Page 1 of 2

All violations were corrected either on the date of the inspection or by

the date specified by the Chicago Health Department.

Inspec	ction #: 401		Object Breed					Inspection Date: 11/04/2010						10				
Licens	se #: 12493	381			Ch					ent of Public Health ction Division				Started	Started: 10:50am Co		Comple	eted:01:00p
Inspec	ction Type:	Canv	ass		Food Establishment Inspection Report Inspector's									Superv Badge	risor's #: 207			
Facility	y Type: Re	staura	ant		Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health							Days of Operation: M,Tu,W,Th,F,S			W,Th,F,Sa,			
SR #:		SFF	P#:	111	312.7	44.2	23/4	WW	w.City	OICI	icago	0.010	у/пеанн	From: 1	1:30	AM T	To: 10	00 PM
Busine	ess Addres	s: 888	S MICHIGAN	AVE				Zip: 60	Zip: 60605 Location on Site: 1st Floor B					Business	Business Phone: (312) 922-1127			
Legal	Name: 888	S. M	ICHIGAN SUS	II, INC.	D/B/	A: OY	SY						A/K/A: O	YSY				
Certified Manager: Samaporn Rattanopas				Certific	cate #: IF	A 44	571	Certifi	cate Typ	e: City	of	Exp	iration Dat	e: 10/13/2	015	# Cer	rtified I	Managers:
	sal Service	Prer	mier			Pes	t Contro	ol: Smit	-				Pest L	icense #: (051-0	006831	j	
Total #	# Seats: 80)	# Food Pre	Areas: 2	HAC	CP C	oncept	Preser	ited: Yes	5	Cita	tions	Issued: 2		Doe	es The	Facili	y Cater: No
Risk: I	Risk 1 (Hig	h)	Reason For Ris	k Change:			Runni	ng Hot	Water: Y	es S	chool T	уре:		# Employ	ees:	20	# Was	shrooms: 3
HT Dis 185.00		: Yes	, Hot Water	LT Di	sh Machi	ne:	3 Co 0.00°		ent Sink	Yes,	Not Se	etup 0		License S No	uspei	nded:		ase and sist:
# of W	Vashbowl S	inks:	3 # of Expose	Sinks: 3	# of Ut	ility S	inks: 1	# 2 Cc	mpartm	ent Sir	nks: 0	# 3 C	ompartmer	t Sinks: 1	# Ot	ther Sir	nks:	Close Up #
ocati	ion: restroc	ms	Location: pre	eparation	paration Location: rear			Location: Locati			cation: dishwashing		Loca	ation:				
					-	Foo	od Ten	nperat	ure Ob	serva	tions							
Produc	ct. Cold - Fis	h	Temp: 56.90"	F Loca	tion: Walk	-In Co	oler	Produ	uct. Cold -	Fish			Temp 38	90° F	Loca	tion: 2-l	Door R	efrigerator
Produc	ct Hot - Chic	ken	Temp: 151.20	F Loca	ition: Hot-H	Hold U	Init	Produ	ct Hot -	BROTH	/STOC	K	Temp: 14	7.00° F	Loca	ition: Ho	ot-Hold	Unit
_	Critical V		Food Protection			ch vic	olation)	22	Dish	machin		d Equipment wided with a				_	
01		und co	ondition, no spoila							chen	nical tes	t kits a	nd suitable	gauge cock				_
-	labeled, s	hellfish	tags in place Food Protecti	on 7-38-005	/Δ1		_		23	23 Dishes and utensils flushed, scraped, soaked Food Equipment and Utensil 7-38-030, 005 (A)					_			
02	Facilities t	o mair	tain proper tempe		(2)			х	24	Dish			ies: properly				101	
03			dous food meets			ent		х	24	maintained, installed, located and operated Toxic Items 7-38-005 (A), 7-38-030								
100.00			preparation displa- contamination cor			rdo.	-		25	Toxic	itome		v stored, lab			-030		
04			tensils, etc	trolled Le. C	utting boar	us,			25				Washing Fa			tomers	7-38-0	30
			Food Protection						26	Adec	uate nu	ımber,	convenient,					
05	Personne	with i	nfections restricte	di no open s	ores, wour	nds,			_		ned an		lled sed clean, pr	ovided with	hand	cleans	er.	_
06			and cleaned, good			re			27		ary han	d dryin	g devices ar	nd proper w	aste n	eceptad	cles	
			h ready to eat foo quipment and U			020			_	Late			Inspection)10 (B)	
07			water: clean and			-030			28		pection	report	summary dis	spiayed and	VISIDI	e to all		
			for equipment and			r	_			1 0000			Co	mpliance	_			
08	temperatu		ncentration, expos						29	Prev	ious mir		ation(s) Cor					
	Torrest		sh and Waste Wa)			-				inor Violat					
10			afe, hot & cold und ste water disposa			_	-		1				ected by the)
10	cross con	nection	and/or back flow		-				30		in origi	nal cor	ntainer, prop					
			d Hand Washing)		30	advis	sory pos	ted as	needed					
11	maintaine	d	er, convenient, ac						31	store	d no re	use of	nsils and si single servi	ce articles				
12	devices, c	conven	acilities: with soap lent and accessib	e to food pre	p area	5			32				contact sur	faces prope	rly de	signed,		
			ance Insect and						33	Food	and no	n-food	contact equ	ipment uter	nsils c	lean, fre	ee of	

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43

44

abrasive detergents

fixtures shielded

conspicuous

and clean apparel worn

70 No Smoking Regulations

No evidence of rodent or insect infestation, no birds, turtles

Unwrapped and potentially hazardous food not re-served

Food protected during storage, preparation, display, service

No evidence of rodent or insect outer openings protected/rodent proofed, a written log shall be maintained

rodent proof, all containers covered Inside containers or receptacles: adequate number, properly

Outside garbage waste grease and storage area; clean

* Certified Food Manager on site when potentially

hazardous foods are prepared and served

Previous serious violation corrected, 7-42-090

Potentially hazardous food properly thawed

Compliance

Serious Violations Items 15 - 29

(\$250 fine per each day the violation exist)

Food Protection 7-38-005 (A)

Insect and Rodent Control: Garbage 7-38-020

Personnel 7-38-012

or other animals

and transportation

FEIR-CL - revised 6-09

available to the inspectors

covered and insect/rodent proof

15

16

17

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Floors constructed per code, cleaned, good repair, covering installed, dust-less cleaning methods used

Walls, cellings, attached equipment constructed per code: good repair, surfaces clean and dust-less cleaning methods

Lighting: required minimum foot-candles of light provided,

Toilet room doors self closing: dressing rooms with lockers

provided complete separation from living/sleeping quarters

Refrigeration and metal stem thermometers provided and

Premises maintained free of litter, unnecessary articles,

cleaning equipment properly stored
Appropriate method of handling of food (ice) hair restraints

Food (ice) dispensing utensils, wash cloths properly stored

No Smoking Regulations 7-32-010 Through 090

Only authorized personnel in the food-prep area

Ventilation; rooms and equipment vented as required plumbing; installed and maintained

Linen: clean and soiled properly stored

Food Maintenance 7-38-030, 015, 010 (A), 005 (A)

X

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	Samaporn Rattanopas	IRA 44571	10/13/2015	
2	Miguel Flores	IRA 34853	02/05/2012	

Description of Code Violations	Correct By Date
FOUND WALK IN COOLER AT IMPROPER COLD HOLDING TEMPERATURES. (TEMPERATURE AT 62.0F TAGGED WALK IN COOLER) CRITICAL VIOLATION, CITATION ISSUED.	11/04/2010
TOFU AT 58.9F. CRITICAL VIOLATION, CITATION ISSUED, 102 POUNDS FOOD DISPOSED VALUED APPROXIMATELY AT \$500.00	11/04/2010
The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair. FOUND FLOORS NOT CLEAN BELOWICE MACHINE.	01/04/2011
	All food establishments that display, prepare, or store potentially hazardous food shall have adequate refrigerated food storage facilities. FOUND WALK IN COOLER AT IMPROPER COLD HOLDING TEMPERATURES.(TEMPERATURE AT 62.0F TAGGED WALK IN COOLER) CRITICAL VIOLATION. CITATION ISSUED. All cold food shall be stored at a temperature of 40F or less. 8 POUNDS WHITE FISH AT 60.0F, 9 POUNDS CRABMEAT AT 62.3F, 10 POUNDS BEEF AT 63.1, 20 POUNDS MACKEREL FISH AT 56.9F, 50 POUNDS SOYBEAN PASTE AT 56.3F, AND 5 POUNDS TOFU AT 58.9F. CRITICAL VIOLATION. CITATION ISSUED. 102 POUNDS FOOD DISPOSED VALUED APPROXIMATELY AT \$500.00. The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair.

_		
HA	CCP	Principle

3. Establish the Critical Limit for the CCP: Haccp concepts explained to management regarding hot/cold holding temperatures. Hot holding at 140F and above/cold holding at 40F and below.

Comment: H00007020213 12-09-10 9:00 A.M. 400 W. SUPERIOR ROOM 107	
Sam Rattanopas enrolled at IRA 10-5-10. Letter provided.	
Instructed management to fav food protection division when well in	

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.

*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

STAMP

PASSED: ___ PASSED w/COND: _X FAILED: ___ CANCELED: ___

Report discussed with Signature ____

Sanitarian's Signature

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected by the next routine inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-746-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.

Inspection #: 15450	3			C.L	:			D., I. I	- 11	- 141-		Inspec	Inspection Date: 09/13/2010			
License #: 1698639			Chicago Department of Public Health Food Protection Division								Started	Started:03:40pm		leted:05:40pn		
Inspection Type: Canvass			Food Establishment Inspection Report								Badge	Inspector's Badge #: 384		visor's e #: 310		
Facility Type: Restaurant					: 312.74		.8030 www.City				6.4240	I Days o	f Opera	tion: M,Tu	,W,Th,F,Sa,S	
SR #: S	FP#	# :	111.	312.7	44.231	4	www.City	OICII	icay	o.org	rrieaiu	From:	04:00 P	M To: 10	0:30 PM	
Business Address: 2	N AVE	AVE			Zip: 60614	Location on Site: 1st, BASEMENT			Busines	Business Phone: (773) 248-5788						
Legal Name: KAYL	EN	TERTAINMENT	INC.	D/B/	A: RINGO)		A/K/A:			A/K/A: R	INGO				
Certified Manager: WESLEY CHAN			Certifica	tificate #: HW318162			Certificate Type: City of Chicago			Expir	piration Date: 04/27/20		014	# Certified Manager		
Disposal Service: w	aste	management	Pest Control: A				I: ANDERSON	ANDERSON			Pest L	Pest License #: 052-081312				
Total # Seats: 82		# Food Prep A	reas: 2	as: 2 HACCP Concept			Presented: Yes Citation			ations I	ssued: 4		Does The Facility Cater: '		ity Cater: Yes	
Risk: Risk 1 (High)	Re	eason For Risk (Change:		Ru	nnir	ng Hot Water: Yes Scho		chool	ol Type:		# Employees: 12		2 # Wa	# Washrooms: 3	
HT Dish Machine:	LT	Dish Machine: Y	es, Chlor	rine 100)ppm	3	Compartment S	Compartment Sink: Yes, Not Setup			p License Suspend		pended	Ceas	e and Desist:	
# of Washbowl Sink	s: 3	# of Exposed S	Sinks: 2	# of Ut	ility Sinks:	1	# 2 Compartment Sinks: 1 # 3 0			# 3 Co	3 Compartment Sinks		1 # Other Sinks		Close Up #:	
Location: washroom	s	Location: PRE	Р	Locatio	n: REAR		Location: prep			Locatio	n: rear		Locati	on:	1	
		***************************************			Food T	em	perature Ob	serva	tions	3			-			
Product: Cold - Fish	7	Temp: 53.60° F	Location: Refrigerator				Product: Cold - CREAM CHEESE			Temp: 46.90° F		F	Location: Refrigerator			
Product: Hot - Rice Temp: 190.00° F			Location: Hot-Hold Unit			Product.			Temp:			Location:				
Critical Viola	tion	s Items 1 - 14 (\$	500 fine	per ea	ch violati	on)				Food		nt and Uter				

	Food Protection 7-38-005 (B) (B-2)	
01	Source sound condition, no spoilage, foods properly	
	labeled, shellfish tags in place	
	Food Protection 7-38-005 (A)	T
02	Facilities to maintain proper temperature	X
03	Potentially hazardous food meets temperature requirement during storage, preparation display and service	х
04	Source of cross contamination controlled i.e. cutting boards, food handlers, utensils, etc	
	Food Protection 7-38-010 (A) (B)	
05	Personnel with infections restricted: no open sores, wounds, etc	
06	Hands washed and cleaned, good hygienic practices; bare hand contact with ready to eat food minimized	
	Food Equipment and Utensil Sanitation 7-38-030	
07	Wash and rinse water: clean and proper temperature	
08	Sanitizing rinse for equipment and utensils: clean, proper temperature, concentration, exposure time	
	Wash and Waste Water Disposal 7-38-030	_
09	Water source: safe, hot & cold under city pressure	T
10	Sewage and waste water disposal, no back siphonage, cross connection and/or back flow	
	Toilet and Hand Washing Facilities for Staff 7-38-030	-
11	Adequate number, convenient, accessible, designed, and maintained	
12	Hand washing facilities: with soap and sanitary hand drying devices, convenient and accessible to food prep area	х
	Compliance Insect and Rodent Control: 7-38-020	
13	No evidence of rodent or insect infestation, no birds, turtles or other animals	
	Compliance	
14	Previous serious violation corrected, 7-42-090	
	Serious Violations Items 15 - 29 (\$250 fine per each day the violation exist)	
45	Food Protection 7-38-005 (A)	
15 16	Unwrapped and potentially hazardous food not re-served Food protected during storage, preparation, display, service	+
1989	and transportation	-
17	Potentially hazardous food properly thawed	1
	Insect and Rodent Control: Garbage 7-38-020	_
18	No evidence of rodent or insect outer openings protected/rodent proofed, a written log shall be maintained available to the inspectors	х
19	Outside garbage waste grease and storage area; clean, rodent proof, all containers covered	
20	Inside containers or receptacles: adequate number, properly covered and insect/rodent proof	
	Personnel 7-38-012	33
21	Certified Food Manager on site when potentially hazardous foods are prepared and served	

22	Dish machines: provided with accurate thermometers, chemical test kits and suitable gauge cock	
23	Dishes and utensils flushed, scraped, soaked	_
	Food Equipment and Utensil 7-38-030, 005 (A)	
24	Dish washing facilities: properly designed, constructed, maintained, installed, located and operated	
	Toxic Items 7-38-005 (A), 7-38-030	
25	Toxic items properly stored, labeled and used	
	Toilet / Hand Washing Facilities For Customers 7-38-030	
26	Adequate number, convenient, accessible, properly designed and installed	
27	Toilet rooms enclosed clean, provided with hand cleanser, sanitary hand drying devices and proper waste receptacles	
	Display of Inspection Report Summary 7-42-010 (B)	
28	* Inspection report summary displayed and visible to all customers	
	Compliance	
29	Previous minor violation(s) Corrected 7-42-090	
	Minor Violations Items 30 - 44 (\$250 fine per each day the violation exist if not corrected by the next routine inspection)	
30	Food in original container, properly labeled: customer advisory posted as needed	х
31	Clean multi-use utensils and single service articles properly stored; no reuse of single service articles	х
32	Food and non-food contact surfaces properly designed, constructed and maintained	х
33	Food and non-food contact equipment utensils clean, free of abrasive detergents	
	Food Maintenance 7-38-030, 015, 010 (A), 005 (A)	
34	Floors: constructed per code, cleaned, good repair, covering installed, dust-less cleaning methods used	х
35	Walls, ceilings, attached equipment constructed per code: good repair, surfaces clean and dust-less cleaning methods	х
36	Lighting: required minimum foot-candles of light provided, fixtures shielded	
37	Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters	
38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained	Х
39	Linen: clean and soiled properly stored	X
40	Refrigeration and metal stem thermometers provided and conspicuous	
41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored	х
42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn	
43	Food (ice) dispensing utensils, wash cloths properly stored	X
44	Only authorized personnel in the food-prep area	
	No Smoking Regulations 7-32-010 Through 090	

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	HOWARD ONG	HW314859	05/03/2012	
2	WESLEY CHAN	HW318162	04/27/2014	
3	HUI CHANG CHEN	IRA37975	03/27/2013	
4	FRANCISCO GONZALEZ	HS78732	01/24/2015	
5	LEONARDO RODRIGUEZ	HS78742	01/24/2015	
6	ALBERTO SANCHEZ	HS78708	01/24/2015	

Code Violations	Description of Code Violations	Correct By Date
02	All food establishments that display, prepare, or store potentially hazardous food shall have adequate refrigerated food storage facilities. THREE DOOR SUSHI COOLER FOUND WITH TEMPERATURES FROM 45.3 TO 46.4 WITH FOODS SUCH AS RAW FISH AT 56.2. COOLER TAGGED HELD FOR INSPECTION AND MUST NOT USE UNTIL REPAIRED AND MAINTAINS TEMPERATURE OF 40F OR BELOW. C.D.P.H. CONTACTED @ 312-746-9791 FOR INSPECTION AND TAG REMOVAL.	09/13/2010
03	All cold food shall be stored at a temperature of 40F or less. RAW, READY TO EAT SUSHI FISH AT TEMPERATURES RANGING BETWEEN 45.1F TO 56.2F. CREAM CHEESE @ 46.9F. ALL DISCARDED. MANAGEMENT STATES APPROXIMATELY 15LBS. ESTIMATED VALUE \$150.00.	09/13/2010
12	Adequate and convenient hand washing facilities shall be provided for all employees. NO SOAP OR PAPER TOWELS AT SUSHI PREP EXPOSED HAND SINK, MANAGEMENT PROVIDED DURING INSPECTION.	09/13/2010
18	All necessary control measures shall be used to effectively minimize or eliminate the presence of rodents, roaches, and other vermin and insects on the premises of all food establishments, in food-transporting vehicles, and in vending machines. REAR KITCHEN EXIT SCREEN DOOR BEING USED, NOT INSECT OR RODENT PROOFED. TWO LARGE TEARS IN SCREEN OF DOOR AND OPEN 1/4 INCH GAP BETWEEN DOOR AND DOOR WAY WHERE DOOR IS TO SHUT. LIVE FLIES NOTED IN KITCHEN AND DISH AREA. INSTRUCTED TO REPAIR SCREEN DOOR AND MAKE TIGHT FITTING ON ALL SIDES.	09/21/2010
30	All food not stored in the original container shall be stored in properly labeled containers. ALL PREPARED FOODS IN BASEMENT BOX FREEZER MUST LABEL/DATE.	12/13/2010
31	Containers and utensils shall be inverted, covered, or otherwise protected from contamination until used. All single-service drinking straws and containers shall be discarded immediately after use. MUST NOT STORE UTENSILS BETWEEN PREP TABLE AND DEEP FRYER.	12/13/2010
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair. TOASTER OVEN WITH WADDED PAPER USED AS LEG OF OVEN. MUST REPLACE WITH PROPER CLEANABLE OVEN LEG. BROKEN RUBBER DOOR GASKETS ON SUSHI PREP TWO DOOR COOLER, MUST REPLACE. MUST NOT STORE DISH MACHINE RACKS INSIDE EMPLOYEE WASHROOM.	12/13/2010
34	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair. ALL STORED ITEMS IN VARIOUS AREAS MUST BE ELEVATED FROM FLOOR 6" OR ABOVE. FLOOR UNDER TWO COMPARTMENT SINK, UNDER BASEMENT WOODEN PALLETS, STAIRWELL LEADING TO BASEMENT DIRTY WITH DEBRIS, MUST CLEAN ALL. MUST NOT USE CARDBOARD AS MATTING FOR FLOORS IN DISH AREA. CEMENT BLOCK ON FLOOR UNDER TWO COMPARTMENT SINK USED TO PROP DRAINAGE PIPE, MUST REMOVE.	12/13/2010
35	The walls and ceilings shall be in good repair and easily cleaned. WATER DAMAGED CEILING TILE IN EMPLOYEE WASHROOM MUST REPLACE.	12/13/2010
38	Ventilation: All plumbing fixtures, such as toilets, sinks, washbasins, etc., must be adequately trapped, vented, and re-vented and properly connected to the sewer in accordance with the plumbing chapter of the Municipal Code of Chicago and the Rules and Regulations of the Board of Health. SMALL GAS STOVE MUST BE UNDER HOODED VENTILATION OR REMOVED PROM PREMISES. NO HOT WATER AT SUSHI EXPOSED HAND SINK, MUST USE ADJACENT PREP EXPOSED HAND SINK AND PROVIDE HOT WATER.	12/13/2010
39	Soiled and clean linens, coats, and aprons shall be properly stored. DIRTY LINEN MUST NOT BE STORED HANGING OVER CLEAN UTENSILS ABOVE THREE COMPARTMENT SINK.	12/13/2010
41	All parts of the food establishment and all parts of the property used in connection with the operation of the establishment shall be kept neat and clean and should not produce any offensive odors. EMPLOYEE PERSONAL BELONGINGS MUST NOT BE STORED IN FOOD PREP AREAS.	12/13/2010
43	Between uses and during storage ice dispensing utensils and ice receptacles shall be stored in a way that protects them from contamination. ICE SCOOP MUST NOT BE STORED HANGING NEXT TO EXPOSED HAND SINK.	12/13/2010
43	Between uses and during storage ice dispensing utensils and ice receptacles shall be stored in a way that protects them from contamination. WIPING CLOTHS MUST BE STORED IN A CLEAN CONTAINER WITH A SANITIZING SOLUTION.	12/13/2010

HACCP Principle:

4. Establish a Monitoring System: FOR EXAMPLE, MAINTAINING TEMPERATURE LOGS ON ALL REFRIGERATION UNITS.

Comment: THE ABOVE CRITICAL AND SERIOUS VIOLATIONS TO APPEAR AT 400 W. SUPERIOR RM. 112 ON 10-14-10 OR, GIVEN ADMINISTRATIVE HEARING MAIL-IN INFORMATION LETTER.

