

SAMPLE

Inspection #: 194463	Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health CDPHFood@cityofchicago.org		No. of Risk Factor/Intervention Violations: 8
License #: 1234567			No. of Repeat Risk Factor/Intervention Violations: 0
Inspection Type: Canvass			Inspection Date: 05/21/2018
Facility Type: Grocery Store			Started: 09:30am Completed: 11:15pm
SR #:	SFP #:		Inspector's Badge #: 388 Supervisor's Badge #: 310
Fire #:	Days of Operation: M,Tu,W,Th,F,Sa,Su	From: 01:00 PM To: 01:00 PM	Business Phone: (773) 988-9999
Business Address: 2133 W Lexington		Zip: 60612	Location on Site: 1st Floor
Legal Name: Marzulli's		D/B/A: Marzulli's	A/K/A: Marzulli's


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/O=not observed N/A=not applicable 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.		
Compliance Status	COS	R	Compliance Status	
SUPERVISION		PROTECTION FROM CONTAMINATION		
1 IN OUT			15 IN OUT N/A N/O Food separated and protected	
2 IN OUT N/A			16 IN OUT N/A Food-contact surfaces: cleaned & sanitized	
Person in charge present, demonstrates knowledge, and performs duties			17 IN OUT Proper disposition of returned, previously served, reconditioned & unsafe food	
Illinois Food Service Sanitation Manager Certification				
EMPLOYEE HEALTH		TIME/TEMPERATURE CONTROL FOR SAFETY		
3 IN OUT			18 IN OUT N/A N/O Proper cooking time & temperatures	
4 IN OUT			19 IN OUT N/A N/O Proper reheating procedures for hot holding	
5 IN OUT			20 IN OUT N/A N/O Proper cooling time and temperature	
Management, food employee and conditional employee; knowledge, responsibilities and reporting			21 IN OUT N/A N/O Proper hot holding temperatures	
Proper use of restriction and exclusion			22 IN OUT N/A N/O Proper cold holding temperatures	
Procedures for responding to vomiting and diarrheal events			23 IN OUT N/A N/O Proper date marking and disposition	
GOOD HYGIENIC PRACTICES			24 IN OUT N/A N/O Time as a Public Health Control; procedures & records	
6 IN OUT N/O		X	CONSUMER ADVISORY	
7 IN OUT N/O			25 IN OUT N/A Consumer advisory provided for raw/undercooked food	
Proper eating, tasting, drinking, or tobacco use			HIGHLY SUSCEPTIBLE POPULATIONS	
No discharge from eyes, nose, and mouth			26 IN OUT N/A Pasteurized foods used; prohibited foods not offered	
PREVENTING CONTAMINATION BY HANDS			FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES	
8 IN OUT N/O			27 IN OUT N/A Food additives: approved and properly used	
9 IN OUT N/A N/O		X	28 IN OUT N/A Toxic substances properly identified, stored, & used	
10 IN OUT		X	CONFORMANCE WITH APPROVED PROCEDURES	
Adequate handwashing sinks properly supplied and accessible			29 IN OUT N/A Compliance with variance/specialized process/HACCP	
APPROVED SOURCE				
11 IN OUT N/O				
12 IN OUT N/A N/O				
13 IN OUT N/O				
14 IN OUT N/A N/O				
Food obtained from approved source				
Food received at proper temperature				
Food in good condition, safe, & unadulterated				
Required records available: shellstock tags, parasite destruction				

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

SAFE FOOD AND WATER		UTENSILS, EQUIPMENT, AND VENDING	
30 IN OUT N/A		47 IN OUT	Food & non-food contact surfaces cleanable, properly designed, constructed & used
31 IN OUT		48 IN OUT N/A	Warewashing facilities: installed, maintained & used; test strips
32 IN OUT N/A		49 IN OUT	Non-food contact surfaces clean
Variance obtained for specialized processing methods		PHYSICAL FACILITIES	
FOOD TEMPERATURE CONTROL		50 IN OUT	Hot & cold water available; adequate pressure
33 IN OUT N/A		51 IN OUT	Plumbing installed; proper backflow devices
34 IN OUT N/A N/O		52 IN OUT	Sewage & waste water properly disposed
35 IN OUT N/A N/O		53 IN OUT	Toilet facilities: properly constructed, supplied, & cleaned
36 IN OUT N/A		54 IN OUT	Garbage & refuse properly disposed; facilities maintained
Proper cooling methods used; adequate equipment for temperature control		55 IN OUT	Physical facilities installed, maintained & clean
Plant food properly cooked for hot holding		56 IN OUT	Adequate ventilation & lighting; designated areas used
Approved thawing methods used		EMPLOYEE TRAINING	
Thermometers provided & accurate		57 IN OUT	All food employees have food handler training
FOOD IDENTIFICATION		58 IN OUT	Allergen training as required
37 IN OUT		CITY OF CHICAGO ORDINANCE COMPLIANCE	
Food properly labeled; original container		59 IN OUT	Previous violation not corrected. (Previous PF to P) on current form it's violation 14
PREVENTION OF FOOD CONTAMINATION		60 IN OUT	Previous violation not corrected. (Previous PF to P) on current form it's violation 29
38 IN OUT		61 IN OUT	Inspection Summary Report not displayed and visible to all customers on current form violation 28
39 IN OUT		62 IN OUT	No smoking regulations on current form violation 70
40 IN OUT		63 IN OUT N/A	Removal of Suspension Sign
41 IN OUT			
42 IN OUT N/A			
PROPER USE OF UTENSILS			
43 IN OUT N/A			
44 IN OUT N/A			
45 IN OUT N/A			
46 IN OUT N/A			
In-use utensils: properly stored			
Utensils, equipment & linens: properly stored, dried, & handled			
Single-use/single-service articles: properly stored & used			
Gloves used properly			

