Mailing Address 5/12 - E	5701De-	VI	VIA 1-12	Permit Posted:	☐ Yes ➡No	1
Physical Address 6//9 -	52-10	100	XIATIS	Date of Inspection:	into	120
3/1-2	5400 51		464-4	(d/m/y)	0/08/	10
Routine Inspection Co	omplaint D Follow-u	ip Inspection	If follow-up, date of prev	ious inspection (whivy)		
RITICAL ITEMS: Based on must be corrected at the time on may result in revocation or sus	of inspection or controlled	in a manner tha	at will not pose a food safe	y threat. Failure to imn		
	YES (in compliance) NO (not in compliance)	NOB (not ob: NA (not appl	· Indiv		eat violation) introlled during ins	spection)
Compliance	Status	CDI R	Com	Mance Status	3	CDI R
Time/Temperature of Po	tentially Hazardous Fo	ods	Persona	l Hygiene of Food S	Service Workers	
01 Cold holding temperatures ≤ 4°C	YES NO NA NOB		201 Hands clean prope		YES NO NOB	
02 Hot holding temperatures ≥60°C	YES NO NA NOB		202 Adequate landwashi	ng facilities supplied &	YES NO NOB	
03 Proper cooking of raw food of anim	al		203 Food Handlers free o		100 0000 0000	
origin	YES NO NA NOB		may spread through t	ood proper utensils to avoid	YES NO NA NOB	
Proper cooling time and temperatur			204 Junnecessary hand co	intact with	V=0 4:5 115 115	
Adequate equipment to maintain fo temperatures	YES NO NA NOB	4J 1 J 1 S	cooked/prepared foo		YES NO NA NOB	1 / /
Proper monitoring of temperatures	YES NO NA NOB			rdous Foods Protec		minoties
Proper reheating procedures for ho	12011011111100				-	madon
Proper thawing procedures	YES NO NA NOB	1	401 Food separated and 402 Food contact surface		YES NO NA NOB	
Food, Water and Ice	from Approved Source	5	sanilized		YES NO NA NOB	
Pood obtained from approved sour	Des YES NO NOB		403 Facility free of pests		YES NO NOB	
Pood in good condition, safe and unaltered	YES NO NOB		used to prevent food		YES NO NOB	
03 Food properly labeled	YES NO NOB	/	405 Proper disposal of re served food		YES NO NOB	
			301700 1000			
	Food	Temperati	ure Observations			
Temp		Item / Locat	ion (°C)	Item / Location		Tem;
Item / Location	(-0)	item/ Locat	.001	item/ E	Deation	(0)
	A					
						-
Item	Ohoomist	ione and O	orrective Actions	THE PART OF		Correction
umber 0	Uoservat	J DNB SIIVI.	orrective Actions	20 /	1	Date (if applicable
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NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND Circle One of: YES (in compliance) NO (not in compliance)			NOB (not observed) NA (not applicable)							
Compliance Status			CDI	R	100	- 10.5	Compliance Status		CDI	R
Food Equipment and Utensils				100	No.	07.0	Physical Facilities			
501 a	Adequate facilities available to wash, and sanitize utensils and/or equipmer	rinse IL YES NO NA NOB	17 00	17.5		601	Food contact surfaces properly constructed or located. Acceptable material used.	YES NO NA NOB	200	
02 r	Appropriate procedures followed for nechanical and/or manual dishwashin	YES NO NA NOB		E.A.		0.000	A Marie Mari	YES NO NOB		
03 F	Proper storage of frozen food items	YES NO NA NOB				1	Proper disposal of sewage & waste water	YES NO NOB		
	ood stored in food grade material quipment and utensils that contact for	YES NO NA NOB	_			604	To let actifies: adequate number, properly constructed, supplied and cleaned	YES NO NOB		
05 c	orrosion resistant and non-loxic quipment in good repair, cleaned an	YES NO NOB				605	Adequate lighting: lighting protected	YES NO NOB		
06 s	anitized	YES NO NOB			/	606	Adequate mechanical ventilation.	YES NO NA NOB		
	General S	anltation		/		607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES NO NA NOB		
01 f	Sarbage & refuse properly disposed a acilities maintained	YES NO NOB	1	1			Testing Devices/Logging of	Temperatures		
I	lon-food contact surfaces properly onstructed, in good repair and clean	YES NO NOB	1			B01	Working dishwasher temperature and pressure gauges		- 1	-
F	ood handlers properly attired and go ersonal hygiene	YES NO NA NØB		-		3		YES NO NA NOB		-
	dequate protection from vermin and	risect YES NO NOB					Temperature logs maintained for refrigerated	YES NO NA NOB		-
Ĺ	iving or sleeping quarters separated tood service area	YES NO NA NOB				803	storage units (non-regulatory requirement) Other	YES NO NA NOB		
E	irds or animals other than guide dogs	YES NO NA NOB						CHICAGO STATE		-
V	Vipling cloths used properly and store	YES NO NA NOB	-						-	-
									(If applic	
									(п оррис	
-Insp	ection Required: Yes		nforc	em	en	ıt A	Ction: (Mark "✓", If Applicable)		(п оррис	
	ection Required; Yes	E _I	nforc	em	en	it A	Ction: (Mark " V", If Applicable) Establishment Closed Food Discarded Other	No P	Порри	
oproxi erson	mate Date of Re-Inspection:			em	en	E	Establishment Closed	No P		
proxi	in Charge Name:	No (₹		:em	en	E	Food Discarded Other	No Ka		