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.
*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

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

STAMP	PASSED: PASSED w/CON): FAIL	.ED: _X_	CANCELED:
	Report discussed with Signature			
	Sanitarian's Signature			

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations must be corrected by the next routine inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to extend the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-746-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.



Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form – 1410



A/P Lic. #: 1698	639	Inspection #: 154517		Re-Inspect	ection of #: 154503		Date of	f Previous	Inspection	on: 09/13/2010	Ris	Risk: Risk 1 (High)		
Sanitarian Badga 384	e #:					sp. Type: anvass Re	. Type: vass Re-Inspection		SR #:	SR #: Time Started: 05:00 PM		Completed: PM	Result: Pass	
Business Name RINGO	(DBA)				Business Add 2507-2509 N		AVE					Zip Code 60614		
Location on Site 1st, BASEMENT	Ø	Business Telepho (773) 248-5788	ne#		Certified Manager WESLEY CHAN			Certificate # Certified T HW318162 City of Chi			Expiration Date			
Illinois law requir Environmental H	es that the	he individual performii nitarian.	ng you	r inspection	n is tested an	d certified	or work	s under th	e direct s	supervision of a sta	ate certifi	ed, registered	•	
Violation #												9	Correct By	
30	All food	d not stored in the orig	inal co	ntainer sh	all be stored	in properly	y labeled	containe	rs. IN BA	SEMENT BOX FR	EEZER.		12/13/2010	
Correction #												С	orrected Or	
18	VIOLA	TION CORRECTED.											09/21/2010	
31	VIOLA	TION CORRECTED.											09/21/2010	
32	VIOLA	TION CORRECTED.											09/21/2010	
34	VIOLA	TION CORRECTED.											09/21/2010	
35	VIOLA	TION CORRECTED.											09/21/2010	
38	VIOLA	TION CORRECTED.											09/21/2010	
39	VIOLA	TION CORRECTED.											09/21/2010	
41	VIOLAT	TION CORRECTED.											09/21/2010	
43	VIOLAT	TION CORRECTED.											09/21/2010	
43	VIOLAT	TION CORRECTED.											09/21/2010	
GIVEN SUMMAR	ANAGE!	MENT TO CONTINUE DRT. INSTRUCTED T COOLER HELD FOR	O POS	ST.					LER OPE	RATING AT PRO	PER TEM	/ //PERATURE		
7-42-070 REINS	PECTION	N FEE: A \$50 re-inspe	ection f	ee shall be	e assessed a	gainst the	License	e of any e	stablishn	nent for each inspe	ection cor	nducted by the	e Departmer	

Form LG 1410 - Revised: CL-3-06

Sanitarian Signature

×

Report Discussed With: WESLEY CHAN

Date 09/21/2010

Signature

×

Inspe	ction #: 391266	3											Innanati	n Dete	44/00/0	040	_
	se #: 1334785				Chica			nent of			ealth			on Date:	1		
	ction Type: Co	mnla	int	F	ood Est			ection I			Dono		Inspecto	12:50pm		leted:07:00p visor's	m
_				Telep	hone: 31	2.746	6.803	511t III			12.746		Badge #	: 344	Badge	#: 323	_
	y Type: Restau	_		TTY:	312.744.	2374	W	ww.City	ofChic	cag	o.org/F	lealth			n: M,Tu	,W,Th,F,Sa,	Sı
SR #:	10-01818957	S	FP #: 10-233			-	1		Tr. o				From: 0	1:00 PM	To: 11	:00 PM	
000000000	RECEIVED STANFORD	2000	N LINCOLN AV				Zip:	60625	FL.	n on	Site: BS	MT-1ST	Business	Phone:	(312) 93	33-8278	
	ORATION	LN S	QUARE SUSHI		D/B/A: TA	ANK SI	JSHI				A/	K/A: TA	NK SUSH	ı			
Certifi	ed Manager: L	ARR	Y SEBRINK II	Certifica	ate #: IRA-36	302	Cert	ficate Ty	oe: City o	f	Expirati	ion Date	: 08/23/20	12 # C	ertified	Managers: 6	3
Dispo	sal Service: VE	OLI	A		Pes	st Cont	rol: TE	RMINIX	.c.			Pest Lie	cense #: 0	51-0036	22		_
Total	# Seats: 82		# Food Prep A	reas: 3	HACCP (Concep	t Prese	ented: Ye	s	Cita	ations Issu	ued: 4		Does Th	e Facili	ty Cater: No	,
	Risk 1 (High)	Re	ason For Risk C	hange:		Runn	ing Ho	t Water: '	res Sch	001	Гуре:		# Employe	es: 35	# Wa	shrooms: 3	_
HT Di	sh Machine:	LT [Dish Machine: Y	es, Chlo	rine 100ppm	1	3 Comp	partment	Sink: Yes	, No	t Setup	Lice	nse Suspe	ended:	Cease	and Desist:	
# of W	ashbowl Sinks	: 3	# of Exposed S	links: 4	# of Utility S	Sinks: 1	#20	Compartn	ent Sink	s: 1	# 3 Comp	partment	t Sinks: 2	# Other S	Sinks:	Close Up #	t;
Locati	on: RESTROC	М	Location: PRE	PAREA	Location: R	EAR	Loca	tion: PRE	P AREA	W.	Location:	PREP	AREA	Location			
						od Tei	mpera	ture Ob	servati	ons							_
Produc	t. Cold - Fish		Temp: 47.20° F	Lo	cation: Refrige	rator		Product: (Cold - Chic	ken		Temp: 39	9.00° F	Locati	on: Refri	gerator	
	Critical Violat	ions	Items 1 - 14 (\$	500 fine	ner each vi	olation					Food Fr	uinmont	and Utens	11 7 20 02	0		
		Foo	od Protection 7-38	8-005 (B)	(B-2)	oration	'/	22	Dish ma	achin	es: provide	ed with ac	curate therr	nometers,	0		
01	labeled, shellfis	sh tag	s in place					23		and u		shed, scra	aped, soake			_	_
02	Facilities to ma		Food Protection 7 proper temperatu		A)			-	Dish wa				Utensil 7-				_
03	Potentially haz	ardou	s food meets temp	perature re	quirement		х	24	maintai	ned, i	installed, lo	cated an	d operated		96		
04	Source of cross	s cont	aration display and tamination controll		ting boards,	-	868	25	Toxic ite	ems p			38-005 (A), eled and use				_
(000000)	food handlers,	Fo	od Protection 7-3					-	To Adequa	ilet /	Hand Was	hing Fac	cilities For o	Customer	s 7-38-0	30	_
05	Personnel with etc	infec	tions restricted: no	open sor	es, wounds,			26	designe	d and	d installed		vided with h		eor.		_
06			cleaned, good hyg ady to eat food mi		tices; bare			27	sanitary	hand	d drying de	vices and	proper was eport Sumr	ste recepta	acles		
07	Food	Equi	pment and Utens er: clean and prope	il Sanitati		_		28	* Inspec	tion i			played and v			X	_
08	Sanitizing rinse	for e	quipment and uter	nsils: clear		-			custome				npliance				_
			ntration, exposure to and Waste Water I		7-38-030			29	Previou	s min		1	ons Items				_
09			hot & cold under c vater disposal, no]			50 fine p	er each	day the v	iolation			
10	cross connection	on and	d/or back flow		•	\perp		30	Food in	origin	nal contain	er, proper	rly labeled:		ection		-
11	Adequate numb	per, c	and Washing Faci onvenient, access	ible, desig	ned, and			1			ted as need use utensils		gle service a	rticles pro	perly	X	_
12			es: with soap and			-		31	stored:	no re	use of sing	le service		100000000000000000000000000000000000000	A	5007	_
	Comp	lianc	and accessible to e Insect and Rode	ent Contr	ol: 7-38-020			32	construc	cted a	and mainta	ined	ment utens			X	_
13	No evidence of or other animal	rode	nt or insect infesta	tion, no bi	rds, turtles			33	abrasive	dete	ergents		8-030, 015,			X	
14			Complian lation corrected, 7-					34	Floors:	const	ructed per	code, cle	aned, good	repair, co	vering	x	_
		Seri	ous Violations	Items 15				35	Walls, c	eiling		d equipme	ent construc			^	_
	(\$250		per each day t					36	Lighting	requ	uired minim		dust-less cle candles of li				-
15		pote	entially hazardous f	food not re	e-served				fixtures	shield	ded		essing room		1000	X	_
16	and transportat	ion	ig storage, prepara		ay, service			37	provided	: con	nplete sepa	aration fro	om living/sle	eping qua			_
17			s food properly that d Rodent Control		7-38-020			38	plumbin	g: ins	talled and	maintaine	ed	equirea:		X	
18	No evidence of protected/roder	roder	nt or insect outer o	penings			х	40		ation	and soiled and metal		stored rmometers	provided a	ind		-
19		e was	ste grease and sto	rage area	clean,	-		41	Premise	s ma	intained fre		, unnecessa	ary articles	i,		\dashv
20	Inside container covered and ins	s or r	eceptacles: adequ	ate numb	er, properly			42	Appropri	ate n		andling o	of food (ice)	hair restra	ints		
			Personnel 7-3					43	Food (ic	e) dis	spensing ut	ensils, wa	ash cloths p		ored		
21	hazardous food	s are	ager on site when prepared and sen	potentially red						No	Smoking F	Regulatio	ns 7-32-01		h 090		\exists
FEI	R-CL - revised	6-09)					70	No Smo	king I	Regulation	s					

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	LARRY SEBRINK II	IRA-36302	08/23/2012	
2	PASQUALE GIANNI	HS7-7485	08/28/2013	
3	JORGE GOMEZ	HW3-13413	11/27/2011	
4	GARY ZICKEL	HWC-87378	07/05/2012	
5	FRANCO GIANNI	HWC-87373	07/05/2012	
6	ANTHONY GAGLIANO	HS7-7486	06/19/2013	

Code Violations	Description of Code Violations	Correct By Date
03	All cold food shall be stored at a temperature of 40F or less.//MGMT & I OBSERVED POTENTIALLY HAZARDOUS FOOD IN REACH IN COOLER RAW RED TUNA, SALMON, & HALIBUT TEMPED FROM 45.0F-47.2F MGMT VOLUNTEERED TO PROPERLY DISCARED FOOD ITEMS.\$125.00/20LB	11/09/2010
18	All necessary control measures shall be used to effectively minimize or eliminate the presence of rodents, roaches, and other vermin and insects on the premises of all food establishments, in food-transporting vehicles, and in vending machines.//REAR DOOR LEADING TO OUT SIDE HAS GAP AT BOTTOM SIDE, NORTH SIDE REAR DOOR DOOR NOT RODENT & INSECT PROOF.	11/16/2010
28	One copy of the Food Inspection Report Summary must be displayed and visible to all customers.//NO INSPECTION REPORT SUMMARY DISPLAYED OR VISIBLE TO PUBLIC AT THIS TIME.	11/09/2010
30	All food not stored in the original container shall be stored in properly labeled containers.//NEED NAMES DATES ON ALL FOOD ITEMS IN STORAGE COOLERS & DRY STORAGE.	02/09/2011
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair.//MUST INSTALL SPLASH GUARD BETWEEN EXPOSED HAND BOWL & PREP TABLE COOKING EQUIPMENT/MUST REMOVE RUSTY BOTTOM SHELVES ON PREP TABLE BEHIND SUSHI BAR AREA, IN KITCHEN AREA, IN WALK IN COOLER REMOVE OR PAINT/NEED LIDS ON ALL GARBAGE CANS IN PREP AREA WHEN NOT IN USE/MUST REPLACE ALL STAIN & BADLY PITTED CUTTING BOARDS IN PREP AREA.	02/09/2011
33	All food and non-food contact surfaces of equipment and all food storage utensils shall be thoroughly cleaned and sanitized daily.//SOME SHELVES IN COOLERS, DRY STORAGE,& INTERIOR, EXTERIOR NEED CLEANING	02/09/2011
34	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair.//FLOORS UNDER AROUND STOCK NEED CLEANING/MUST STORE ALL STOCK 6" OFF FLOOR WHEN IN STORAGE./MUST REMOVE ALL SODA CRAT CONTAINERS OFF PREMISES NOT TO BE USED AS STORAGE SHELVES (6" OFF FLOOR).	02/09/2011
36	All rooms in which food or drink is prepared, or in which utensils are washed, shall be lighted so that a minimum of 50-foot candles of light is available on all work surfaces.//MUST REPAIR CRACKED LIGHT SHIELD IN KITCHEN AREA	02/09/2011
38	The flow of air discharged from kitchen fans shall always be through a duct to a point above the roofline.//MUST INSTALL VENTILATION IN EMPLOYEE REST ROOM IN REAR AREA	02/09/2011

HACCP Principle:
4. Establish a Monitoring System: TIME TEMP OF FOOD ITEMS IN STORAGE

Comment: COMPLAINT #10-01818957/SFP 10-233/STATED: CALL GOT FOOD POISONING FROM (SUSHI, ROLLS, SOY BEANS)/ON INSPECTION I OBSERVED ONLY RED TUNA, SALMON, HALIBUT AT IMPROPER TEMPS 45.0F-47.2F/COOLER AIR TEMP AT 39.7F AT THIS TIME./H000070157-13/H000070158-14/H000070159-15/REFUSE OF ADMITTANCE FOR INSPECTION ON PREMISES/7-42-010C IT SHALL BE THE DUTY OF EVERY OWNER TO PERMIT A REPRESENETATIVE OF THE DEPT. OF HEALTH AFTER PROPER IDENTIFICATION IS PRESENTED TO ENTER AT ANTY REASONABLE TIME& MAKE INSPECTION, CALL OFFICE SPOKE TO SUPERVISORS ABOUT INSPECTION MR TU PHAM & OTHER SUPERVISORS CALL 911 FOR ASSISTANCE, OFFICER HAISLET STAR #7040 CAME TO ACCOMPANY ME INTO BUSINESS/OWNER REFUSED TO SIGN CITATION #H000070159-15/FOOD HANDLER LIST IN WORK

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.
*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

STAMP	PASSED: PASSED w/C	OND:	FAILED: X	CANCELED:
	Report discussed with Signature	×		
		×		

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations must be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations must be corrected inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to extend the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Hall then a serious violation has been corrected, call 312-746-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.



Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form – 1410



A/P Lic. #: 1334	785	Inspection #: 459	356	Re-Inspection	on c	of #: 391266	Date of	Previ	ious Inspection	1: 11/09/2010	Ri			
Sanitarian Badg 344		Supv. Badge #: 323	Date of 11/16/	of Inspection: /2010		Insp. Type: Complaint Re-li	nspection		SR #: 10-01818957	Time Started: 03:05 PM		e Comple 00 PM	ted:	Result: Pass
Business Name TANK SUSHI	2 2					Business Addre						Zip Code		
Location on Site BSMT-1ST FL.	.0	Business Teleph (312) 933-8278	one#			ied Manager QUALE GIANNI			tificate # 7-7485	Certified Type City of Chicago	- 1		tion Dat	е
Illinois law requir Environmental H	es that th	ne individual perfor nitarian.	ming yo	ur inspection	is te	ested and certifie	d or works	s unde	er the direct su					
Violation #													Cor	rect By
30	All food #39126	d not stored in the	original o	container shal	II be	stored in proper	rly labeled	conta	ainers,//VIOLA	TION REMAINING	SEE F	REPORT	02/09/2011	
32	All food repair./	d and non-food con /VIOLATION REM	ntact equi	ipment and u SEE REPOR	itens	sils shall be smoo	oth, easily	clear	nable, and dura	able, and shall be i	n good		02/09/2011	
33	All food daily.//\	and non-food con VIOLATION REMA	itact surf	faces of equip	pme Γ#3	nt and all food st	orage uter	nsils s	hall be thorough	ghly cleaned and s	sanitize	d	02/0	9/2011
34	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair.//VIOLATION REMAINING SEE REPORT #391266											N	02/0	2/2011
36	Shieldir and dis	ng to protect again play facilities.//VIO	st broke	n glass falling REMAINING	into	o food shall be pr	rovided for	r all a	rtificial lighting	sources in prepara	ation, s	ervice,	02/09/2011	
38	The flow	w of air discharged NING SEE REPOR	from kit	tchen fans sha				a poi	int above the re	pofline.//VIOLATIC	N		02/0	9/2011
Correction #													Corre	cted On
18	All nece	essary control mea and insects on the	sures sh premise	nall be used to es of all food of	o eff	fectively minimize ablishments, in fo	e or elimina od-transpo	ate th	e presence of vehicles, and	rodents, roaches, in vending machin	and oth	ner ATED	11/1	6/2010
Inspection Com REINSPECTION 2011/INSTRUCTI	ments ON CITA	ATION ONLY ABA IT TO KEEP INSPI	TED #18	B/REMAINING	G VI	OLATION AREA	AS FOLL	OW/E					?-9-	
7-42-070 REINSF of Public Health t	PECTION o address	FEE: A \$50 re-ins	spection ously ide	fee shall be a	asse Dep	essed against the partment.	Licensee	of an	ny establishme	nt for each inspect	tion cor	iducted by	y the De	partment
Sanitarian Signat	ure			ort Discussed NNI PASQUAL		h:			Title S	ignature		ate 1/16/2010)	