IOCI 17-356 

SAMPLE

Establishments: Marwan Grill

Establishment #: 1234567

Disposal Service: ALLIED WASTE		Pest Control: ANDERSON		Pest License #: 051-003143	
Total # Seats: 0	# Food Prep Areas: 1	HACCP Concept Presented: Yes		Citations Issued: 4	Does The Facility Cater:
Risk: High (Category 1) 05/21/2018	Reason For Risk Change:		Running Hot Water: Yes	School Type:	# Employees: 5 # Washrooms: 2
HT Dish Machine:	LT Dish Machine:	3 Compartment Sink: Yes. Not Setup		License Suspended:	Cease and Desist:
# of Washbowl Sinks: 2	# of Exposed Sinks: 2	# of Utility Sinks: 1	# 2 Compartment Sinks: 0	# 3 Compartment Sinks: 1	# Other Sinks: Close Up #:
Location: TOILET	Location: PREP	Location: CLOSET	Location:	Location: PREP/ DISH	Location:

TEMPERATURE OBSERVATIONS

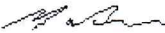
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/Cold-Hold Unit	40.00°F	/			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By Date
1	2-102.11 (A): The PERSON IN CHARGE shall demonstrate this knowledge by: (A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection. Person in charge not demonstrating knowledge -	May 21, 2018
3	750.500 a): a) The permit holder shall require employees and conditional employees to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. An employee or conditional employee shall report the information within 24 hours and in a manner that allows the person in charge to reduce the risk of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the employee or conditional employee: 1) Meets one of the following symptoms: A) Vomiting, B) Diarrhea, C) Jaundice, D) Sore throat with a fever, or E) A lesion containing pus such as a boil or infected wound that is open or draining and is: i. On the hands, wrists or forearms ii. On other parts of the body, other than hands or forearms, unless the lesion is covered by a dry, durable, tight-fitting bandage; 2) Has an illness diagnosed by a health care practitioner due to: A) Norovirus, B) Hepatitis A Virus, C) Shigella spp., D) Shiga toxin-producing Escherichia coli, E) Salmonella Typhi; or F) nontyphoidal Salmonella; 3) Had a previous illness, diagnosed by a health care practitioner, within the past three (3) months due to Salmonella Typhi; 4) Has been exposed to, or is the suspected source of, a confirmed disease outbreak, because the employee or conditional employee consumed or prepared food implicated in the outbreak, or consumed food at an event prepared by a person who is infected or ill with: A) Norovirus within the past 48 hours of the last exposure, B) Shiga toxin-producing Escherichia coli, nontyphoidal Salmonella spp. or Shigella spp. within the past three (3) days of the last exposure, C) Salmonella Typhi within the past 14 days of the last exposure, or D) Hepatitis A virus within the past 30 days of the last exposure; 5) Has been exposed by attending or working in a setting where there is a confirmed disease outbreak, or living in the same household as, and has knowledge about, an individual disease outbreak, or living in the same household as, and has knowledge about, an individual diagnosed with an illness caused by: A) Norovirus within the past 48 hours of the last exposure, B) Shiga toxin-producing Escherichia coli, nontyphoidal Salmonella spp. or Shigella spp. within the past three (3) days of the last exposure, C) Salmonella Typhi within the past 14 days of the last exposure, or D) Hepatitis A virus within the past 30 days of the last exposure. no employee health policy. must provide. no citation issued for the first time -	Aug 21, 2018
4	750.500 f): f) An employee shall: 1) Comply with an exclusion as per the Control of Communicable Diseases Code and not work in any food establishment while complying. 2) Comply with a restriction as per the Control of Communicable Diseases Code. 3) Comply with specimen collection for contact with case as per the Control of Communicable Diseases Code. butcher handling raw meat with open wound. employee wash hands, put gloves on citation issued 7-38-010 -	May 21, 2018
5	no diarrhea vomit cleaning policy. must obtain -	May 21, 2018
6	3-301.12: A FOOD EMPLOYEE may not use a UTENSIL more than once to taste FOOD that is to be sold or served. observed employee use a a ladle when tasting and place back in pot. five lbs of soup discarded 7-38-10 - COS	May 21, 2018
9	3-801.11(D): (D) FOOD EMPLOYEES may not contact READY-TO-EAT FOOD as specified under §§ 3-301.11(B) and (E). food handlers handling ready-to-eat foods with bare hand (bacon wrapped steak) food discarded 3 lbs valued at \$7. priority citation issued citation issued 7-38-010 - COS	May 21, 2018
10	5-205.11 (A): (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. blocked hand sink with backing sheet. pf foundation violation issued - COS	May 21, 2018

Person In Charge (Signature) 

Date: 5/21/18

Inspector Follow-up: ☐ Yes ☒ No Follow-up Date:PASSED: _____ PASSED w/COND: X FAILED: _____

NOTE: THE FINAL RESULTS OF THIS INSPECTION WILL BE DETERMINED BY THE REVIEWING SUPERVISING SANITARIAN

You have just received an inspection by the City of Chicago, Department of Public Health, Food Protection Program. Your feedback on the inspection process is important to us. Please go to <https://www.chicagohan.org/surveys> to complete a short survey.