	
6+	Fail	Fail	Fail		

Person In Charge (Signature) [Signature] Date: 2/19/18  
 Inspector (Signature) \_\_\_\_\_ Follow-up: \_\_\_\_\_ Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Page 1 of 2

is Governed by State Code Section Title 77, Chapter 1, Subchapter m, Part 780



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

Establishment <u>McDonald's</u>	License/Permit #
Address <u>7227 W. Grand Ave</u>	Risk Category <u>II</u>
City/State/Zip Code <u>Elmwood Park, IL</u>	Purpose of Inspection <u>Routine</u>
Permit Holder	Status <u>Pass</u>

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item.  
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Risk factors require immediate correction.

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

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

## GOOD RETAIL PRACTICES

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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		X
40	Personal cleanliness		
41	Wiping cloths, properly used & stored		
42	Washing fruits & vegetables		

Compliance Status	Description	COS	R
<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	Warewashing facilities: installed, maintained, & used: last strips		
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		

RECEIVED

NOV 27 2017

By \_\_\_\_\_

Food Establishment Inspection Report

Establishment McDonalds  
 Water Supply Public

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

GENERAL INSPECTION COMMENTS

Temps: Steak 150°F, Burrito 139°F Eggs 159°F Reacher 36°F  
 Line freezer 5°F Fry freezer -5°F Salad cooler 37°F  
 Milk freezer 9°F Walk-in cooler 38°F

- (10) 5-205.11 Handwashing sink shall be accessible at all times.  
 -corrected
- (39) 3-305.11 ~~Storage~~ Store all food at least 6" above floor  
 to protect from contamination.

Sanitizer: QAC  
3-comp sink  
ppm 200

Use: sanitizing  
handwashing

PSM: Maria Marquez 5/29/18 MXI-0490

ILLINOIS UNIFORM GRADING SYSTEM

Count of Violation(s)	Repeat Violations			Number of Risk Factor / Intervention Violations	Inspection Status
	0-3	4-10	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: 10/10/17  
 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>Panera Bread</i>	License/Permit #
Address <i>7330 N. North Ave</i>	Risk Category <i>II</i>
City/State/Zip Code <i>Elmwood Park, 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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01	<i>In</i>	Person in charge present, demonstration knowledge, and performs duties		
02	<i>In</i>	Certified Food Protection Manager		
<b>Employee Health</b>				
03	<i>In</i>	Management, food employee and conditional employee knowledge,		
04	<i>In</i>	Proper use of restriction and exclusion		
05	<i>In</i>	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
06	<i>In</i>	Proper eating, tasting, drinking, or tobacco use		
07	<i>In</i>	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
08	<i>In</i>	Hands clean & properly washed		
09	<i>In</i>	No bare hand contact with RTE food or a pre-approved alternative procedure		
10	<i>In</i>	Adequate hand washing sinks properly supplied and accessible		
<b>Approved Source</b>				
11	<i>In</i>	Food obtained from approved source		
12	<i>In</i>	Food received at proper temperature		
13	<i>In</i>	Food in good condition, safe, & unadulterated		
14	<i>N/A</i>	Required records available: shellstock tags, parasite destruction		

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

## GOOD RETAIL PRACTICES

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41		Wiping cloths, properly used & stored		
42		Washing fruits & vegetables		

Compliance Status		Description	COS	R
<b>Proper Use of Utensils</b>				
43		In-uses utensils, properly stored		
44		Utensils, equipment & items: properly store, dried, & handled		
45	<i>X</i>	Single-use/single-service articles: properly stored & used <i>4-903.11</i>		
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
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		
<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		

2/19/18

Food Establishment Inspection Report

Establishment Panera Bread  
 Water Supply Public

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

GENERAL INSPECTION COMMENTS

Temps: Milk Reaching 39°F Salad Reaching 34°F Salad Prep 37°F  
 Eggs 155°F Sausage 161°F Condiments cooler 39°F  
 Sandwich Prep 36°F Juice Reaching 37°F  
 Walkin 7°F Walkin 35°F

(48) 4-903-11 Invert single service items to protect from contamination or leave in sleeve to keep protected.

Sanitizer: Dis machine  
 Ch 20ppm 3-comp sink  
 QAC 300ppm

Haccp: Record Keeping  
 Handwashing

FSSMC: Dolores Thompson 13607573 5/9/21

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) [Signature] Date: 2/19/18  
 Inspector (Signature) [Signature] Follow-up: \_\_\_\_\_ Follow-up Date: \_\_\_\_\_