×

Form LG 1410 - Revised: CL-3-06

				-													
Inspe	ction #: 15458	5			Chia	D			D 11				Inspect	ion Date:	10/21/2	010	
Licen	se #: 1595410	Ú.			Chica			nent of			alth		Started	:03:55pm	Comp	leted:05:45pr	
Inspe	ction Type: Ca	anvas	ss	_ F	ood Es	tabli	shme	ent Ins	spect	ion	Repo	rt	Inspect Badge			visor's	
Facilit	y Type: Resta	uran	t	Telep	hone: 3	12.74	6.803	0	FA)	<: 3°	12.746	.4240				#: 310 ,W,Th,F,Sa,S	
SR #:	5	SFP#	t:	7 111.	312.744	1.23/4	+ wv	vw.City	otChi	cago	o.org/F	lealth		5:00 PM		:00 PM	
Busin	ess Address:	2239	N CLYBOURI	N AVE			Zip: 6	50614			Site: 1st		Rusines	s Phone: (773) 28	31_4825	
Legal	Name: LUNA	CAP	RESE TRATT	ORIA, INC	C. D/B/A: L	UNA C	APRES	E TRATT	BASE	MEN		K/A: MA		o i nono. (110)20	71-4023	
Certifi	ed Manager: f	ONG	G CHAN	Certifica	ate #: IRA4	The state of the s	Certi	ficate Typ		of	1	N. Carrieron and C. Carrieron	CONTRACTOR C	015 #0			
Dispo	sal Service: Al	LLIE) WASTE		P	est Con	Chica	ago VERNES	т		LAPITAL		06/14/2015 # Certified Managers: 3				
	# Seats: 50		# Food Prep	Areas: 2				ented: Ye		Cita	tions Issi		Jense #. I	T	2072	t. 0-t N-	
Risk: I	Risk 1 (High)	Re	ason For Risk					t Water: \					# Employ			ty Cater: No	
HT Di	sh Machine:	LT	Dish Machine:	Yes, Chlo	rine 100ppr			artment					nse Susp			shrooms: 2	
# of W	ashbowl Sink	s: 2	# of Exposed	Sinks: 2	# of Utility	Sinks: 1	# 2 C	ompartm	ent Sink	s: 0 #	# 3 Comp				5-500000000	Close Up #:	
Locati	on: washroom	s	Location: PR	EP	Location: o	loset	Locat			_	ocation:			Location:			
					F	ood Te	mpera	ture Ob	servati	ons							
Produc	t: Cold - FISH R	OE	Temp	: 57.30° F		n: Refrig			oduct: Co		sh	Temp: 4	6.90° F	Locati	on: Refri	igerator	
	0 111 1111 1															971777	
	Critical Viola	Fo	Items 1 - 14 od Protection 7	(\$500 fine -38-005 (B)	per each v (B-2)	iolation	1)		Dish m	achine				sil 7-38-030 mometers,)		
01	Source sound labeled, shellfi	condi	tion, no spoilage	e, foods prop	erly			22	chemic	al test	kits and s	uitable ga	luge cock				
			Food Protection		A)			23	Disnes				ped, soake	ed -38-030, 00	5 (A)		
02			proper tempera is food meets te		equirement		Х	24	Dish wa	ashing	facilities:	properly o	designed, of	constructed	1.17		
03	during storage	prep	paration display a tamination contr	and service			х				Toxic	Items 7-3	8-005 (A),	7-38-030			
04	food handlers,	utens	sils, etc					25	Toxic it	ems p	roperly sto	red, label	ed and us	ed Customers	7-38-0	30	
05	Personnel with	Fo n infec	tions restricted:	7-38-010 (A) no open sor	(B) es, wounds.			26	Adequa	te nur	nber, conv	enient, ad	ccessible,	properly	7-50-0.	J	
06	etc		cleaned, good h					27	Toilet ro	oms e	enclosed o	lean, prov	ided with	hand cleans	ser,		
06	hand contact v	vith re	ady to eat food i	minimized						Displa	ay of Insp	ection Re	port Sum	ste recepta mary 7-42-	010 (B)		
07	Wash and rins	e wat	er: clean and pro	oper tempera	ature			28	custom	ction re ers	eport sum	mary displ	layed and	visible to all			
08	temperature, c	oncer	quipment and un ntration, exposur	e time	30 /8			29	Previou	s mino	or violation		pliance cted 7-42-0	090			
09	Water source:	ash a safe.	nd Waste Wate hot & cold under	r Disposal	7-38-030					70000	Minor	Violatio	ns Items	30 - 44			
10	Sewage and w cross connection	aste v	water disposal, n	no back siphi	onage,	\neg			if	not	correcte	d by the	next rou	violation on the violation of the victor of	exist ection)		
	Toilet a	nd Ha	and Washing Fa	acilities for	Staff 7-38-03	0		30	Food in	origin	al containe ed as need	er, properl	ly labeled:	customer			
11	maintained		onvenient, acces	10 00	3 1/2			31	Clean m	rulti-us		and singl	e service a	articles prop	perly		
12	devices, conve	nient	es; with soap ar and accessible t	to food prep	area			32	Food an	d non	-food cont nd maintai	act surfac	es properl	y designed,		×	
40			e Insect and Ro nt or insect infes					33	Food an	d non	-food cont	act equipr	ment utens	sils clean, fr	ee of		
13	or other animal	ls	Complia		do, turtios				abrasive	Food	Maintena	nce 7-38	-030, 015,	010 (A), 00	05 (A)		
14	Previous seriou	us viol	ation corrected,					34	Floors: (constri	ucted per -less clear	code, clea	ned, good	repair, cov	ering	x	
	(\$250		ous Violation per each day					35	Walls, c	eilings	attached	equipmen	nt construc	ted per coo	ie:	x	
		F	ood Protection	7-38-005 (4	()			36	Lighting	requi	red minim	um foot-ca	andles of li	ght provide	d,	1000	
15			ntially hazardou g storage, prepa					37	fixtures :	om do	ors self cl	osing: dre	ssing roon	ns with lock	ers		
17	and transportat	ion	s food properly t		-,,,,				provided	: com	plete sepa	ration from	m living/sle vented as	eping quan	ters		
	Inse	ct an	d Rodent Contr	ol: Garbage	7-38-020			38	plumbin	g: insta	alled and r	maintaine	d			х	
18	protected/roder	nt prod	nt or insect outer ofed, a written lo	openings g shall be m	aintained		x	40	Refriger	ation a				provided an	nd	x	
10	available to the	inspe	ectors ste grease and s			-	0.56	41	Premise	s mair	ntained fre	e of litter.	unnecessa	ary articles,		_	
19	rodent proof, al	conta						- 82	cleaning	equip	ment prop	erly store	d	hair restrair	nts	X	
20	covered and ins	sect/ro	odent proof		er, properly			42	and clea	n appa	arel worn						
21	* Certified Food	Man	Personnel 7 ager on site whe	n potentially				44					sh cloths p ood-prep a	properly stor	red	Х	
	hazardous food	s are	prepared and se	erved				70	No Smol	No S	moking F			0 Through	090		

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	FONG CHAN	IRA44107	06/14/2015	
2	MACK CHAN	IRA44108	06/14/2015	
3	PIETRO CRISTILLO	HWC- 82875	06/05/2010	

Code Violations	Description of Code Violations	Correct By Date
02	All food establishments that display, prepare, or store potentially hazardous food shall have adequate refrigerated food storage facilities. FACILITIES UNABLE TO MAINTAIN PROPER TEMPERATURE. SUSHI PREP COOLER FOUND AT 57.6F WITH FOOD SUCH AS FISH ROE AT 57.3F. COOLER TAGGED HELD FOR INSPECTION AND MUST NOT USE UNTIL REPAIRED AND MAINTAINS A TEMPERATURE OF 40F. OR BELOW. C.D.P.H. CONTACTED AT 312-746-5426 FOR INSPECTION AND TAG REMOVAL.	10/21/2010
03	All cold food shall be stored at a temperature of 40F or less. OBSERVED THE FOLLOWING POTENTIALLY HAZARDOUS FOODS HELD AT IMPROPER TEMPERATURES, FISH ROE @57.3F, ASSORTED RAW FISH FOR READY TO EAT CONSUMPTION @44.5F AND 46.9F APPROXIMATELY 2LBS TOTAL. ALSO OBSERVED RICE USED FOR SUSHI @ 88.3F. APPROXIMATELY 3LBS. NO DOCUMENTATION ON PREMISES FOR LABORATORY TESTING OF PH OR WATER ACTIVITY ON PREMISES FOR SUSHI RICE. ALL FOODS DISCARDED. MANAGEMENT STATES ESTIMATED VALUE TO BE \$100.00.	10/21/2010
18	All necessary control measures shall be used to effectively minimize or eliminate the presence of rodents, roaches, and other vermin and insects on the premises of all food establishments, in food-transporting vehicles, and in vending machines. OBSERVED 15 DRAIN/FRUIT FLIES IN KITCHEN AT EXPOSED HAND SINK AND DISH MACHINE AREA. ALSO REAR SCREEN EXIT DOOR BEING USED NOT INSECT PROOFED. OPEN 1/2 INCH GAPS ON SIDE AND TOP OF SCREEN DOOR AND DOOR BEING PROPPED OPEN AT TIME OF INSPECTION. INSTRUCTED TO HAVE PEST CONTROL CO. SERVICE FOR FLY ACTIVITY, MAKE SCREEN EXIT DOOR TIGHT FITTING ON ALL SIDES.	10/29/2010
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair. MUST INSTALL SPLASH GUARD BETWEEN SUSHI PREP EXPOSED HAND SINK AND PREP CUTTING BOARD. ALL SHELVING BEHIND SUSHI BAR AND AT SERVER STATION MUST CLEAN AND MAINTAIN. MUST NOT USE PAPER AS LINER FOR SHELVING THROUGHOUT KITCHEN. COOKS LINE COOLER DOORS REPAIRED WITH DUCT TAPE, MUST MAKE CLEANABLE SURFACE.	01/21/2011
34	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair. FLOORS THROUGHOUT SUSHI BAR AND STORAGE AREA AT ENTRANCE TO KITCHEN DIRTY WITH DEBRIS, MUST CLEAN AND ALL ITEMS MUST BE STORED ELEVATED FROM FLOORS 6" OR ABOVE.	01/21/2011
35	The walls and ceilings shall be in good repair and easily cleaned. MUST INSTALL CEILING ABOVE BASEMENT ICE MACHINE AND BASEMENT BOX FREEZER MUST NOT BE UNDER ANY CEILING SEWER LINES.	01/21/2011
38	Ventilation: All plumbing fixtures, such as toilets, sinks, washbasins, etc., must be adequately trapped, vented, and re-vented and properly connected to the sewer in accordance with the plumbing chapter of the Municipal Code of Chicago and the Rules and Regulations of the Board of Health. LEAK UNDER DISH MACHINE SPRAYER ARM SINK INTO BUCKET. MUST REPAIR.	01/21/2011
40	All food establishments that display, prepare, or store potentially hazardous foods shall have calibrated metal stem thermometers, provided and conspicuous, for refrigerated and hot food units. MUST PROVIDE FOR ALL REFRIGERATION AND FREEZER UNITS.	01/21/2011
41	All parts of the food establishment and all parts of the property used in connection with the operation of the establishment shall be kept neat and clean and should not produce any offensive odors.ALL UNNECESSARY ARTICLES MUST BE REMOVED FROM BASEMENT AND ALL OTHERS STORED ELEVATED AND ORGANIZED. EMPLOYEE PERSONAL BELONGINGS MUST NOT BE STORED IN FOOD CONTACT OR PREPARATION AREAS.	01/21/2011
43	Between uses and during storage ice dispensing utensils and ice receptacles shall be stored in a way that protects them from contamination. BASEMENT ICE SCOOP MUST BE STORED PROPERLY.	01/21/2011

H.	AC	CP	Pri	ncipl	e:			

4. Establish a Monitoring System: FOR EXAMPLE, MAINTAINING TEMPERATURE LOGS ON ALL REFRIGERATION UNITS.

Comment: THE ABOVE CRITICAL AND SERIOUS VIOLATIONS TO APPEAR AT 400 W. SUPERIOR RM. 112 @ 11AM ON 12-09-10. OR, GIVEN ADMINISTRATIVE HEARING MAIL-IN INFORMATION LETTER.

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection. *Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

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

STAMP	PASSED: PASSED w/COND:	FAILED: X	CANCELED:
	Report discussed with Signature		
	Sanitarian's Signature		

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations must be corrected by the next routine inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to extend the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-746-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.



Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form - 1410



A/P Lic. #: 1595	5410	Inspection #: 15460)6	Re-Inspect	ion of #: 1	54585	Date	of Previous	Inspectio	n: 10/21/2010	R	isk: Risk 1	1 (High)	
Sanitarian Badg 384	ge #:	Supv. Badge #: 310		e of Inspecti 01/2010		Insp. Type: Complaint			SR #:	Time Started: 02:10 PM		Complete		
Business Name		FORIA			-		ess Addr	ess DURN AVE				Zip C		
Location on Site 1st, BASEMEN		Business Teleph (773) 281-4825	one#		Certified FONG C	Manager	VOLTEC	Certificate IRA44107		Certified Type City of Chicago	1	6061 Expira 06/14/2	tion Da	te
Illinois law requ Environmental l	ires that t Health Sa	the individual perform nitarian.	ing you	ur inspection	is tested	and certifie	d or wor	ks under the	e direct s			ed, regist	ered,	
Violation #													Co	rrect By
Correction #	Τ													
18	VIOLA	TION CORRECTED.			-									ected On
32	VIOLA	TION CORRECTED.												01/2010
34	VIOLA	TION CORRECTED.											. move to	01/2010
35	-	TION CORRECTED.			-12-01-									01/2010
38	_	TION CORRECTED											0 00000	01/2010
40	+	TION CORRECTED									_	_	11/0	01/2010
41		TION CORRECTED.											11/0	01/2010
43	Art (Berry)	TION CORRECTED.		-									11/0	01/2010
	1	TON CORRECTED.											11/0	01/2010
	NT NOW	MEETS ALL REQUI												
7-42-070 REINS of Public Health	PECTION to addres	N FEE: A \$50 re-insp s a violation previous	ection sly ider	fee shall be itified by the	assessed Departme	against the	License	e of any es	tablishme	ent for each inspe	ction cor	ducted b	y the De	epartmen
Sanitarian Signa	ture			rt Discussed 3 CHAN	With:			Title	8	Signature	177.0	ate 1/01/2010		

×

Form LG 1410 - Revised: CL-3-06

×

Date 11/01/2010

Inspection #: 465352 License #: 1987004												
License #: 198/004	Depa	rtm	ent of	t of Public Health								
	_	Fo	od F	rote	ection [Division			Control of the control	11:30am		eted:01:50pm
Inspection Type: Canvass	Tolon	ood Estab	lish	me	nt Ins	pection	n Repor	t	Inspecto Badge #		Super	visor's : #: 323
Facility Type: Restaurant	TTY	hone: 312.7 312.744.23	46.6 74	1030	U MV City	rofChica	312.746.4	4240			*	,W,Th,F,Sa,St
SR #: SFP #:		012.7 44.20	-	****	vv. Oity	OfCifica	go.org/m	eailii	From: 1	1:30 AM	To: 01	:00 AM
Business Address: 4650 N Clark ST BL	DG		Z	Zip: 6	0640	Location of	on Site: 1st F	loor	Business	Phone:	(773) 33	4-6288
Legal Name: Soo Corp.		D/B/A: Blue O	cean	Sush	ni Restau	ırant	A/K	/A: Blu	e Ocean S	Sushi Res	staurant	
Certified Manager: MIN YOU	Certifica	te #: HW3-1179		ertifi hica		e: City of	Expiratio	n Date	: 04/24/20	11 # C	ertified I	Managers: 2
Disposal Service: Lake Shore		Pest Co			-				cense #: 0			
Total # Seats: 120 # Food Prep	Areas: 2	HACCP Cond	ept P	reser	nted: Yes	S Ci	tations Issue			I		ty Cater: No
Risk: Risk 1 (High) Reason For Risk	Change:	Ru	inning	Hot	Water: Y	es School	Type:		# Employ		1	shrooms: 2
HT Dish Machine: No, LT Dish Machin	ne: Yes, Ch		-			Sink: Yes, I			se Susper		7	e and Desist:
# of Washbowl Sinks: 4 # of Exposed	Sinks: 4	# of Utility Sink	(s: 1	#20	Compartr	nent Sinks:	# 3 Comp	artmen	nt Sinks:	# Other	Sinks: 0	Close Up #:
Location: WASHROOMS Location: PR	EP	Location: REA	R	1 Loca	tion: PR	EP	2 Location:			Location		
AREAS/BAR							AREA/BA			Location	· ·	
Product: Cold - SUSHI Temp: 52.00° F	1,000	tion: Refrigerator	emp	_		servation		1-				3.W.
Product: Hot - Rice Temp: 156.00°		tion: Hot-Hold Uni		-	oduct: Cox	3 - CREAM C	HEESE	_	mp: 51.00°			efrigerator
Temp. 150.50	Loca	tion, not-note on		Pic	Aduct,			16	mp:	Lo	cation:	
Critical Violations Items 1 - 14 (\$500 fine p	oer each violati	on)						and Utens		0	
Food Protection 7- 01 Source sound condition, no spoilage	foods prope	B-2) erly	Т		22	chemical te	nes: provided est kits and su	itable ga	auge cock			
Food Protection	7-38-005 (A	3)	_	_	23		utensils flush ood Equipm				5 (A)	
Potentially hazardous food meets ter		quirement			24	Dish washi	ng facilities: pi , installed, loc	roperly o	designed, c	onstructed	,	
during storage, preparation display a	nd service	Maria Caracteria de la	X		25		Toxic It	ems 7-3	38-005 (A),			
food handlers, utensils, etc		0 1 . 2000 2			25	Toilet	properly store / Hand Wash	ing Fac	ilities For	Customer	s 7-38-03	30
Food Protection 7 Personnel with infections restricted: r			T	-	26	designed a						
etc Hands washed and cleaned, good hy	gienic practi	ces; bare			27	sanitary har	s enclosed cle nd drying devi	ces and	proper wa	ste recepta	acles	
hand contact with ready to eat food n Food Equipment and Uten	sil Sanitatio				28	* Inspection	play of Inspen	ary disp	eport Sum	mary 7-42	-010 (B)	
07 Wash and rinse water: clean and pro 08 Sanitizing rinse for equipment and ut-					20	customers			npliance			
temperature, concentration, exposure Wash and Waste Water	time	Mar is	_		29	Previous m	inor violation(s) Corre	cted 7-42-0			
09 Water source: safe, hot & cold under	city pressure)					250 fine pe	r each		iolation		
Sewage and waste water disposal, no cross connection and/or back flow					30	if no	t corrected ginal container	by the	next rou	tine insp	ection)	
Toilet and Hand Washing Fa Adequate number, convenient, access			Г	-	-	advisory po	sted as neede	ed			nerly	
Hand washing facilities: with soap an	d sanitary ha	ind drying	-	-	31	stored: no r	euse of single on-food conta	service	articles		1.3	
devices, convenient and accessible to Compliance Insect and Ro	food prep a	irea	X	-	32	constructed	and maintain on-food conta	ed				X
No evidence of rodent or insect infest or other animals	ation, no bire	ds, turtles			33	abrasive de	tergents od Maintenar					х
14 Previous serious violation corrected,					34	Floors: cons	structed per co	ode, clea	aned, good			x
Serious Violations	Items 15				35	Walls, ceilin	ist-less cleanings, attached e	quipme	ent construc			
(\$250 fine per each day Food Protection					36	Lighting: red	, surfaces clea quired minimu	an and d m foot-c	fust-less cle candles of li	eaning met ght provide	hods ed,	
 Unwrapped and potentially hazardous Food protected during storage, prepa 					37	fixtures shie				50.00		х
and transportation		ly, service	X	_	-22	provided: co	mplete separ	ation fro	m living/sle	eping qua		
17 Potentially hazardous food properly the Insect and Rodent Control	l: Garbage	7-38-020			38	plumbing: in	stalled and m	aintaine	d	. squilou.		
No evidence of rodent or insect outer protected/rodent proofed, a written log	openings shall be ma	intained			40	Refrigeration	n and metal st			provided a	nd	
available to the inspectors Outside garbage waste grease and st				-	41	Premises m	aintained free	of litter,	unnecessa	ary articles	,	_
rodent proof, all containers covered Inside containers or receptacles: adec		200001	_	_	42	Appropriate	uipment prope method of ha	ndling o	f food (ice)	hair restra	ints	x
covered and insect/rodent proof Personnel 7				\dashv	43	and clean a	pparel worn ispensing uter		Circles and Contract of Contra	I WE WILL SECTION OF		^
			_	_	44		zed personne					
* Certified Food Manager on site when hazardous foods are prepared and se	n potentially						Smoking Re				000	

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	Tae Kim	HS7-7234	05/13/2013	
2	MIN YOU	HW3-11790	04/24/2011	

Code Violations	iolations Description of Code Violations							
03	All cold food shall be stored at a temperature of 40F or less. OBSERVED POTENTIALLY HAZARDOUS FOODS STORED AT IMPROPER TEMPERATURES INSIDE OF THE MIDDLE SUSHI PREP COUNTER COOLER. OBSERVED VARIOUS TYPES OF SUSHI AT 48-52F, CREAM CHEESE AT 51F. MANAGEMENT VOLUNTARILY DISCARDED APPROX. 5# OF FOOD WORTH \$800. CRITICAL VIOLATION 7-38-005A.							
12	Adequate and convenient hand washing facilities shall be provided for all employees. NO PAPER TOWELS WERE LOCATED AT THE MAIN PREP AREA EXPOSED HANDSINK AND THE SUSHI AREA HANDSINK AT THE TIME OF THE INSPECTION. MANAGEMENT PROVIDED PAPER TOWELS UPON REQUEST AT THESE AREAS. CRITICAL VIOLATION 7-38-030.	11/22/2010						
16	All food should be properly protected from contamination during storage, preparation, display, service, and transportation. FOOD (ICE) NOT PROTECTED DURING STORAGE INSIDE OF THE ICE MACHINE. OBSERVED BLACK MOLD GROWTH ON INTERIOR CONTACT SURFACES INSIDE OF THE ICE MACHINE. MANAGEMENT CLEANED AND SANITIZED INTERIOR SURFACES AND REMOVED THE AFFECTED ICE. SERIOUS VIOLATION 7-38-005A.	11/22/2010						
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair. PROPER PLASTIC LIDS ARE NEEDED FOR FOODS STORED IN CONTAINERS IN THE DRY STORAGE AREA.	02/22/2011						
33	All food and non-food contact surfaces of equipment and all food storage utensils shall be thoroughly cleaned and sanitized daily. DETAIL CLEAN THE TOPS OF THE STOVES IN THE MAIN PREP AREA.	02/22/2011						
34	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair. DETAIL CLEAN THE FLOOR OF THE DRY STORAGE ROOM.	02/22/2011						
36	Shielding to protect against broken glass falling into food shall be provided for all artificial lighting sources in preparation, service, and display facilities. A LIGHT SHIELD IS NEEDED FOR THE LIGHT FIXTURE AT THE BACK OF THE WALK-IN COOLER.	02/22/2011						
42	All employees shall be required to use effective hair restraints to confine hair. HAIR RESTRAINTS ARE NEEDED FOR ALL EMPLOYEES IN THE PREP AREAS.	02/22/2011						

3. Establish the Critical Limit for the CCP: DISCUSSED HACCP PRINCIPLE OF MAINTAINING COLD FOODS BELOW 40F.

Comment: ON PREMISES FOR A CANVASS INSPECTION. RISK ASSESSMENT REVIEWED, NO CHANGES MADE. CITATIONS ISSUED H000064197-11/H000064198-12
COURT DATE 1/6/11 AT 2PM AT 400 WEST SUPERIOR ROOM 107

COURT DATE 1/6/11 AT 2PM AT 400 WEST SUPERIOR, ROOM 107. SUSHI PREP COOLER HAD AN AIR TEMPERATURE OF 39F.

MANAGEMENT INSTRUCTED TO HAVE SUSHI RICE PH TESTED AND KEPT ON FILE IN THE RESTAURANT.

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.

*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

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

STAMP	PASSED: PASSED w/COND: _X FAILED: CANCELED
	Report discussed with Signature
	Sanitarian's Signature

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	-1 # 201252		1														
-	ction #: 381350			Chica	ago De	epartr	ment of	ent of Public Health						011			
Food Prot							tection [ion Division Started:08:50am Complete						eted:09:5	0am		
Inspection Type: License-Task Force Food Establishme Facility Type: Restaurant Telephone: 312.746.803							ent Inspection Report Inspector's Supervi										
Facilit	ty Type: Restaurant												Operation			a,Su	
SR #:	SR #: SFP #: TTY: 312.744.2374 W							OICIII	Jayu	.org/r	lealli	From: 1	0:00 AM	To: 02	00 AM		
Busin	ess Address: 230 V	V ERIE ST				Zip:	60654	Location		Site: 1st	floor	Busines	s Phone: (3	312) 66	2-4888		
Legal	Name: UNION RES	STAURANT, LL	.c	D/B/A: U	JNION S	SUSHI	AND BAR				K/A: UN	ION SUS	HI AND BA	RBEQ	UE BAR		
	ed Manager: WOR/ THIMKUNA	ACHAI	Certific	ate #: HS7	-4228		rtificate Ty icago	pe: City	of	Expirat	ion Date	e: 05/25/2	2014 # Ce	ertified	Managers	s: 1	
	sal Service: WASTE	E MANAGEMEI	NT	Pe	est Cont						Pest Lie	cense #:	051-01671	5			
Total	# Seats: 119	# Food Prep A	Areas: 2	HACCP	Concep	ot Prese	ented: Ye	S	Citati	ions Issu	ied: 0		Does The	Facilit	ty Cater: N	No	
Risk:	Risk 1 (High) Re	ason For Risk (Change:		Runr	ning Ho	ot Water: \	es Sch	ool Ty	/pe:		# Employ	rees: 26	# Was	shrooms:	3	
HT Di	sh Machine: Yes, H	ot Water 181.0	0°F LT	Dish Mach	ine: No,	3 Co	mpartme	nt Sink: \	res, N	ot Setup	Licer	nse Susp	ended: No	Ceas	e and De	sist:	
# of V	Vashbowl Sinks: 6	# of Exposed	Sinks: 6	# of Utilit	ty Sinks	: 1 # 2	Compart	ment Sir	ks:	# 3 Com	partmer	nt Sinks:	# Other S	inks: 0	Close Up	p#:	
Locati	on: WASHROOMS			Location	: REAR	Loc	cation: RE	AR PRE	Р	Location	: REAR	PREP	Location:				
		AREAS/BARS	5	Fo	ood Te	mpera	ature Ob	servati	ons							_	
Produc	et: Cold - AIR	Temp: 60.00° F	Loc	ation: Refrig		mpore	1	Cold - AIF		Temp	o: 38.00°	F	Location: Wa	alk-In Co	ooler		
										1					70101	_	
	Critical Violations	Items 1 - 14 (S			iolation	1)		Dish m	achines				sil 7-38-030				
01	Source sound condi	tion, no spoilage.						Dish machines: provided with accurate thermometers, chemical test kits and suitable gauge cock									
	labeled, shellfish tag	Food Protection	7-38-005 (A	.)			23	23 Dishes and utensils flushed, scraped, soaked Food Equipment and Utensil 7-38-030, 005 (A)									
02	Potentially beneate a feed on the total						24	Dish wa	ashing ned in	facilities:	properly o	designed, d operated	constructed,				
03	during storage, prep	aration display ar	nd service				-	Toxic Items 7-38-005 (A), 7-38-030									
04	Source of cross con food handlers, utens	sils, etc					25	Toilet / Hand Washing Facilities For Customers 7-38-030								_	
05	Personnel with infec	od Protection 7- tions restricted: n					26	Adequa	ate num			ccessible,					
06	etc Hands washed and	cleaned, good hy	gienic practi	ces; bare	-	_	27	Toilet ro	ooms e	nclosed c			hand cleans				
06	hand contact with re		inimized				-		Displa	y of Insp	ection R	eport Sun	mary 7-42-0	010 (B)	_		
07	Wash and rinse water	er; clean and prop	er temperat	ture			28	custom		port sum			visible to all				
08	Sanitizing rinse for e temperature, concer	ntration, exposure	time	100000000000000000000000000000000000000			29	Previou	s mino	r violation		npliance cted 7-42-	090				
09	Wash a Water source: safe,	nd Waste Water					-		1000			ons Item					
10	Sewage and waste v	water disposal, no					1		not c	orrecte	d by the	next ro	violation e utine inspe				
	Toilet and Ha	and Washing Fac			30		30	advisor	y poste	d as need	ded		customer				
11	Adequate number, c maintained		200000 700 02 00 0 0 00	169420170179			31			e utensils se of sing			articles prop	erly			
12	Hand washing faciliti devices, convenient	and accessible to	food prep a	rea			32	Food ar	nd non-		act surfa		ly designed,		x		
12		e Insect and Roo	dent Contro	1: 7-38-020			33		nd non-	food cont		ment uten	sils clean, fre	ee of	x		
13	or other animals	Complia	2014/00/14/10 204-15/2000				-		Food	Mainten			, 010 (A), 00				
14	Previous serious viol	lation corrected, 7	7-42-090				34	installed	d, dust-	less clear	ning meth	ods used	d repair, cove				
		ous Violations per each day					35	good re	pair, su	urfaces cle	ean and o	lust-less c	cted per cod leaning meth	nods			
15		ood Protection	7-38-005 (A)			36	Lighting fixtures	requir	red minim	um foot-o	candles of	light provided	d,			
16	Food protected durin				-		37	Toilet ro	om do	ors self cl			ms with locke		x		
17	and transportation Potentially hazardou	s food properly th	awed		-		38	Ventilat	ion: roc	ms and e	quipmen	t vented as	s required:	013			
		d Rodent Contro	l: Garbage	7-38-020	-		39	Linen: c	lean ar	alled and and and and soiled	properly s	stored				_	
18	protected/rodent protected available to the inspe	ofed, a written log	shall be ma	aintained		x	40	Refriger conspic		nd metal	stem the	mometers	provided an	id			
19	Outside garbage was	ste grease and ste	orage area;	clean,			41	Premise	s main	tained fre			sary articles,		x		
20	rodent proof, all cont Inside containers or r	receptacles: adeq	uate numbe	r, properly	-	_	42	Appropr	iate me	ethod of h) hair restrair	nts			
	covered and insect/re	odent proof Personnel 7-					43			arel worn ensing ut	ensils, wa	ash cloths	properly stor	red			
21	* Certified Food Man hazardous foods are	ager on site wher	potentially				44	Only au				food-prep	area 10 Through	090			
FEI	R-CL - revised 6-09		**CU				70	No Smo		egulations		11-32-0	io milough	050			

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	WORACHAI THAPTHIMKUNA	HS7-4228	05/25/2014	

Code Violations	Description of Code Violations	Correct By Date
02	All food establishments that display, prepare, or store potentially hazardous food shall have adequate refrigerated food storage facilities. SUSHI COOLERS DO NOT MAINTAIN PROPER TEMPERATURE. OBSERVED AIR TEMPERATURE INSIDE OF THE 3 SUSHI COOLERS AT 60F. MANAGEMENT INSTRUCTED TO MAINTAIN BELOW 40F. CRITICAL VIOLATION 7-38-005A.	04/21/2012
18	All necessary control measures shall be used to effectively minimize or eliminate the presence of rodents, roaches, and other vermin and insects on the premises of all food establishments, in food-transporting vehicles, and in vending machines. THE FRONT DOORS ARE NOT RODENT PROOF, OBSERVED A 1/4" GAP ALONG THE BOTTOM OF THE DOUBLE DOORS. MANAGEMENT INSTRUCTED TO RODENT PROOF THE DOORS. SERIOUS VIOLATION 7-38-020.	04/21/2012
32	BATHROOM DOORS NEEDS A DOOR HANDLE.	04/21/2011
33	All food and non-food contact surfaces of equipment and all food storage utensils shall be thoroughly cleaned and sanitized daily. DETAIL CLEAN THE CONSTRUCTION DUST FROM HORIZONTAL SURFACES.	04/21/2012
37	Toilet rooms shall be completely enclosed and shall be vented to the outside air or mechanically ventilated. EMPLOYEE RESTROOM DOOR LACKS A SELF-CLOSING DEVICE. MUST INSTALL.	04/21/2012
41	All parts of the food establishment and all parts of the property used in connection with the operation of the establishment shall be kept neat and clean and should not produce any offensive odors. REMOVE ANY CONSTRUCTION EQUIPMENT FROM OFFICE AREA AND MAINTAIN GARBAGE ARE CLEAN.	04/21/2012

3. Establish the Critical Limit for the CCP: DISCUSSED HACCP PRINCIPLE OF MAINTAINING COLD FOODS BELOW 40F.

Comment: ON PREMISES FOR A LICENSE TASK FORCE INSPECTION. PREMISES IS NOT OPEN OR OPERATING AT THIS TIME. RETAIL FOOD LICENSE IS NOT RECOMMENDED AT THIS TIME. MUST CORRECT ALL LISTED VIOLATIONS AND FAX REINSPECTION LETTER TO (312) 746-4240. PREMISES HAS HIGH TEMPERATURE DISHMACHINE AT MEZZANINE LEVEL BAR (187F).

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.
*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

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

PASSED: PASSED WICCOND: FAILED: Yes CANCELED:

STAMP	PASSED: PASSED w/COND: _	FAILED: X CANCELED: _
	Report discussed with Signature	
	Sanitarian's Signature	

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations must be corrected by the next routine inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to except the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-746-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.



Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form - 1410



A/P Lic. #: 2060219	Inspect	ion #: 381356	Re-Insp	pection of #:	381350	Date of F	Previous I	nspecti	on: 04/21/	2011	Risk	: Risk 1 (High)		
Sanitarian Badge #: 327	Supv. 323	Badge #:	Date of Ins 04/22/2011	pection:	Insp. Type License Re			SR #: Time Starte 09:40 AM		me Started: Time Com 10:05 AM		Started: Time Co		mpleted:	Result Pass
Business Name (DBA) UNION SUSHI AND BA	RBEQUE	BAR					Business 230 W E					Zip Code 60654			
Location on Site 1st floor and mezzanine		Business Telep (312) 662-4888			Manager HAI THAPTH	IMKUNA	200 11 2	Certific	cate #	Certifie	d Type Chicago	Expiration 05/25/20			
Illinois law requires that Environmental Health Sa	the indivi	dual performing	your inspec				under the			n of a sta	te certified	, registered,	14		
Violation #												Correc	ct By		
Correction #															
2												Correct	ed On		
18												04/22/	2011		
32												04/22/2	2011		
												04/22/2	2011		
33												04/22/2	2011		
37												04/22/2	2011		
41												04/22/2	2011		
Inspection Comments ON PREMISES FOR A L PREMISES MEETS THE	ICENSE MINIMU	REINSPECTIC M REQUIREM	ON. ALL VIOL ENTS FOR A	_ATIONS IS: A REATIL FO	SUED ON 4/2 DOD LICENS	21/11 HAV E AS SPE	E BEEN (CIFIED B	CORRE Y CITY	CTED. NO ORDINAI	O NEW V NCE.	IOLATION	IS WERE ISS	UED.		
7-42-070 REINSPECTIO of Public Health to addres	N FEE: A	\$50 re-inspect	ion fee shall identified by	be assessed the Departm	d against the nent.	Licensee	of any esta	ablishm	ent for ea	ch inspec	tion condu	icted by the D	epartme		
Sanitarian Signature		Repor	Discussed '	With:				Title	Signa	ature	5075	ate 4/22/2011			

×

04/22/2011

Form LG 1410 - Revised: CL-3-06

×

FEIR-CL - revised 6-09

Inspection #: 419242 Chicago Depart						Inspection Date: 10/06/2010													
License #: 1960109				Chicago Department of Public Health Food Protection Division								Started:01:35pm Comple				04:00pr			
Inspe	ction Type:	Canvas	S	F	ood I	Establi						Ren	ort	Insp	ector	r's		rvisor'	
Facili	ty Type: Res	staurant		Telep	phone:	312.74	6.8	3030)	FAX	: 3	12.74	6 4240		_	327		e #: 3:	
SR #:	(1)	SFP#		TTY:	312.7	44.2374	4	WW	w.City	yofChic	cag	o.org	/Health	1	70,000				h,F,Sa,S
Busin	ess Address		N BROADWAY				1,	lini CC	2057	Locatio	n on	Site: 1	st	1		:00 AM			Cità
					D/D/			ip: 60		floor/ba	sem	ent			_		(773) 5		
Legal Name: HJJIN CORPORATION D/B/A: HATSU HANA								De: City o		ANT	A/K/A: H	ATSU H	ANA	JAPA	NESE R	ESTA	URANT		
						hicag		pe: City o	T	Expir	ation Dat	te: 08/28	3/201	11 # (Certified	Mana	agers: 1		
Disposal Service: ALLIED WASTE Pest Control: Te						TER	XININ				Pest l	License	#: 05	51-0036	322				
Total # Seats: 49 # Food Prep Areas: 3 HACCP Concept Pres						resen	ted: Ye	s	Cita	tions Is	ssued: 2			Does T	he Facil	ity Ca	iter: No		
	Risk 1 (High		ason For Risk (Yes Sch	ool T	ype:		# Emp	loye	es: 3	# Wa	shroc	ms: 2
1000000000	sh Machine:	uteras.	LT Dish Mad		, 3	Compartm	ent	Sink:	Yes, N	ot Setup		Lie	cense Su	spende	d: No)	Cease a	and D	esist:
# of V	Vashbowl Sir	nks: 2	# of Exposed	Sinks: 3	# of Uti	lity Sinks:	8 1 1 9	# 2 C	omparti	ment Sink	(S:	# 3 Cc	mpartme	ent Sinks	S: #	# Other	Sinks: (Clos	se Up #:
Locati	on: WASHR	OOMS	Location: PRE	Р	Locatio		-	Locat	ion:				on: Prep	Areas/b	ar l	ocation	n:	1	
			TANEAS		BASEN	Food Te	mp	erati	ire Ob	servatio	nns								
Produc	t: Cold - Eggs	3	Temp: 46.20°	F	Location:	Refrigerator	_		T	ct: Cold - F	7711111111		Temp: 4	6 20° F		Location	on: Refrig	nerator	
Produc	t: Cold - AIR		Temp: 48.00°	F	Location:	Refrigerator	_		Produc	ct: Cold - A	JIR.		Temp: 4			-	on: Refrig	_	
									-				Tomp.	0.00	_	Location	on. Reing	ciatoi	
	Critical Vio	lations Foo	Items 1 - 14 (\$	500 fine 8-005 (B)	per eac	h violation	1)			I Dish ma	chine	Food	Equipmen	nt and Ut	ensil	7-38-03	30		
01	Source sour labeled, she	nd condit	ion, no spoilage,	foods prop	erly				22	chemical test kits and suitable gauge cock									
02		F	ood Protection		A)				23		Fo	od Equ	pment an	d Utensi	17-3	8-030, 0	05 (A)		
02	Potentially h	nazardou	proper temperatus food meets tem	perature re	auiremer	it	X		24	Dish wa maintain	shing	facilitie	s: properly located a	designe	d. co	nstructed	d,		
	during stora	ge, prepa	aration display an amination control	d service			X		25			Tox	c Items 7	-38-005 (A), 7				
04	food handle	rs, utensi	ils, etc			13,			25	Toilet / Hand Washing Facilities For Customers 7-38-030									
05	Personnel w	ith infect	ions restricted: no	open sor	es, wound	ls,	_	-	26	designed and installed									
06	Hands wash	ed and c	leaned, good hyg	ienic prac	tices; bare			-	Toilet rooms enclosed clean, provided with hand cleanser, sanitary hand drying devices and proper waste receptacles										
	Foo	od Equip	ment and Utens	il Sanitati	on 7-38-0	30			28	* Inspect	isplation re	ay of Ins	spection F mmary dis	Report S	umm nd vis	ary 7-42	2-010 (B)		
07	Sanitizing rir	nse wate	r: clean and prop quipment and ute	er tempera nsils: clear	ature n, proper			_	20	custome	rs			mpliance					
-			tration, exposure		7-38-030		_	_	29	Previous	mino		on(s) Corr	ected 7-4	12-09				
09	Water source	e: safe, h	not & cold under c	ity pressur	e						(\$2	50 fine	or Violat per eacl	h day th	e vi	olation	exist		
10	cross conne	ction and	/or back flow							Food in a	not i	correct	ted by th	e next	routi	ne insi	pection	_	
11	Adequate nu	mber, co	nd Washing Fac envenient, access	ilities for a ible, desig	Staff 7-38 ned, and	-030	_	-	30	advisory	poste	ed as ne	eded ils and sin				n orb	_	
12	maintained Hand washir	ng facilitie	es: with soap and	sanitary h	and drying	,		-	31	stored: n	o reu	se of sir	ngle servicentact surf	e articles			90000	\perp	
95	Cor	venient a npliance	Insect and Rod	food prep ent Contro	area ol: 7-38-0	20	_	-	32	construct	ted a	nd main	tained						
13	No evidence or other anim	of roden	t or insect infesta	tion, no bir	ds, turtles				33	abrasive	deter	rgents	ntact equi						X
14	Provious sor	ious viole	Complian ation corrected, 7-						34	Floors: co	onstr	Mainte ucted pe	nance 7-3 er code, cle	38-030, 0 eaned, go	15, 0 ood re	10 (A), (vering		
-1-		Serio	us Violations	Items 15				\dashv	35	Walls, ce	dust	less cle , attach	aning met ed equipm	hods use ent cons	tructe	ed per co	ode:	+	Х
	(\$2	50 fine	per each day to ood Protection 7	he violat -38-005 (A	ion exis	t)			36	good rep	air, s	urfaces	clean and mum foot-	dust-less	clea	ning me	thods	-	
15	Unwrapped a	and poter	ntially hazardous	food not re	served				10.0	fixtures s	hielde	ed	closing: d		1570			\rightarrow	
16	and transpor	tation	storage, prepara		ay, service	9			37	provided:	com	plete se	paration fr equipment	om living	/slee	pina aua	arters		
17	ln:	sect and	food properly that Rodent Control	: Garbage	7-38-020			-	38	plumbing	inst	alled an	d maintain	ed	as re	dni.ea:			х
18	No evidence	of rodent	t or insect outer o fed, a written log	penings				\exists	39 40	Refrigera	tion a		d properly al stem the		ers pr	ovided a	ind	-	
19	available to the	he inspec	ctors te grease and sto					4	41	Premises	ous mair	ntained f	ree of litte	r, unnece	- 1			+	
2000	rodent proof,	all conta	iners covered eceptacles: adequ					4	42	cleaning (equip	ment pr	operly stor	red				-	
20	covered and	insect/ro	dent proof Personnel 7-3		, propen	У		_ -	43	and clean Food (ice	app	arel wor	n					\perp	
21	* Certified Fo	od Mana	ger on site when	potentially				\dashv	44	Only auth	orize	d perso	nnel in the	food-pre	p are	а			
	hazardous to		prepared and serv	ed					70	N- C	No S	moking	Regulati	ons 7-32	-010	Through	h 090		

70 No Smoking Regulations

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	KYU HONG	HWC-85464	08/28/2011	

Code Violations	Description of Code Violations	Correct By Date
02	All food establishments that display, prepare, or store potentially hazardous food shall have adequate refrigerated food storage facilities. FACILITIES DO NOT MAINTAIN THE PROPER TEMPERATURE. FOUND SUSHI COOLER AT SUSHI PREP AREA WITH AN AIR TEMPERATURE OF 46F. ALSO FOUND 2 DOOR GLASS DOOR PREP COOLER WITH AN AIR TEMPERATURE OF 48F. BOTH COOLERS WERE USED TO STORE POTENTIALLY HAZARDOUS FOODS. BOTH UNITS TAGGED HELD FOR INSPECTION. FAX REINSPECTION LETTER TO (312) 746-4240 AFTER BOTH UNITS ARE REPAIRED AND MAINTAINING AN AIR TEMPERATURE BELOW 40F. CRITICAL VIOLATION 7-38-005A.	10/06/2010
03	All cold food shall be stored at a temperature of 40F or less. POTENTIALLY HAZARDOUS FOODS STORED AT IMPROPER TEMPERATURES. OBSERVED COOKED RICE AT 72F, EGGS AT 46.2F, CREAM CHESSE AT 44.9F, SUSHI AT 46.2F, FRIED CRAB AT 51.2F, RAW SHRIMP AT 45.3F, OCTOPUS AT 49.2F. MANAGEMENT VOLUNTARILY DISCARDED 10# OF FOOD WORTH \$200. CRITICAL VIOLATION 7-38-005A.	10/06/2010
33	All food and non-food contact surfaces of equipment and all food storage utensils shall be thoroughly cleaned and sanitized daily. DETAIL CLEAN THE FOLLOWING ITEMS: BASEMENT PREP TABLE NEXT TO THE STAIRCASE, INTERIOR OF THE ICE MACHINE, DRY STORAGE CONTAINERS, VENTILATION HOOD, BROILER UNIT, INTERIOR OF 2 GLASS DOOR PREP COOLER, TOASTER OVEN.	01/06/2011
34	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair. DETAIL CLEAN THE FLOOR IN THE KITCHEN AREA.	01/06/2011
38	OBSERVED LOW HOT WATER PRESSURE AT THE 3 COMPARTMENT SINK BEHIND THE BAR. MUST PROVIDE ADEQUATE WATER PRESSURE TO ALL FIXTURES.	01/06/2011

HA	CCP	Principle:		

3. Establish the Critical Limit for the CCP: DISCUSSED HACCP PRINCIPLE OF MAINTAINING COLD FOODS BELOW 40F.

Comment: ON PREMISES FOR A CANVASS INSPECTION. RISK ASSESSMENT REVIEWED, NO CHANGES MADE. CITATION ISSUED H000063419-16
COURT DATE 11/18/10 AT 2PM AT 400 WEST SUPERIOR, ROOM 107.

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.

*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

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

STAMP	PASSED: PASSED w/C0	OND: X	FAILED:	CANCELED: _
	Report discussed with Signature	×		
	Sanitarian's Signature	×		

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations must be corrected by the next routine inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to extend the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-746-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.



A/P Lic. #: 1960109

Inspection #: 419328

Chicago Department of Public Health Food Protection Division



Risk: Risk 1 (High)

Food Establishment Inspection Report Form - 1410

Date of Previous Inspection: 10/06/2010

Re-Inspection of #: 419242

Sanitarian Badge 327	Time dempeted.								esult: ass w/ Conditions	

Business Name (I HATSU HANA JA		ERESTAURANT					siness Addres 36 N BROADV			Zip Code 60657
Location on Site 1st floor/basemen	nt	Business Teler (773) 528-1902		Certified Manager KYU HONG			tificate # C-85464	Certified Type City of Chicago		xpiration Date 8/28/2011
Illinois law require Environmental He	es that the	e individual performi itarian.	ing your inspection is	s tested and certified	or works	unde	er the direct su	pervision of a state ce	ertified, r	egistered,
Violation #										Correct By
33	All food and non-food contact surfaces of equipment and all food storage utensils shall be thoroughly cleaned and sanitized daily. DETAIL CLEAN THE FOLLOWING ITEMS: BASEMENT PREP TABLE NEXT TO THE STAIRCASE, INTERIOR OF THE ICE MACHINE, DRY STORAGE CONTAINERS, VENTILATION HOOD, BROILER UNIT, INTERIOR OF 2 GLASS DOOR PREP COOLER, TOASTER OVEN.									
34	The floo	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair. DETAIL CLEAN THE FLOOR IN THE KITCHEN AREA.								
38			TER PRESSURE A SURE TO ALL FIXT		MENT SI	NK B	BEHIND THE E	BAR. MUST PROVIDE		01/06/2011
Correction #										Corrected On
AIR TEMPERATU	OR TAG JRE OF :	38F. REMOVED HE	LD FOR INSPECTION	ON TAG.						SHI COOLER HAD AN
7-42-070 REINSP of Public Health to	ECTION address	FEE: A \$50 re-insp a violation previous	ection fee shall be a sly identified by the I	ssessed against the Department.	Licensee	of a	ny establishm	ent for each inspection	conduc	ted by the Department
Sanitarian Signatu	ure		Report Discussed KYU HONG	With:			Title	Signature ×	Date 10/08	/2010

Form LG 1410 - Revised: CL-3-06

			1												
Inspection #: 612	225				Ch: D					232		Inspecti	on Date:	05/18/2	011
License #: 33631				,	Chicago De Food	partme Protec	ent of F	ublic vision	He	alth			Started:11:45am		leted:02:55pm
Inspection Type:	Canvas	s		Food	d Establis	hmen	t Insp			Repo	rt	2.3 10 10 10 10 10	spector's Supervisor' adge #: 327 Badge #: 32		visor's
Facility Type: Res	staurant	1	Tele	phor	ne: 312.746	3.8030	~ ··	FAX	: 31	2.746	.4240			-	,W,Th,F,Sa,S
SR #:	SFP#	t	111	. 312	2.744.2374	www	v.Cityo	tChic	ago	o.org/l	Health				:00 AM
Business Address: 1400 N WELLS ST						Zip: 606		ocation		Site: 2ND FL		Business	Business Phone: (312) 664-3663		
Legal Name: KONISAN, INC.					D/B/A: KAMEHACHI OF TOKYO A/K/A:					/K/A: KA	AMEHACHI OF TOKYO				
Certified Manager: RAINIER CALMA Certificate				cate #:	e #: HWC-85967			Type: City of Expiration Date:			e: 10/29/20	: 10/29/2011 # Certified N		Managers: 2	
Disposal Service:	ALLIE	WASTE			Pest Control: ECOLAB Pest Lic					icense #: 0	cense #: 051-012177				
Total # Seats: 150	0	# Food Prep A	reas: 4	HACCP Concept Presente			ed: Yes Citations Issued: 4			ued: 4		Does The Facility Cater: No			
Risk: Risk 1 (High) Re	ason For Risk (Change:		Runni	ng Hot W	ot Water: Yes School Type:				# Employees: 30		# Washrooms: 4		
HT Dish Machine	Yes, H	ot Water 180.0	0°F L	T Dish	Machine: No,	3 Comp					p Lice	nse Suspe		1	se and Desist:
# of Washbowl Si	nks: 4	# of Exposed	Sinks: 5	# of	Utility Sinks: 0	# 2 Com	partmen	t Sinks:	: # :	3 Comp	mpartment Sinks: 3		# Other		Close Up #:
Location: WASHR	ROOMS	Location: PRE	P/BAR	Loca	ation: NONE	Location	: NONE			cation:	IWASHI	NG AREA	Location	1:	
					Food Ten	nperatui	re Obse	rvatio	ns				7.5.7.2		
Product: Cold - Fish		Temp: 46.00° F		Locatio	n: Refrigerator		Product:	Cold - Al	IR	Te	mp: 47.0	0° F	° F Location:		rator
Product: Hot - Soup		Temp: 170.00° F		Locatio	n: Hot-Hold Unit		Product: I	Hot - Ric	e	Te			Location	ation: Hot-Hold Unit	
		75p. 770.00 T		Location: Hot-Hold Unit			Product: Hot - Rice Temp: 180			mp: 180.	0° F Location: Hot-Hold Unit			ld Unit	

	Critical Violations Items 1 - 14 (\$500 fine per each violat	ion)		Food Equipment and Utensil 7-38-030				
01	Food Protection 7-38-005 (B) (B-2) Source sound condition, no spoilage, foods properly	T	22	Dish machines: provided with accurate thermometers, chemical test kits and suitable gauge cock	Τ			
01	labeled, shellfish tags in place		23	Dishes and utensils flushed, scraped, soaked	+			
	Food Protection 7-38-005 (A)		7	Food Equipment and Utensil 7-38-030, 005 (A)	_			
02	Facilities to maintain proper temperature	X	1	Dish washing facilities: properly designed, constructed,	_			
03	Potentially hazardous food meets temperature requirement during storage, preparation display and service	x	24	maintained, installed, located and operated	L			
	Source of cross contamination controlled i.e. cutting boards,	-	25	Toxic Items 7-38-005 (A), 7-38-030				
04	food handlers, utensils, etc		25	Toxic items properly stored, labeled and used				
	Food Protection 7-38-010 (A) (B)		\vdash	Toilet / Hand Washing Facilities For Customers 7-38-030				
05	Personnel with infections restricted: no open sores, wounds, etc		26	Adequate number, convenient, accessible, properly designed and installed				
06	Hands washed and cleaned, good hygienic practices; bare hand contact with ready to eat food minimized		27	Toilet rooms enclosed clean, provided with hand cleanser, sanitary hand drying devices and proper waste receptacles				
	Food Equipment and Utensil Sanitation 7-38-030			Display of Inspection Report Summary 7-42-010 (B)				
07	Wash and rinse water: clean and proper temperature		28	* Inspection report summary displayed and visible to all	Г			
_	Sanitizing rinse for equipment and utensils: clean, proper			customers	L			
8	temperature, concentration, exposure time			Compliance				
	Wash and Waste Water Disposal 7-38-030		29	Previous minor violation(s) Corrected 7-42-090				
9	Water source: safe, hot & cold under city pressure		-11	Minor Violations Items 30 - 44				
Course and and the district City pressure				(\$250 fine per each day the violation exist				
0	cross connection and/or back flow			if not corrected by the next routine inspection)				
	Toilet and Hand Washing Facilities for Staff 7-38-030		30	Food in original container, properly labeled; customer	Т			
	Adequate number, convenient, accessible, designed, and	_		advisory posted as needed				
1	maintained		31	Clean multi-use utensils and single service articles properly	Г			
2	Hand washing facilities: with soap and sanitary hand drying		-	stored: no reuse of single service articles				
4	devices, convenient and accessible to food prep area	X	32	Food and non-food contact surfaces properly designed,				
	Compliance Insect and Rodent Control: 7-38-020			constructed and maintained	L			
3	No evidence of rodent or insect infestation, no birds, turtles or other animals		33	Food and non-food contact equipment utensils clean, free of abrasive detergents				
	Compliance		1	Food Maintenance 7-38-030, 015, 010 (A), 005 (A)				
4	Previous serious violation corrected, 7-42-090	T	34	Floors: constructed per code, cleaned, good repair, covering				
	Serious Violations Items 15 - 29		35	installed, dust-less cleaning methods used Walls, ceilings, attached equipment constructed per code:	H			
_	(\$250 fine per each day the violation exist)			good repair, surfaces clean and dust-less cleaning methods				
5	Food Protection 7-38-005 (A)		36	Lighting: required minimum foot-candles of light provided, fixtures shielded				
0	Unwrapped and potentially hazardous food not re-served			Toilet room doors self closing: dressing rooms with lockers	_			
6	Food protected during storage, preparation, display, service and transportation		37	provided: complete separation from living/sleeping quarters				
7	Potentially hazardous food properly thawed		38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained				
	Insect and Rodent Control: Garbage 7-38-020		39		_			
8	No evidence of rodent or insect outer openings protected/rodent proofed, a written log shall be maintained	x	40	Linen: clean and soiled properly stored Refrigeration and metal stem thermometers provided and				
	available to the inspectors		1	conspicuous				
9	Outside garbage waste grease and storage area; clean, rodent proof, all containers covered		41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored				
)	Inside containers or receptacles: adequate number, properly covered and insect/rodent proof		42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn				
	Personnel 7-38-012		43	Food (ice) dispensing utensils, wash cloths properly stored				
1	* Certified Food Manager on site when potentially		44	Only authorized personnel in the food-prep area				
	hazardous foods are prepared and served			No Smoking Regulations 7-32-010 Through 090				
	IR-CL - revised 6-09		70	No Smoking Regulations	_			

S) Certificate #	Expiration Date	Hours
HWC-85967	10/29/2011	110015
IRA-45961	04/26/2016	
		HWC-85967 10/29/2011

Code /iolations	Description of Code Violations	Correc
02	All food establishments that display, prepare, or store potentially hazardous food shall have adequate refrigerated food storage facilities. FACILITIES DO NOT MAINTAIN PROPER TEMPERATURE. OBSERVED SUSHI PREP COOLER BELOW THE COUNTER AT 47F, UNIT WAS USED TO STORE POTENTIALLY HAZARDOUS FOODS. UNIT TAGGED HELD FOR INSPECTION, MAINTAIN COOLER BELOW 40F, CRITICAL VIOLATION 7-38-005A.	05/18/201
03	TEMPERATURES. OBSERVED COOKED EL STORED ON TOP OF THE TOASTER AT 65F, OBSERVED THE FOLLOWING FOODS STORED INSIDE OF THE SUSHI PREP COOLER: SUSHI 46F, CREAM CHEESE AT 45F, SCALLOPS AT 44F.	05/18/201
12	SUSHI PREP AREA HANDSINK AT THE TIME OF THE INSPECTION, MANAGEMENT PROVIDED HANDSOAP WAS AVAILABLE AT THE HANDSINK AT MY REQUEST. MANAGEMENT INSTRUCTED TO MAINTAIN ALL HANDSINKS WITH A SUPPLY OF SOAP AND TOWELS. CRITICAL VIOLATION 7-38-030	05/18/201
18	All necessary control measures shall be used to effectively minimize or eliminate the presence of rodents, roaches, and other vermin and insects on the premises of all food establishments, in food-transporting vehicles, and in vending machines. OBSERVED OUTER OPENINGS NOT RODENT PROOF AND EVIDENCE OF RODENTS ON PREMISES. THE BASEMENT EXIT DOOR IS NOT RODENT PROOFED ALONG THE BOTTOM OF THE DOOR WITH A 1/4" GAP AT THE BOTTOM CORNER OF THE DOOR. MANAGEMENT INSTRUCTED TO RODENT PROOF THE DOOR. EVIDENCE OF RODENTS ACTIVITY ON PREMISES. OBSERVED APPROX. 40 MOUSE DROPPINGS ON THE FLOOR IN AND OUTSIDE OF THE LIQUOR STORAGE AREA AND IN THE EMPLOYEE'S CHANGING ROOM. MANAGEMENT INSTRUCTED TO CLEAN AND SANITIZE ALL AFFECTED AREAS. ADDITIONAL PEST CONTROL SERVICE IS NEEDED TO ELIMINATE ALL	05/25/201
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair. OBSERVED RUSTED WIRE STORAGE RACKS USED TO STORE DISHES AFTER THEY HAVE BEEN WASHED. MUST REPAINT OR REPLACE. PROVIDE LIDS FOR THE ICE CREAM CONTAINERS IN THE CHEST FREEZER. OBSERVED THE COLD PLATE AND DRAIN LINES COME INTO CONTACT WITH CONSUMABLE ICE AT THE 1ST AND 2ND FLOOR BARS. MUST SEPARATE COLD PLATE AND DRAIN LINES FROM CONSUMABLE ICE. REMOVE DUCT TAPE FROM LINES AT 1ST FLOOR BAR. PROVIDE ICE BIN COVERS AT BOTH BARS FOR ICE BINS.	08/18/2011
22	All food and non-food contact surfaces of equipment and all food stars as the first transfer of the first tran	
24	The floors shall be constructed per code be smooth and oscillustration.	08/18/201
35	MISSING BELOW THE COOLERS AND FREEZERS IN THE DISHWASH AREA. MUST PROVIDE. The walls and ceilings shall be in good repair and easily cleaned. VINYL BASEBOARD IS MISSING AROUND THE WALLS OF THE 1ST FLOOR BAR.	08/18/201
37	1ST FLOOR BAR. Toilet rooms shall be completely enclosed and shall be contained. VINYL BASEBOARD IS MISSING AROUND THE WALLS OF THE	08/18/201
37	Toilet rooms shall be completely enclosed and shall be vented to the outside air or mechanically ventilated. THE VENTILATION FAN INFECTION FOR THE VENTILATION FAN INFECTION FAN INFECTI	08/18/201
38	THE SINK STOPPER LEVERS AT THE 3 COMPARTMENT SINK IN THE DISHWASH AREA ARE IN DISREPAIR AND DO NOT ALLOW THE SINKS TO BE FILLED WITH WATER. MUST REPAIR.	08/18/201
E	All food establishments that display, prepare, or store potentially hazardous foods shall have calibrated metal stem thermometers, provided and conspicuous, for refrigerated and hot food units. MUST PROVIDE WORKING THERMOMETERS IN ALL COOLERS, SPECIALLY IN THE SUSHI PREP COOLERS.	08/18/201
41 k	All parts of the food establishment and all parts of the property used in connection with the operation of the establishment shall be sept neat and clean and should not produce any offensive odors. OBSERVED EXCESSIVE NUMBER OF CIGARETTE BUTTS AND SOME LITTER AROUND THE GARBAGE DUMPSTERS. MUST MAINTAIN THIS AREA CLEAN.	08/18/2011
	THIS AREA CLEAN.	

HACCP	Principle:		

3. Establish the Critical Limit for the CCP: DISCUSSED HACCP PRINCIPLE OF MAINTAINING COLD FOODS BELOW 40F.

Comment: ON PREMISES FOR A CANVASS INSPECTION FOR A SPECIAL EVENT. INSPECTION REQUESTED BY MANAGEMENT. RISK ASSESSMENT REVIEWED, NO CHANGES MADE.

CITATIONS ISSUED H000072224-10/H000072225-11 COURT DATE 6/23/11 AT 2PM AT 400 WEST SUPERIOR, ROOM 107. MANAGEMENT GIVEN LETTER REGARDING PAYMENT OF CITATIONS.

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.
*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

STAMP	PASSED:	PASSED w/COND:	_ FAILED: _X_	CANCELED
	1			

x	
Sanitarian's Signature	

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations must be corrected by the next routine inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to excend the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-746-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.



Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form - 1410



A/P Lic. #: 3363	1	Inspe	ection #: 612	2248	Re-Inspectio	n of #: 612225	Date of	Previous	Inspection	: 05/18	3/2011	Risk:	Risk 1	1 (High)
Sanitarian Badg 327	je #:	Supv. 323	Badge #:	Date of 06/02/2	Inspection: 2011	Insp. Type: Canvass Re-Insp		SR #: Time Starter 11:00 AM		rted:			Res	
Business Name KAMEHACHI O		0					ess Addre N WELLS					Zip 606	Code	
Location on Site BSMT,1ST-2ND) FL		Business T (312) 664-3	3663		Certified Manage DANIEL OH	r	Certifica IRA-459	961	City	tified Type y of Chicago		Expira 04/26	ation Date /2016
Illinois law requi Environmental F	res that t lealth Sa	the indi	vidual perfo n.	rming yo	ur inspection i	s tested and certifie	d or works	under th	e direct su	pervis	ion of a state ce	ertified	regist	ered,
Violation #														Correct By
14	18/01- IN AN BOXE	EVIDE D OUTS	ENCE OF R SIDE OF TI DRAIN LIN	ODENTS HE LIQUIES IN TH	ACTIVITY OF OR STORAGE HE BASEMEN	d to have been com SERIOUS VIOLATION N PREMISES. OBS EAREA AND IN TH T. MANAGEMENT DLAB ON 5/22/11. (ERVED A	REPORT PPROX. YEE'S CI	F#612225 40 MOUSE HANGING	ON 5/ E DRO ROOM	18/11 NOT CO	RREC'	TER	C.D.I.
18	SEE V	/IOLAT	ION #14.									7		06/02/2011
32	REPA COLD MUST FLOO	INT OR PLATE SEPAR R BAR.	REPLACE E AND DRA RATE COLI PROVIDE	PROVI IN LINES D PLATE ICE BIN	DE LIDS FOR COME INTO AND DRAIN I	ensils shall be smoo S USED TO STOR! THE ICE CREAM (CONTACT WITH (LINES FROM CON: BOTH BARS FOR I	E DISHES CONTAINE CONSUMA SUMABLE ICE BINS.	AFTER ERS IN T BLE ICE ICE. RE	THEY HAV HE CHEST AT THE 1 MOVE DU	E BEE FREE ST AN CT TA	EN WASHED. N EZER. OBSER' ID 2ND FLOOF PE FROM LIN	MUST VED T R BARS ES AT	HE S. 1ST	08/18/2011
34	The flo	FLOOR BAR. PROVIDE ICE BIN CO VERS AT BOTH BARS FOR ICE BINS. The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair. FLOOR TILES ARE MISSING BELOW THE COOLERS AND FREEZERS IN THE DISHWASH AREA. MUST PROVIDE.										08/18/2011		
35	The wa	alls and ST FLC	f ceilings sh OOR BAR.	all be in	good repair an	d easily cleaned. V	INYL BAS	EBOARD	IS MISSIN	IG AR	OUND THE W	ALLS (OF	08/18/2011
37	Toilet i	rooms s	shall be con 2ND FLOOR	npletely e R MEN'S	nclosed and s RESTROOM	hall be vented to the IS NOT OPERATION	e outside a	air or med ST REPL	chanically v ACE.	entilat	ed. THE VENT	ILATIO	ON	08/18/2011
38	THE S	INK ST V THE	OPPER LE SINKS TO	VERS AT BE FILLE	T THE 3 COME D WITH WAT	PARTMENT SINK I ER. MUST REPAIR	N THE DIS	SHWASH	I AREA AR	EIN	DISREPAIR AN	D DO I	пот	08/18/2011
40	provide	ed and	conspicuou	s, for refr	y, prepare, or igerated and h SUSHI PREP	store potentially had not food units. MUS' COOLERS.	zardous fo T PROVID	ods shall E WORK	have calib	rated i	metal stem ther ETERS IN ALL	mome	ters,	08/18/2011
41	Vebr 116	all and	clean and s	snoula no	t produce any	of the property used offensive odors. Of DUMPSTERS. M U	RSERVED	EXCESS	DIVE NILINA	DEDC	he establishme F CIGARETTE	ent sha BUTT	Il be	08/18/2011
Correction #														Commented O
33													\dashv	O6/02/2011
nspection Com ON PREMISES F CITATION ISSUE COURT DATE 7/	OR A C	073061	1-10		RIOR, ROOM	107.								00/02/2011
7-42-070 REINSF of Public Health to	PECTION o addres	N FEE: s a viol	A \$50 re-in ation previo	spection ously ider	fee shall be as	sessed against the epartment.	Licensee	of any es	tablishmer	t for e	ach inspection	condu	cted by	the Departmer
Sanitarian Signati	ure			Repo	rt Discussed V EL OH	Vith:		Title	Sig	gnatur	е	Date 06/03	2/2011	Ú

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Form LG 1410 - Revised: CL-3-06

Date 06/02/2011

Inspec	ction #: 277	617			1											- 5 /			
-	se #: 20213	C-100				C	hicago						ealth			on Date:	1		- 700 000 000
					_					ction [_		Started:	08:45am			10:00am
	ction Type:		Task Forc	е	Telen	bon	Estab e: 312.7	746	nme	nt ins	pect	ion	Repo 12.746	1240	Badge #			rvisor' e #: 3	
Facility	y Type: Res	staurant			TTY:	312	.744.23	74	ww.	w City	ofChi	v. s cad	12.740 0.0ra/F	-4240 -lealth	Days of	Operation	n: Tu,V	V,Th,F	,Sa,Su
SR #:		SFP#:			10101010000	05.91/100	107. "100100000000				0.0	oug	0.019/1	realti	From: 1	1:30 AM	To: 12	2:00 A	M
Busine	ess Address	3056 N	N LINCOLI	N AV	Æ				Zip: 6	0657	Locatio	on on	Site: 1st	/2nd	Business	Phone:	(773) 6	97-47	25
Legal	Name: HAF	ROLD'S	RESTAUR	ANT	LLC	D/E	3/A: Chiza	kaya					A	/K/A: Ch	izakaya				
Certifie	ed Manage	: HARO	LD JURA	00	Certifica	te #: I	HWC-954	44	Certifi	cate Typ	e: City o	of	Expirat	ion Date	: 02/25/20	15 # 0	Certified	Mana	igers: 1
Dispos	sal Service:	VEOLIA	1				Pest C	ontro	175 05 05 05 05					Pest Li	cense #: 0	51-0167	15		
Total #	Seats: 60		# Food Pr	rep A	reas: 1	НА	CCP Con	cept	Preser	nted: Yes	3	Cita	ations Iss	ued: 0		Does T	he Facil	lity Ca	ter: No
10,100	Risk 1 (High		ason For F	lisk (Change:		R	unnir	ng Hot	Water: Y	es Sch	1001	Гуре:		# Employ	ees: 7	# Wa	ashroc	ms: 3
HT Dis	h Machine	No,	LT Dish	Mad	chine: No,		3 Compa	rtmer	nt Sink	Yes, N	ot Setup		Lice	nse Sus	pended: N	lo	Cease	and D	esist:
# of W	ashbowl Si	nks: 3	# of Expo	sed	Sinks: 3	# of	Utility Sink	(s: 1	# 2 C	ompartm	ent Sink	ks: 0	# 3 Com	partmen	t Sinks: 2	# Other	Sinks: (Clos	se Up #:
Location	on: WASHR	OOMS	Location: Area/bar	Pre	р	Loca	tion: Rear		Locat	ion:			Location	: Prep A	rea/bar	Location	1:	1	
			Alea/bai				Food	Tem	perat	ure Ob	sorvati	ons							
Product	Cold - AIR			Ten	np: 37.70° F	:		T		efrigerato		0110		Product	. 1	Temp:	1,0	cation:	
														1 Todao		remp.	1.0	Cation.	
	Critical Vic	lations	Items 1 - d Protectio	14 (\$	500 fine	per e	ach violat	ion)			I Dist				and Utens				
01	Source sou	nd conditi	ion, no spoil	n /-3 lage,	foods prop	erly		Т		22	chemic	al tes	t kits and s	suitable ga	curate then auge cock				
-	labeled, she		ood Protec	tion	7-38-005 (4	A)				23	Dishes				aped, soake		05 (4)		
02	Facilities to	maintain	proper temp	perati	ure				X	24	Dish wa	ashing	g facilities:	properly	designed, c	onstructed	d,		X
03	Potentially I during stora	ge, prepa	aration displ	ay an	d service						maintai	ned, i			d operated 38-005 (A),	7-38-030			^
04	Source of c			ontrol	led i.e. cutt	ing bo	ards,			25			properly st	ored, labe	led and use	ed			
10/01/05	Personnel v	Foo	od Protection					_		26	Adequa	ate nu	mber, con		ccessible, p		rs 7-38-0	030	
05	etc									27			d installed enclosed	clean, pro	vided with h	nand clear	nser	-	
06	Hands wash hand contact	t with rea	dy to eat fo	od m	inimized					21	sanitary	/ hand	d drying de	evices and	proper wa	ste recept	acles		
07	Fo Wash and r		ment and l				8-030	-		28	* Inspec	ction r	report sum	mary disp	played and	visible to a	all		
08	Sanitizing ri	nse for ed	uipment an	d ute	nsils: clean	, prop	er	+	_		custom				npliance				
2000	temperature	Wash ar	ration, expo	ater	Disposal 7	-38-03	30			29	Previou	s min			cted 7-42-0				
09	Water source Sewage and												50 fine p	er each	day the v	iolation			
10	cross conne	ction and	/or back flow	N	and the second second	en e	20.000			30	Food in	origin	nal contain	er, proper	next rourly labeled:		pection)	
11	Adequate no maintained	umber, co	nd Washing invenient, a	ccess	sible, design	ned, ar	-38-030 nd	T		31			ted as nee		le service a	articles pro	pperly	-	
12	Hand washi	ng facilitie	s; with soa	o and	sanitary ha	and dry	ving	+		32	stored:	no rea	use of sing	le service				_	
		mpliance	Insect and	Rod	lent Contro	ol: 7-3					constru	cted a	and mainta	ined	ment utens			_	Х
13	No evidence or other anir	of roden nals				ds, tur	tles			33	abrasive	e dete	ergents		8-030, 015,				
14	Previous se	rious viola		pliar ed. 7				_		34	Floors:	const	ructed per t-less clea	code, cle	aned, good	repair, co	vering	T	х
		Serio	us Violati	ions	Items 15					35	Walls, c	eiling	s, attached	d equipme	ent construc				х
45		Fo	per each ood Protect	tion 7	'-38-005 (A)		_		36		requ	ired minin		dust-less cle candles of li			+	
15	Food protec	ted during						-		37	Toilet ro	om d	oors self c	losing: dre	essing room om living/sle	s with loc	kers	-	
1000	Potentially h		food prope	rly tha	awed			+		38	Ventilati	ion: ro	oms and	equipmen	t vented as	required:	arters	_	х
	In	sect and	Rodent Co	ontro	l: Garbage	7-38-	020			39			talled and and soiled					+	^
18	No evidence protected/ro available to	dent proof	fed, a writte	n log	shall be ma	aintain	ed			40		ation			mometers	provided a	and		
19	Outside gart	age wast	te grease ar		orage area,	clean,	į.	\vdash		41	Premise	s mai	intained fre		unnecessa	ary articles	s,		х
20	Inside conta covered and	ners or re	eceptacles:		uate numbe	er, prop	perly	\vdash		42	Appropr	iate m		nandling o	f food (ice)	hair restra	aints		
			Personn					_		43	Food (ic	e) dis	pensing ut	tensils, wa	ash cloths p		ored		
	* Certified For hazardous for	ods are p								44	Only aut				food-prep a		h 090		
	R-CL - revis									70	No Smo		Regulation						

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	HAROLD JURADO	HWC-95444	02/25/2015	

Code Violations	Description of Code Violations	Correct By Date
02	All food establishments that display, prepare, or store potentially hazardous food shall have adequate refrigerated food storage facilities. MUST TURN ON ALL COOLERS AND MAINTAIN THEM BELOW 40F.	07/22/2011
24	HIGH TEMPERATURE DISHMACHINE IS NOT YET INSTALLED. INSTALL AND MAINTAIN WITH A SANITIZING RINSE ABOVE 180F.	07/22/2011
32	MUST INSTALL A SPLASHGUARD IN BETWEEN THE 1 COMPARTMENT PREP SINK AND THE PREP TABLE.	07/22/2011
34	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair. OBSERVED CONSTRUCTION DUST AND DEBRIS THROUGHOUT. MUST CLEAN THE FLOOR THROUGHOUT.	07/22/2011
35	I ne walls and ceilings shall be in good repair and easily cleaned. REPAIR THE HOLE IN THE CEILING DRYWALL IN THE DRY STORAGE ROOM. MUST INSTALL BASEBOARD ALONG THE WALLS IN THE ELECTRICAL ROOM AND HALLWAY TO THE REAR EXIT DOOR.	07/22/2011
38	OBSERVED WATER SPLASHING ONTO THE FLOOR AROUND THE FLOOR DRAINS UNDER THE 1 COMPARTMENT SINK IN THE SERVICE AREA AND UNDER THE 3 COMPARTMENT SINK IN THE BAR AREA. MUST PROVIDE A FUNNEL AROUND THE DRAINS SO THAT WATER DOES NOT SPLASH ONTO THE FLOOR AND DRAINS PROPERLY. OBSERVED DRAIN LINE WATER LEAK AT THE MIDDLE COMPARTMENT OF THE PREP AREA 3 COMPARTMENT SINK. MUST REPAIR SOURCE OF LEAK, MOP SINK NOT INSTALLED. MUST INSTALL MOP SINK WITH A SPLASHGUARD TO PREVENT WATER FROM SPLASHING ONTO THE FLOOR.	07/22/2011
41	All parts of the food establishment and all parts of the property used in connection with the operation of the establishment shall be kept neat and clean and should not produce any offensive odors. OBSERVED EXCESSIVE GARBAGE WASTE AND CONSTRUCTION EQUIPMENT OUTSIDE THE PREMISES IN THE OUTDOOR GARBAGE AREA. MUST MAINTAIN THIS A REA CLEAN.	07/22/2011

HACCP	Principle:

3. Establish the Critical Limit for the CCP: DISCUSSED HACCP PRINCIPLE OF MAINTAINING COLD FOODS BELOW 40F

Comment: ON PREMISES FOR A LICENSE/TASK FORCE INSPECTION. PREMISES IS NOT OPEN OR OPERATING AT THIS TIME. RETAIL FOOD LICENSE NOT RECOMMENDED AT THIS TIME. MUST CORRECT ALL LISTED VIOLATIONS AND FAX REINSPECTION LETTER TO (312) 746-4240.S

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.
*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

STAMP	PASSED: PASSED w/COND:	_ FAILED: X CANCELED:
	Report discussed with Signature	
	Sanitarian's Signature	

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected by the next routine inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to exhean the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-746-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.

Inspection #: 52526	0															
			Chicago Department of Public Health													
License #: 1803353											eted:05:30pm					
Inspection Type: Canvass			Food Establishment Inspection Report Inspector's Supervisor's										visor's			
Facility Type: Restaurant			TTV	pnone:	312	./46 374	0.8030	FA ofCh	X: 31	2.746	.4240					W,Th,F,Sa,St
SR #:	SFP#:	W. The state of th	111	. 312.7	44.2	3/4	www.City	OICI	iicago	o.org/F	realth	From: 1				:00 PM
Business Address: 1025 W LAWRENCE			E AVE			Zip: 60640	Loca	ation on Site: 1st Floor		Busines	Business Phone: (7		73) 98	8-0623		
Legal Name: DIB, INC.			D/B/A: DIB SUSH			I BAR AND TH	AND THAI CUISINE A/K/A: DI			B SUSHI BAR AND THAI CUISINE			LUSINE			
Certified Manager: MONTRA KAENJUMJORN			Certificate #: HWC-90795			Certificate Ty	Certificate Type: City of Chicago Exp			ation Date: 07/30/2013		# Certified Managers:				
Disposal Service: ALLIED WASTE			Pest Contro				I: TERMINIX P.C.			Pest L	icense #:	051-00	3622			
Total # Seats: 41 # Food Prep			Areas: 3 HACCP Concept			Presented: Yes		Citat	ions Iss	_		_			ty Cater: No	
Risk: Risk 1 (High) Reason For Risk		son For Risk Ch	ange:		F	Runni	ng Hot Water: Y	es So	chool Ty	vpe:		# Employ	_		56000	shrooms: 2
HT Dish Machine: LT Dish Machine: Yes, Chlorine 100ppm		3	Compartment Sink: Yes, Not				cense Suspended:									
# of Washbowl Sinks: 2 # of Exposed		# of Exposed Sir	Sinks: 3 # of Utility Sinks:		ks: 1	# 2 Compartment Sinks:		nks: #	# 3 Compartmen		nt Sinks: 1 # Other		ner Sir	nks:	Close Up #:	
Location: RESTRO	M	Location: PREP	AREA	Location INSIDE RESTR	OF	SET	Location:			ocation AREA	: KITCH	EN	Loca	tion:		•
					Food	Ten	perature Ob	serva	tions							
Product: Cold - Chicke	n	Temp: 46.00° F	L	ocation: R	Refrigera	ator	Product: Co	ld - SHF	RIMP RA	W	Ten	np: 38.50° F	- 1	Locatio	on Re	frigerator

	Food Protection 7-38-005 (B) (B-2)	
01	Source sound condition, no spoilage, foods properly	
	labeled, shellfish tags in place	
02	Food Protection 7-38-005 (A)	
02	Facilities to maintain proper temperature	
03	Potentially hazardous food meets temperature requirement during storage, preparation display and service	x
04	Source of cross contamination controlled i.e. cutting boards, food handlers, utensils, etc	х
	Food Protection 7-38-010 (A) (B)	
05	Personnel with infections restricted: no open sores, wounds, etc	
06	Hands washed and cleaned, good hygienic practices; bare hand contact with ready to eat food minimized	
	Food Equipment and Utensil Sanitation 7-38-030	_
07	Wash and rinse water: clean and proper temperature	
	Sanitizing rinse for equipment and utensils: clean, proper	+
80	temperature, concentration, exposure time	
	Wash and Waste Water Disposal 7-38-030	-
09	Water source: safe, hot & cold under city pressure	
10	Sewage and waste water disposal, no back siphonage, cross connection and/or back flow	
	Toilet and Hand Washing Facilities for Staff 7-38-030	_
11	Adequate number, convenient, accessible, designed, and maintained	
12	Hand washing facilities: with soap and sanitary hand drying devices, convenient and accessible to food prep area	
	Compliance Insect and Rodent Control: 7-38-020	
13	No evidence of rodent or insect infestation, no birds, turtles or other animals	
	Compliance	
14	Previous serious violation corrected, 7-42-090	T
	Serious Violations Items 15 - 29	
	(\$250 fine per each day the violation exist) Food Protection 7-38-005 (A)	
15	Unwrapped and potentially hazardous food not re-served	1
16	Food protected during storage, preparation, display, service and transportation	+
17	Potentially hazardous food properly thawed	-
	Insect and Rodent Control: Garbage 7-38-020	
	No evidence of rodent or insect outer openings	_
18	protected/rodent proofed, a written log shall be maintained available to the inspectors	
19	Outside garbage waste grease and storage area; clean, rodent proof, all containers covered	
20	Inside containers or receptacles: adequate number, properly covered and insect/rodent proof	
	Personnel 7-38-012	1
21	* Certified Food Manager on site when potentially	_
1.2	hazardous foods are prepared and served	

	Food Equipment and Utensil 7-38-030	
22	Dish machines: provided with accurate thermometers	
23	chemical test kits and suitable gauge cock	
23	Dishes and utensils flushed, scraped, soaked	
_	Food Equipment and Utensil 7-38-030, 005 (A)	
24	Dish washing facilities: properly designed, constructed, maintained, installed, located and operated	
	Toxic Items 7-38-005 (A), 7-38-030	
25	Toxic items properly stored, labeled and used	_
	Toilet / Hand Washing Facilities For Customers 7-38-030	
	Adequate number, convenient, accessible, properly	_
26	designed and installed	
	Toilet rooms enclosed clean, provided with hand cleanser,	+
27	sanitary hand drying devices and proper waste receptacles	
	Display of Inspection Report Summary 7-42-010 (B)	
28	* Inspection report summary displayed and visible to all	
28	customers	
	Compliance	_
29	Previous minor violation(s) Corrected 7-42-090	
	Minor Violations Items 30 - 44	_
	(\$250 fine per each day the violation exist	
	if not corrected by the next routine inspection)	
	Food in original container, properly labeled: customer	1
30	advisory posted as needed	X
31	Clean multi-use utensils and single service articles properly	+
31	stored: no reuse of single service articles	X
32	Food and non-food contact surfaces properly designed,	
J.	constructed and maintained	×
33	Food and non-food contact equipment utensils clean, free of	X
-	abrasive detergents	^
	Food Maintenance 7-38-030, 015, 010 (A), 005 (A)	
34	Floors: constructed per code, cleaned, good repair, covering	×
7.5	installed, dust-less cleaning methods used	_ ^
35	Walls, ceilings, attached equipment constructed per code:	×
- 1	good repair, surfaces clean and dust-less cleaning methods Lighting: required minimum foot-candles of light provided.	- ~
36		
	fixtures shielded	
~~	fixtures shielded	_
37	fixtures shielded Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters	
	fixtures shielded Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters	
37 38	fixtures shielded Toilet room doors self closing: dressing rooms with lockers	x
	fixtures shielded Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters Ventilation: rooms and equipment vented as required: plumbing: installed and maintained	x
38	fixtures shielded Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters Ventilation: rooms and equipment vented as required: plumbing: installed and maintained Linen: clean and soiled properly stored	x
38	fixtures shielded Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters Ventilation: rooms and equipment vented as required: plumbing: installed and maintained Linen: clean and soiled properly stored Refrigeration and metal stem thermometers provided and conspicuous	x
38 39 40	fixtures shielded Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters Ventilation: rooms and equipment vented as required: plumbing: installed and maintained Linen: clean and soiled properly stored Refrigeration and metal stem thermometers provided and conspicuous Premises maintained free of litter, unnecessary articles.	x
38	fixtures shielded Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters Ventilation: rooms and equipment vented as required: plumbing: installed and maintained Linen: clean and soiled properly stored Refrigeration and metal stem thermometers provided and conspicuous Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored	x
38 39 40 41	fixtures shielded Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters Ventilation: rooms and equipment vented as required: plumbing: installed and maintained Linen: clean and soiled properly stored Refrigeration and metal stem thermometers provided and conspicuous Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored Appropriate method of handling of food (ice) hair restraints	x
38 39 40 41	fixtures shielded Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters Ventilation: rooms and equipment vented as required: plumbing: installed and maintained Linen: clean and soiled properly stored Refrigeration and metal stem thermometers provided and conspicuous Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored Appropriate method of handling of food (ice) hair restraints and clean apparel worn	x
38 39 40 41 42	fixtures shielded Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters Ventilation: rooms and equipment vented as required: plumbing: installed and maintained Linen: clean and soiled properly stored Refrigeration and metal stem thermometers provided and conspicuous Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored Appropriate method of handling of food (ice) hair restraints and clean apparel worn Food (ice) dispensing utensils, wash cloths properly stored	x
38 39 40 41	fixtures shielded Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters Ventilation: rooms and equipment vented as required: plumbing: installed and maintained Linen: clean and soiled properly stored Refrigeration and metal stem thermometers provided and conspicuous Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored Appropriate method of handling of food (ice) hair restraints and clean apparel worn Food (ice) dispensing utensils, wash cloths properly stored Only authorized personnel in the food-prep area	x
38 39 40 41 42	fixtures shielded Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters Ventilation: rooms and equipment vented as required: plumbing: installed and maintained Linen: clean and soiled properly stored Refrigeration and metal stem thermometers provided and conspicuous Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored Appropriate method of handling of food (ice) hair restraints and clean apparel worn	x

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	MONTRA KAENJUMJORN	HWC-90795	07/30/2013	

Code Violations	Description of Code Violations	Correct By Date
03	All cold food shall be stored at a temperature of 40F or less.//OBSERVED POTENTIALLY HAZARDOUS FOODS AT IMPROPER TEMPS(CHICKEN,POTSTICKER PORK,SALMON SKIN,FRIED SHRIMP IN REACH IN COOLER AT 45.0F- 45.8F/MGMT VOLUNTEERED TO PROPERLY DISCARD FOOD ITEMS \$200.00/18LBS	03/23/2011
04	All food shall be protected from contamination and the elements, and so shall all food equipment, containers, utensils, food contact surfaces and devices, and vehicles.//OBSERVED BLACK MOLD INSIDE ICE MACHINE WERE ICE IS MADE CROSS CONTAMINATION/PLACED HELD FOR INSPECTION TAG ON ICE MACHINE/INSTRUCTED MGMT NOT TO USE UNIT UNTIL REINSPECTED BY DEPT OF HEALTH, FAX LETTER TO 312-746-4240. CALL 312-746-8030	03/23/2011
30	The licensee shall inform the public in writing of the Chicago Department of Public Health?s Consumer Advisory relating to consuming raw and undercooked animal products //NEED NAMES, DATES TIME ON ALL FOOD ITEMS IN STORAGE	06/23/2011
31	Containers and utensils shall be inverted, covered, or otherwise protected from contamination until used. All single-service drinking straws and containers shall be discarded immediately after use //MUST INVERTALL POTS PANS PLATES IN STORAGE CLEAN	06/23/2011
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair.//INSTRUCTED MGMT TO INSTALL SPLASH GUARD BETWEEN EXPOSED HAND BOWL & 3COMP. SINK IN KITCHEN AREA./NEED LIDES ON ALL GARBAGE CANS IN PREP AREA WHEN NOT IN USE./NEED SPLASH GUARD BETWEEN FRONT EXPOSED HAND BOWL & PREP TABLE IN SUSHI BAR AREA.	06/23/2011
33	All food and non-food contact surfaces of equipment and all food storage utensils shall be thoroughly cleaned and sanitized daily.//SOME SHELVES IN COOLER ,DRY STORAGE,INTERIOR ,EXTERIOR OF EQUIPMENT NEED DETAIL CLEANING.	06/23/2011
34	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair.//FLOORS UNDER AROUND STOCK,EQUIPMENT NEED CLEANING/STORE ALL FOOD ITEMS 6" OFF FLOOR WHEN IN STORAGE/MUST REMOVE ALL MILK CRATES OFF PREMISES USED AS STORAGE SHELVES.	06/23/2011
35	The walls and ceilings shall be in good repair and easily cleaned.//CEILING & WALL NEXT TO COOKING RANGE HOOD NEED DETAIL CLEANING	06/23/2011
38	The flow of air discharged from kitchen fans shall always be through a duct to a point above the roofline.//MUST DETAIL CLEAN ALL VENTILATION COVERS IN RESTROOMS.	06/23/2011

HACCP	Principle:	Ī
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4. Establish a Monitoring System: TIME TEMPS ON FOOD ITEMS IN STORAGE

Comment: REACH IN COOLER TEMPED AT 40.0F/H000072058-15/4-28-2011/RM 107/1:00PM/400 W SUPERIOR ST/MGMT PROPERLY CLEAN & SANITIZED ALL PARTETS IN ICE MACHINE CDI TAG REMOVE FROM ICE MACHINE INSTRUCTED MGMT TO KEEP ICE MACHINE PROPERLY CLEAN AT ALL TIMES

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection. *Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

STAMP	PASSED: PASSED w/CON	D: X FAIL	.ED: CANCELED:
	Report discussed with Signature		
	Sanitarian's Signature		

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations must be corrected by the next routine inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to exhead the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-746-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.

Inspection #: 634754				Ch:	r							Inspection Date: 09/28/2011					
License #: 1803353			Chicago Department of Public Health Food Protection Division Sta								Started	Started:12:45pm C		omple	eted:03:15pm		
Inspection Type: Cor	nplaint	1	Food Establishment Inspection Report Inspector's Superviso														
Facility Type: Restaurant			Telep	hone:	312.7	46	.8030	FA	X: 31	12.746	.4240	Badge #				#: 323 N,Th,F,Sa,Su	
SR #: 11-03588953		SFP#:	IIY:	312.74	14.23/	4	www.City	ofCh	icago	o.org/F	lealth	From: 1			100000	00 PM	
Business Address: 10	025 W	LAWRENCE A	VE				Zip: 60640	Locat	tion on	Site: 1st	Floor	Business	s Phone	e: (773	3) 988	3-0623	
Legal Name: DIB, INC.			D/B/A: DIB SUSH			I BAR AND TH	THAI CUISINE A/K/A: DIB			B SUSHI BAR AND THAI CUISINE			JISINE				
Certified Manager: MONTRA KAENJUMJORN			Certificate #: HWC-90795		Certificate Type: City of Chicago		y of	Expiration Date: (e: 07/30/2013 # C						
Disposal Service: ALLIED WASTE			Pest Contro				I: TERMINIX P	.C.			Pest Lie	cense #: (051-003	3622			
Total # Seats: 41	Total # Seats: 41 # Food Prep A			Areas: 3 HACCP Concept			Presented: Yes	,	Cita	tions Iss	ued: 2		Does	The F	acility	/ Cater: No	
Risk: Risk 1 (High)	Reas	on For Risk Ch	ange:		Ru	nnir	ng Hot Water: Y	Hot Water: Yes School Type:			# Employees: 8				hrooms: 2		
HT Dish Machine: No,	LT D 100p	ish Machine: Yo				artment Sink: Yes, Not Setup , Chlorine			License Suspended:				se and				
# of Washbowl Sinks: 2 # of Exposed		of Exposed Sir	Sinks: 3 # of Utility Sinks: 1		1	# 2 Compartment Sinks:		nks:	# 3 Compartmen				er Sink	-	Close Up #:		
Location: RESTROOM Lo.		ocation: PREP	AREA Location: CLOSET INSIDE OF RESTROOM		ΞT	Location:			Location: KITCH AREA		EN Locat		ation:				
				- 1	Food T	en	perature Ob	serva	tions								
Product: Hot - Rice	Tem	p: 175.00° F	Location: Hot-Hold Unit			Product: Cold -	Product: Cold - SLICED TUNA Temp:			Temp: 3	37.80° F	Loca	ation: C	old-H	old Unit		

	Critical Violations Items 1 - 14 (\$500 fine per each violation	on)		
	Food Protection 7-38-005 (B) (B-2)		22	Dis
01	Source sound condition, no spoilage, foods properly			ch
• •	labeled, shellfish tags in place		23	Dis
	Food Protection 7-38-005 (A)			- 1
02	Facilities to maintain proper temperature		24	Dis
03	Potentially hazardous food meets temperature requirement	x		ma
-	during storage, preparation display and service	^		
04	Source of cross contamination controlled i.e. cutting boards,		25	To
	food handlers, utensils, etc			
	Food Protection 7-38-010 (A) (B)		26	Ad
05	Personnel with infections restricted; no open sores, wounds,		20	de
	etc		27	То
06	Hands washed and cleaned, good hygienic practices, bare	1		sa
_	hand contact with ready to eat food minimized			
0.7	Food Equipment and Utensil Sanitation 7-38-030	_	28	• Ir
07	Wash and rinse water: clean and proper temperature			cus
80	Sanitizing rinse for equipment and utensils: clean, proper			
0.307	temperature, concentration, exposure time		29	Pre
	Wash and Waste Water Disposal 7-38-030			
09	Water source: safe, hot & cold under city pressure		1	
10	Sewage and waste water disposal, no back siphonage,			
_	cross connection and/or back flow		30	Fo
	Toilet and Hand Washing Facilities for Staff 7-38-030		30	ad
11	Adequate number, convenient, accessible, designed, and		31	Cle
-	maintained	-	31	sto
12	Hand washing facilities: with soap and sanitary hand drying		32	For
0.150	devices, convenient and accessible to food prep area		- J.	cor
	Compliance Insect and Rodent Control: 7-38-020 No evidence of rodent or insect infestation, no birds, turtles		33	Foo
13	or other animals	1 1		abr
	Compliance	1		1 -
14	Previous serious violation corrected, 7-42-090	_	34	Flo
14			-	ins
	Serious Violations Items 15 - 29		35	Wa
	(\$250 fine per each day the violation exist)			god
	Food Protection 7-38-005 (A)		36	Lig
15	Unwrapped and potentially hazardous food not re-served			Toi
16	Food protected during storage, preparation, display, service		37	pro
100	and transportation			Ver
17	Potentially hazardous food properly thawed		38	plu
	Insect and Rodent Control: Garbage 7-38-020		39	Lin
985	No evidence of rodent or insect outer openings		33	Ref
18	protected/rodent proofed, a written log shall be maintained	1	40	con
	available to the inspectors		1000	Pre
19	Outside garbage waste grease and storage area; clean,		41	clea
1.15	rodent proof, all containers covered		-	Apr
20	Inside containers or receptacles: adequate number, properly		42	and
	covered and insect/rodent proof		43	Foo
	Personnel 7-38-012		44	Onl
21	Certified Food Manager on site when potentially hazardous foods are prepared and served		44	Loui

	Food Equipment and Utensil 7-38-030 Dish machines: provided with accurate thermometers.	_
22	chemical test kits and suitable gauge cock	
23	Dishes and utensils flushed, scraped, soaked	
	Food Equipment and Utensil 7-38-030, 005 (A)	-
24	Dish washing facilities: properly designed, constructed,	T
24	maintained, installed, located and operated	
	Toxic Items 7-38-005 (A), 7-38-030	-
25	Toxic items properly stored, labeled and used	
	Toilet / Hand Washing Facilities For Customers 7-38-030	
26	Adequate number, convenient, accessible, properly designed and installed	
27	Toilet rooms enclosed clean, provided with hand cleanser,	
	sanitary hand drying devices and proper waste receptacles	
	Display of Inspection Report Summary 7-42-010 (B)	
28	* Inspection report summary displayed and visible to all customers	
	Compliance	
29	Previous minor violation(s) Corrected 7-42-090	X
	Minor Violations Items 30 - 44	-
	(\$250 fine per each day the violation exist	
	if not corrected by the next routine inspection)	
30	Food in original container, properly labeled: customer	1
30	advisory posted as needed	1
31	Clean multi-use utensils and single service articles properly	
31	stored: no reuse of single service articles	
32	Food and non-food contact surfaces properly designed,	х
-	constructed and maintained	_ ^
33	Food and non-food contact equipment utensils clean, free of	
	abrasive detergents	
	Food Maintenance 7-38-030, 015, 010 (A), 005 (A)	
34	Floors: constructed per code, cleaned, good repair, covering	
	installed, dust-less cleaning methods used Walls, ceilings, attached equipment constructed per code;	-
35	good repair, surfaces clean and dust-less cleaning methods	
	Lighting: required minimum foot-candles of light provided,	-
36	fixtures shielded	
	Toilet room doors self closing: dressing rooms with lockers	_
37	provided: complete separation from living/sleeping quarters	
20	Ventilation: rooms and equipment vented as required:	32.0
38	plumbing: installed and maintained	X
39	Linen: clean and soiled properly stored	
40	Refrigeration and metal stem thermometers provided and	
+0	conspicuous	
41	Premises maintained free of litter, unnecessary articles,	
+1	cleaning equipment properly stored	
42	Appropriate method of handling of food (ice) hair restraints	x
	and clean apparel worn	
	Food (ice) dispensing utensils, wash cloths properly stored	
43		
43 44	Only authorized personnel in the food-prep area	
_		

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	MONTRA KAENJUMJORN	HWC-90795	07/30/2013	

Code Violations	Description of Code Violations	Correct By Date					
03	All cold food shall be stored at a temperature of 40F or less. POTENTIALLY HAZARDOUS FOOD AT IMPROPER TEMPERATURE:FOUND TWO DOZEN OF FRESH EGGS STORED INSIDE THE PREP COOLER AT TEMP OF 67.1F WIDE COOKED NODDLES AT TEMP OF 82.5F.SPROUT IN WATER AT TEMP OF 53.7F; (THESE PRODUCTS WERE STORED ON TOP PREP TABLES NEXT TO COOKING EQUIPMENT). SLICED AVACADO WERE STORED ON TOP THE PREP TABLE AT SUSHI BAR AT TEMP OF 58.8F.NO PROOF OF TIME AND TEMPERATURE LOG PROVIDED AST THE TIME OF THE INSPECTION. FOOD DISCARDED AND DENATURED. POUND 7 VALUE 40. CRITICAL VIOLATION: 7-38-005 H00007 4248-18						
	A separate and distinct offense shall be deemed to have been committed for each Minor violation that is not corrected upon re- inspection by the health authority. PREVIOUS MINOR VIOLATIONS NOT CORRECTED FROM 3-23-11, REPORT #525268 # 32-INSTRUCTED MGMT TO INSTALL SPLASH GUARD BETWEEN EXPOSED HAND BOWL & 3COMP, SINK IN KITCHEN AREA./NEED LIDES ON ALL GARBAGE CANS IN PREP AREA WHEN NOT IN USE./NEED SPLASH GUARD BETWEEN FRONT EXPOSED HAND BOWL & PREP TABLE IN SUSHI BAR AREA. # 33-SOME SHELVES IN COOLER, DRY STORAGE, INTERIOR, EXTERIOR OF EQUIPMENT NEED DETAIL CLEANING./UNDER HOOD OVER COOKING RANGE NEED CLEANING. #34-FLOORS UNDER AROUND STOCK, EQUIPMENT NEED CLEANING/STORE ALL FOOD ITEMS 6" OFF FLOOR WHEN IN STORAGE/MUST REMOVE ALL MILK CRATES OFF PREMISES USED AS STORAGE SHELVES. #358-MUST DETAIL CLEAN ALL VENTILATION COVERS IN RESTROOMS SERIOUS VIOATION:7-42-090 HOOOO74248-18	10/05/2011					
	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair. OBSERVED KNIFES STORED BETWEEN THE NEWSPAPER BEHIND THE PIPPE NEXT TO COOKING EQUIPMENT, (SOUTH WALL), INSTRUCTED TO PROVIDE A KNIFE RACK	12/28/2011					
38	Ventilation: All plumbing fixtures, such as toilets, sinks, washbasins, etc., must be adequately trapped, vented, and re-vented and properly connected to the sewer in accordance with the plumbing chapter of the Municipal Code of Chicago and the Rules and Regulations of the Board of Health. STOPPERS IS NEEDED FOR THE 3 COMPARTMENT SINK.	12/28/2011					
42	All employees shall be required to use effective hair restraints to confine hair. EVERYONE MUST WEAR HAIR RESTRAINT IN PREP AREA.	12/28/2011					

HACCP	Princi	ple:
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4. Establish a Monitoring System: DISCUSSED HACCP OF FOODS AT 40 OR BELOW COLD, 140 OR ABOVE HOT, 0 FROZEN, 165 REHEATING.

Comment: SR#11-03588953 COMPLAINANT STATED SUSPECTED FOOD POISING FROM IMPROPERLY REFRIGERATED SPICY CRUNCH TUNA SUSHI REPLY: A FULL INSPECTION MADE AT PRESENT TIME.OBSERVED TUNA IN ONE PIECE STORED IN COOLER AT TEMP OF 0F;SLICED TUNA STORED INSIDE THE SUHI COOLER AT TEMP OF 37.8F.TUNA IS BOUGHT FROM: FORTUNE FISH COMPANY", PHONE #630-860-7100,AND SPICY SAUCE FROM: YAMASHO" PH #847-981-9342.ON THAT DAY IN QUESTION 9 ODERS WERE SERVED.

COURT DATE:NOVEMBER 10-2011; TIME 3:00 PM ROOM 112, AT 400 W SUPERIOR ADMINISTRATIVE LETTER GIVEN, ALSO SURVEY CARD.

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.

*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

STAMP	PASSED: PASSED w/COND: FAILED: X_ CANCELED
	Report discussed with Signature
	Sanitarian's Signature

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations must be corrected by the next routine inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to extend the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-748-8030. A copy of the signed inspection report shall

			_														
Inspection #: 284979					artment of Public Health							010					
License #: 80130 Food Prote					nen ecti	on D	on Division Started:02:25pm Comple						leted:	04:00pm			
Inspection Type: Canvass Food Establishmer					nt	Ins		on	Rep	ort	Inspect		Super				
Facilit	ty Type: Restauran	nt	Tele	Telephone: 312.746.8030 TTY: 312.744.2374 ww				-	FAX	: 3	12.74	6.4240	Badge :		Badge tion: M,Tu		
SR #:	SFP:	#:	TIY:	312.74	4.2374	4 ww	vw.	Cityo	fChic	ag	o.org	/Health	From: 0	-0.00			
	ess Address: 179	10.0	J			7in: 6	2000	· 1			011-1		1				
_	Name: JAPAN FO		1000000	D/D/A	TO10/10	Zip: 6						st Floor	1		2: (312) 4:		
					_	LUNCH			: City of		3	A/K/A: TC	KYO LUN	ICH BO	XES & C.	ATER	ING
Certifi	ed Manager: Miza	el Perez	Certific	ate #: -183	32	Chica		стуре	. City of		Expir	ation Date	: 05/13/2	014 #	Certified	Mana	gers: 3
Dispo	sal Service: Waste	Managemnet		P	est Con	trol: And	iersc	on				Pest L	icense #:	051-003	3143		
Total	# Seats: 15	# Food Prep	Areas: 1	HACCE	Conce	pt Prese	nted	: Yes		Cita	ations I	ssued: 1		Does	The Facil	ity Cat	ter: No
		eason For Risk	-		Run	ning Hot	Wa	ter: Ye	s Scho	loc	Туре:		# Employ	ees: 5	# Wa	shroo	ms: 1
HT Di	sh Machine: No,	LT Dish	Machine:	28.06	New Committee	partmen						Suspend		- 10	Cease and		
# of V	Vashbowl Sinks: 1	# of Exposed	Sinks: 1	# of Utility	Sinks:	1 #2C	omp	artme	nt Sinks	: 0	# 3 Co	mpartmen	t Sinks: 1	# Othe	r Sinks: 0	Clos	e Up #:
Locati	on: restroom	Location: prep	aration	Location:	rear	Locat	ion:				Locatio	n: dishwa	shing	Locatio	on:	1	
				F	ood Te	mpera	ture	Obs	ervatio	ns							
Produc	t: Hot - Sushi rice	Temp: 114.0	0°F L	ocation; Hot-	-Hold Uni	t		Produ	uct: Cold	- Fis	sh	Temp: 38.9	90° F	ocation:	2-Door Re	frigerat	tor
Produc	t: Cold - salmon	Temp: 39.80	°F L	ocation: 2-D	oor Refriç	gerator		Produ	ict:			Temp:	L	ocation:			
	Critical Violation	s Items 1 - 14	(\$500 fine -38-005 (B)	per each	violatio	n)	$\exists \vdash$	1	Dish ma	chin	Food	Equipmen	t and Uten	sil 7-38-	030		
01	Source sound cond labeled, shellfish ta	dition, no spoilage					11	22	chemica	l tes	t kits an	d suitable g	auge cock		3,		
		Food Protection		(A)			士	23		Fo	ood Equ	ipment an	aped, soak d Utensil 7	-38-030,	005 (A)		
02	Potentially hazardous food meets temperature requirement				+L	24					designed, on designed, of designed designed, designed des		ed,				
037/50	during storage, pre Source of cross cor	paration display a	and service			х	HΕ	25	Toyic ite	me			38-005 (A), eled and us		0		
04	food handlers, uten						41		Toi	let/	Hand W	ashing Fa	cilities For	Custom	ers 7-38-0	30	
05	Personnel with infe						止	26	designed	d an	d installe	d	accessible,				
06	Hands washed and			ctices; bare			HL	27	Toilet roi sanitary	oms han	enclose d drying	d clean, pro devices an	ovided with d proper wa	hand cle aste rece	anser, ptacles		
		ipment and Uter	nsil Sanitat)		+	an T					eport Sum				
07	Wash and rinse wa Sanitizing rinse for						1	28	custome	rs			npliance	VIOIDIO 10			
80	temperature, conce	entration, exposure	e time	colle William				29	Previous	mir		ion(s) Corre	ected 7-42-				
09	Water source: safe,	, hot & cold under	city pressu	ire		100000	1			(\$2			ons Items day the				
10	Sewage and waste cross connection ar	nd/or back flow	•				11-			not	correc	ted by th	e next rou	utine in	spection)	
	Toilet and H Adequate number,	land Washing Fa	cilities for	Staff 7-38-0	30		1	30	advisory	pos	ted as n	eeded					
11	maintained Hand washing facili			**************************************			II.	01	stored: n	о ге	use of s	ngle servic			5 55 55		
12	devices, convenient	t and accessible t	o food prep	area			ĮL:	32	construc	ted a	and mair	ntained	ices proper				
13	No evidence of rode	ce Insect and Ro ent or insect infes					:	33	Food and abrasive	d no	n-food c ergents	ontact equi	oment uten	sils clear	, free of		
	or other animals	Complia	ance				łE						8-030, 015 aned, good			_	
14	Previous serious vid	olation corrected,		F 20			11	34	installed,	dus	st-less cl	eaning met				_	
	(\$250 fin	e per each day	the viola	ation exist)			JĿ	35	good rep	air,	surfaces	clean and	dust-less cl	eaning n	nethods		X
15	Unwrapped and pot	Food Protection tentially hazardou					łĿ	30	ixtures s	hield	ded		candles of				
16	Food protected duri						1 :	37	Toilet roc provided:	om d	loors sel	f closing: dr eparation fr	essing roor om living/sl	ns with k	ockers uarters		
17	Potentially hazardou						:	38	Ventilatio	n: ro	ooms an	d equipmen	nt vented as	required	d:		
	No evidence of rode	nd Rodent Contr ent or insect outer	openings				1	39	Linen: cle	ean a	and soile	ed properly	stored				
18	protected/rodent pro available to the insp	oofed, a written lo	g shall be r	maintained			4	+0	conspicu	ous			rmometers	50			
19	Outside garbage war rodent proof, all con	aste grease and s	torage area	; clean,			4	*1	cleaning	equi	ipment p	roperly stor					
20	Inside containers or	receptacles: ade	quate numb	per, properly	+		4	12		ate n	nethod o	f handling	of food (ice)	hair res	traints		
00/58:	covered and insect/	Personnel 7				1		13	ood (ice) dis	spensing	utensils, w	ash cloths		stored		
21	* Certified Food Man hazardous foods are	nager on site whe e prepared and se	n potentiall erved	у			1-4	14					food-prep		igh 090		
FEI	R-CL - revised 6-0						7	70	No Smok								

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	Mizael Perez	-18332	05/13/2014	110013
2	JE HOON CHEN	HWC-89093	02/19/2013	
3	CHAN KIM SUN	IRA 35662	05/14/2012	

Code Violations	Description of Code Violations	Correct
	All hot food shall be stored at a temperature of 140F or higher.	By Date
03	Found 25 pounds of cooked sushi rice at 113F and 82F under preparation table inside plastic hot boxes. Instructed management to dispose. Time and tmperture logs not maintained. critical violation, citation issued.	09/01/2010
	25 pounds cooked sushi rice disposed. Monetary value \$20.00	
	The walls and ceilings shall be in good repair and easily cleaned.	
35	Found walls in poor repair behind front registers and by rear preparation table.	12/01/2010

HACCP	Princi	nle:
	1 111161	PIC.

3. Establish the Critical Limit for the CCP: Haccp concepts explained to management regarding hot/cold holding temperatures. Hot holding at 140F and above/cold holding at 40F and below.

Comment: H00006296310 10-14-10 9:00 a.m. 400W. Superior Room 107	
Time temperature logs/ Cooling logs recommended	

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.

*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

STAMP	PASSED: PASSED w/COND: _X FAILED: CANCELED
	Report discussed with Signature
	Sanitarian's Signature

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations must be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations must be corrected by the next routine inspection. Your may request the commissioner to extend the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.

Inspection #: 56723	6			Ch	inaga I	2000	tmont o	f D.,	blic L	loolth		Inspec	tion D	ate: 0	2/17/2	011	
License #: 64038				CII			tment o			realtii		Started	1:10:0	5am	Comp	eted:12:15pm	
Inspection Type: Ca	nvass	S			Establ	lishn	nent In	spe	ctio	on Report Inspect						upervisor's adge #: 310	
Facility Type: Restaurant				Telephone: 312.746.8030 FAX: 312.746.4240 Days of Operation: M,Tu,W,Th,F,Sa,St													
SR #: 5	FP#		111.	312.7	44.23	4 V	vvvv.Cit	yorc	riica	go.or	y/riea	From:	From: 12:00 PM		To: 09	:00 PM	
Business Address: 30 S MICHIGAN AVE				Zip: 60603 Location on Site: 1				Busines	s Pho	one: (3	312) 34	5-1234					
Legal Name: CAFE THAI, CORP.				D/B/A: HOT WOKS COOL SUSHI A/K/						A/K/A:	HOT WOKS	HOT WOKS COOL SUSHI					
Certified Manager: LOIS LEE			Certificate #: IRA-41066				Certificate Type: City of Chicago Exp			iration [ate: 06/10/2	014	# Ce	ertified	Managers: 4		
Disposal Service: P	REMI	ER			Pest Control: SUREWAY 006997 Pest Li					t License #:	051-0	0699	7				
Total # Seats: 80		# Food Prep A	reas: 2	: 2 HACCP Concept Prese				ented: Yes Citations I			Issued: 2			Does The Facility Cater: No			
Risk: Risk 1 (High)	Rea	ason For Risk C	hange:		Ru	inning F	ot Water:	Water: Yes School Type:			# Emplo		yees:	yees: 152 # Wa		shrooms: 2	
HT Dish Machine: N	0,	LT Dish Machin	e: Yes,	Chlorine	100ppm	3 (Compartme	ent Si	nk: Ye	s, Not S	etup	License Su	spend	ded:	Ceas	e and Desist:	
# of Washbowl Sink	s:	# of Exposed S	inks: 3	# of Uti	lity Sinks	1 #2	Compartr	nent 8	Sinks:	1 # 3 C	ompartn	l nent Sinks: 1	# Ot	her S	inks:	Close Up #:	
Location: TOILET		Location: PREP	/ BAR	Locatio	n: REAR	Loc	cation: PR	EP		Locat	ion: BAF	R	Loca	ation:			
					Food 1	Tempe	rature O	bser	vation	ns							
Product: Frozen - Beef		Temp: 52.80° F	=	Location:	W.I.F		Product: Cold - Chicken			Temp: 41.20° F		Location: Walk-In Cooler		Cooler			
Product: Hot - Rice		Temp: 138.70°	F	Location:	Hot-Hold	Unit	Produ	ct:			Tem	p:	Lo	cation:	n:		

	Critical Violations Items 1 - 14 (\$500 fine per each violations)	tion)		Food Equipment and Utensil 7-38-030				
	Food Protection 7-38-005 (B) (B-2)		22	Dish machines: provided with accurate thermometers,				
01	Source sound condition, no spoilage, foods properly			chemical test kits and suitable gauge cock	_			
	labeled, shellfish tags in place		23	Dishes and utensils flushed, scraped, soaked				
	Food Protection 7-38-005 (A)			Food Equipment and Utensil 7-38-030, 005 (A)				
02	Facilities to maintain proper temperature	X	24	Dish washing facilities: properly designed, constructed,				
03	Potentially hazardous food meets temperature requirement	x	-	maintained, installed, located and operated Toxic Items 7-38-005 (A), 7-38-030	_			
	during storage, preparation display and service		25	The state of the s	_			
04	Source of cross contamination controlled i.e. cutting boards, food handlers, utensils, etc		25	Toxic items properly stored, labeled and used				
-716	Food Protection 7-38-010 (A) (B)		-	Toilet / Hand Washing Facilities For Customers 7-38-030 Adequate number, convenient, accessible, properly	_			
2356	Personnel with infections restricted: no open sores, wounds.		26	designed and installed				
05	etc	1 1	-	Toilet rooms enclosed clean, provided with hand cleanser.	-			
00	Hands washed and cleaned, good hygienic practices; bare		27	sanitary hand drying devices and proper waste receptacles				
06	hand contact with ready to eat food minimized		Display of Inspection Report Summary 7-42-010 (B)					
	Food Equipment and Utensil Sanitation 7-38-030		28	* Inspection report summary displayed and visible to all	T			
7	Wash and rinse water: clean and proper temperature		28	customers				
08	Sanitizing rinse for equipment and utensils: clean, proper			Compliance				
00	temperature, concentration, exposure time		29	Previous minor violation(s) Corrected 7-42-090				
	Wash and Waste Water Disposal 7-38-030			Minor Violations Items 30 - 44	•			
09 Water source: safe, hot & cold under city pressure				(\$250 fine per each day the violation exist				
Sewage and waste water disposal, no back siphonage,				if not corrected by the next routine inspection)				
cross connection and/or back flow				Food in original container, properly labeled; customer	Ι.			
Toilet and Hand Washing Facilities for Staff 7-38-030				advisory posted as needed)			
11	Adequate number, convenient, accessible, designed, and maintained		31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles				
12	Hand washing facilities: with soap and sanitary hand drying devices, convenient and accessible to food prep area		32	Food and non-food contact surfaces properly designed, constructed and maintained	,			
	Compliance Insect and Rodent Control: 7-38-020			Food and non-food contact equipment utensils clean, free of				
13	No evidence of rodent or insect infestation, no birds, turtles		33	abrasive detergents				
10	or other animals			Food Maintenance 7-38-030, 015, 010 (A), 005 (A)				
	Compliance		34	Floors: constructed per code, cleaned, good repair, covering				
14	Previous serious violation corrected, 7-42-090		34	installed, dust-less cleaning methods used				
	Serious Violations Items 15 - 29 (\$250 fine per each day the violation exist)		35	Walls, ceilings, attached equipment constructed per code: good repair, surfaces clean and dust-less cleaning methods				
	Food Protection 7-38-005 (A)		36	Lighting: required minimum foot-candles of light provided,				
15	Unwrapped and potentially hazardous food not re-served		-	fixtures shielded	,			
16	Food protected during storage, preparation, display, service and transportation		37	Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters				
17	Potentially hazardous food properly thawed		38	Ventilation: rooms and equipment vented as required:				
-	Insect and Rodent Control: Garbage 7-38-020		39	plumbing: installed and maintained	-			
	No evidence of rodent or insect outer openings		39	Linen: clean and soiled properly stored	-			
18	protected/rodent proofed, a written log shall be maintained available to the inspectors		40	Refrigeration and metal stem thermometers provided and conspicuous				
19	Outside garbage waste grease and storage area; clean, rodent proof, all containers covered		41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored				
20	Inside containers or receptacles: adequate number, properly covered and insect/rodent proof		42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn				
	Personnel 7-38-012		43	Food (ice) dispensing utensils, wash cloths properly stored				
21	* Certified Food Manager on site when potentially	\neg	44	Only authorized personnel in the food-prep area				
41	hazardous foods are prepared and served			No Smoking Regulations 7-32-010 Through 090				
	EIR-CL - revised 6-09		70	No Smoking Regulations	1			

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	LOIS LEE	IRA-41066	06/10/2014	
2	DAVID LEE	IRA-34400	11/28/2011	
3	PRAPONSIN YUNTARATTANAWAN	IRA-41092	07/18/2012	
4	BRITO SEGUNDO	HWC 14402	03/07/2012	

Code Violations	Description of Code Violations	Correct By Date
02	All food establishments that display, prepare, or store potentially hazardous food shall have adequate refrigerated food storage facilities. FOUND WALK-IN FREEZER TEMPERATURE AT 62.4F WHERE PERISHABLE ARE STORED. INSTRUCTED MANAGER TO KEEP FREEZER TEMPERATURE AT 0F OR LOWER. FREEZER IS TAGGED NOT ALLOWED TO USE, MUST FAX A TAG REMOVAL LETTER WHEN REPAIRED.	02/17/2011
03	All cold food shall be stored at a temperature of 40F or less. FOUND THE FOLLOWING FOOD ITEMS STORE IN SAID FREEZER AT IMPROPER HOLDING TEMPS: 20 LBS OF GROUND PORK AND BEEF AT 52.8F, 30 LBS OF PORK EGG ROLLS STUFFING AT 53.8F. INSTRUCTED MGR TO KEEP ALL POTENTIALLY HAZARDOUS FOODS AT PROPER HOLDING TEMPERATURE. FOOD ITEMS DISCARDED VALUED AT \$50.	02/17/2011
30	All food not stored in the original container shall be stored in properly labeled containers. MUST LABEL ALL BULK FOOD CONTAINERS.	05/17/2011
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair. WALK-IN FREEZER WALLS IN POOR REPAIR, GAPS NOTED WITH HEAVY DUST BUILD, INSTRUCTED MGR TO SEAL AND MAINTAIN.	05/17/2011
36	All rooms in which food or drink is prepared, or in which utensils are washed, shall be lighted so that a minimum of 50-foot candles of light is available on all work surfaces. MUST PROVIDE LIGHT SHIELD TO KITCHEN CEILING LIGHT FIXTURE.	05/17/2011
-		

-	_			_
HAC	CP	Princ	inle	١.

2. Determine the CCP: DISCUSSED HACCP CRITICAL LIMITS OF KEEPING COLD FOODS AT 40F OR LOWER, HOT FOODS AT 140F OR HIGHER.

Comment: TICKET #7178310, COURT DATE 03-31-11 AT 10.00AM ROOM 107.

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.

*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

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

STAMP	PASSED: PASSED w/COI	ND: X	FAILED:	CANCELED:		
	Report discussed with Signature	x				
	Sanitarian's Signature	×				

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations must be corrected by the next routine inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to extend the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-746-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.



Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form - 1410



A/P Lic. #: 64038		Inspection #: 567251	Re-Inspect	tion of #: 5672	36	Date of	Previo	ous Insp	ection:	02/17/2011		Risk: Risk 1	(High)
Sanitarian Badge # 388		Supv. Badge #: 310	Date of Ins 02/25/2011	te of Inspection: Insp. 7 25/2011 Tag R		Type: Removal				ime Started: Time 8:25 AM 08:50		Completed: AM	Result: Pass
Business Name (DE HOT WOKS COOL		HI.				s Addres:						Zip Code)
Location on Site 1		Business Telephon (312) 345-1234	ne #	Certified Mar	nager		Certif	ficate #		Certified Typ	pe		ion Date
Illinois law requires Environmental Heal	that th	ne individual performir nitarian.	ng your inspection	n is tested and	certified	f or work:	s unde	er the dir	ect sup	ervision of a s	state cert	tified, registe	ered,
Violation #													Correct By
32													05/17/2011
36													05/17/2011
Correction #													Corrected On
30													02/25/2011
Inspection Comme FREEZER TEMP IS		/ AT 0F, TAG IS REM	OVED MAY RES	SUME USAGE.	e.								
7-42-070 REINSPEC of Public Health to a	CTION	FEE: A \$50 re-inspe s a violation previous	ection fee shall be ly identified by the	e assessed aga e Department.	ainst the	License	e of an	y estab	lishmen	t for each insp	pection c	conducted b	y the Departmer
Sanitarian Signature	9		Report Discusse DAVID LEE	d With:	*			Title		nature		Date 02/25/2011	ı

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Form LG 1410 - Revised: CL-3-06

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Inspe	ction #: 579551							85 102	San Siya				Inspect	ion Dat	e: 03/04/2	011
Licen	se #: 1678980			Chi					Publi		alth		Started	77.00		leted:03:15pn
Inspe	ction Type: Canva	ass	Fo	od E	stal	blish	men	t Ins	pect	ion			Inspect Badge		Super	rvisor's e #: 323
Facilit	ty Type: Restaura	nt	Teleph									3.4240				,W,Th,F,Sa,S
SR #:	SFP	#:	TTY: 3	12.74	44.23	3/4	wwv	v.City	ofChi	cago	o.org/	Health			M To: 10	
Ruein	ace Address: 373	4-36 N BROADWA	v			1	7:-: 00	040	1,		011 1	. =:-	1	200		
			11				Zip: 60	613	Location	on on	Site: 1s	t Floor	Busines	s Phon	e: (773) 4	04-0555
	Name: JVZ INVE			D/B/A	A: JAI Y	YEN					F	VK/A: JA	YYEN			
Certified Manager: PHETCHARAT JATURASRIBORISUT Certificate #: HWC-905					90599	Certif Chica		ype: Cit	y of	Expi	ation Da	te: 06/29/	2013	# Certified	Managers: 2	
Dispo	Disposal Service: GROOT				Pest (Control	: ANDE	RSON				Pest Li	cense #:	051-00	8688	
Total	# Seats: 40	# Food Prep Ar	eas: 3	as: 3 HACCP Concept Presen				ed: Ye	es Citations Issued: 2				Does	The Facil	ity Cater: No	
Risk:	Risk 1 (High) F	Reason For Risk Cl	nange:	•	F	Runnin	g Hot V	Vater: Y	es Sci	nool T	ype:		# Employ	ees: 5	# Wa	shrooms: 2
HT Di	sh Machine: No,	LT Dish Machine	: Yes, Ch	lorine 1				ompartment Sink: Yes, Not Setup License				ense Sus	pende	200000	e and Desist:	
# of V	Vashbowl Sinks: 2	# of Exposed Sin	ks: 4	# of U	Itility S	inks: 1	# 2 C	ompart	ment Si	nks:	# 3 Co	mpartme	nt Sinks:	# Oth	er Sinks:	Close Up #:
	TOUET						0		SATALON OLOS I		1			0	SEC 030, 51001;	
ROOM	ion: TOILET M	Location: FRONT REAR/SUSHI/DIS ROOM			SH	Locat	iion:			Location: DISH F		ROOM Location		ion:		
					Food	Tem	peratu	re Ob	servat	ions						
Produc	ct; Cold - Beef	Temp: 41.10° F	Locatio	n: 2-Do	or Refr	igerator		Pro	duct: Ho	t - Rice	ii.	Temp: 15	9.00° F	Loca	ation: Hot-H	fold Unit
	Caltia - I Vi - I - ti -	11 4 44/65	.00.5	posterona.												
		ns Items 1 - 14 (\$5 ood Protection 7-38			n viola	ation)	_	95	Dish m	achine			and Uten			
01	Source sound con	dition, no spoilage, for	ods proper	ly		T		22	chemic	cal test	kits and	suitable g	auge cock	momete	31.3,	
01	labeled, shellfish t			300				23	Dishes				aped, soak			
00	Tanakina ta maint	Food Protection 7							Le				Utensil 7			
02		ain proper temperatur lous food meets temp		uiremon	nt .		X	24					designed, d operated		ted,	
03	during storage, pr	eparation display and	service				X		1 mainte	1100, 11			38-005 (A)		30	
04	Source of cross of food handlers, ute	ontamination controlle	ed i.e. cuttin	g board	is,			25			roperly s	tored, labe	eled and us	ed		
		Food Protection 7-3	8-010 (A) (I	B)									ccessible.		ners 7-38-0	130
Personnel with infections restricted: no open sores, wounds, etc							26	design	ed and	installed	i		Account to the control of			
06	Hands washed an	d cleaned, good hygi		es; bare	e			27					wided with d proper wa			
		ready to eat food min		7 00 -						Displa	y of Ins	pection R	eport Sun	nmary 7	-42-010 (B)	
07		uipment and Utensil ater: clean and prope			030	_		28	* Inspe		eport sur	nmary dis	played and	visible t	o all	
		r equipment and uten				+	-		custon	1013		Cor	npliance			
80		entration, exposure ti		F. op of				29	Previou	is mind	or violatio		ected 7-42-	090		

01	Source sound condition, no spoilage, foods properly			chemical test kits and suitable gauge cock	
01	labeled, shellfish tags in place		23	Dishes and utensils flushed, scraped, soaked	
	Food Protection 7-38-005 (A)			Food Equipment and Utensil 7-38-030, 005 (A)	
02	Facilities to maintain proper temperature	X	24	Dish washing facilities: properly designed, constructed,	
03	Potentially hazardous food meets temperature requirement	X		maintained, installed, located and operated	
	during storage, preparation display and service Source of cross contamination controlled i.e. cutting boards,	-	25	Toxic Items 7-38-005 (A), 7-38-030	
04	food handlers, utensils, etc		25	Toxic items properly stored, labeled and used Toilet / Hand Washing Facilities For Customers 7-38-030	
	Food Protection 7-38-010 (A) (B)		-	Adequate number, convenient, accessible, properly	
05	Personnel with infections restricted: no open sores, wounds, etc.	T	26	designed and installed	
06	Hands washed and cleaned, good hygienic practices; bare	1	27	Toilet rooms enclosed clean, provided with hand cleanser, sanitary hand drying devices and proper waste receptacles	
1000000	hand contact with ready to eat food minimized Food Equipment and Utensil Sanitation 7-38-030		_	Display of Inspection Report Summary 7-42-010 (B)	
07	Wash and rinse water: clean and proper temperature		28	* Inspection report summary displayed and visible to all	
			-	customers	
08	Sanitizing rinse for equipment and utensils: clean, proper temperature, concentration, exposure time	1 1	20	Compliance	
	Wash and Waste Water Disposal 7-38-030		29	Previous minor violation(s) Corrected 7-42-090	
09	Water source: safe, hot & cold under city pressure			Minor Violations Items 30 - 44	
	Sewage and waste water disposal, no back siphonage.	+		(\$250 fine per each day the violation exist	
10	cross connection and/or back flow			if not corrected by the next routine inspection)	
	Toilet and Hand Washing Facilities for Staff 7-38-030		30	Food in original container, properly labeled: customer	
	Adequate number, convenient, accessible, designed, and		- 5.55	advisory posted as needed	_
11	maintained		31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	
12	Hand washing facilities: with soap and sanitary hand drying devices, convenient and accessible to food prep area		32	Food and non-food contact surfaces properly designed, constructed and maintained	х
	Compliance Insect and Rodent Control: 7-38-020		33	Food and non-food contact equipment utensils clean, free of	-
13	No evidence of rodent or insect infestation, no birds, turtles or other animals		33	abrasive detergents	X
	Compliance	-		Food Maintenance 7-38-030, 015, 010 (A), 005 (A)	
14	Previous serious violation corrected, 7-42-090		34	Floors: constructed per code, cleaned, good repair, covering	
14	Serious Violations Items 15 - 29			installed, dust-less cleaning methods used	
	(\$250 fine per each day the violation exist)		35	Walls, ceilings, attached equipment constructed per code: good repair, surfaces clean and dust-less cleaning methods	
	Food Protection 7-38-005 (A)		36	Lighting: required minimum foot-candles of light provided,	
15	Unwrapped and potentially hazardous food not re-served		- 00	fixtures shielded	
16	Food protected during storage, preparation, display, service and transportation		37	Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters	
17	Potentially hazardous food properly thawed		38	Ventilation: rooms and equipment vented as required:	
	Insect and Rodent Control: Garbage 7-38-020	-		plumbing: installed and maintained	
	No evidence of rodent or insect outer openings		39	Linen: clean and soiled properly stored	
18	protected/rodent proofed, a written log shall be maintained available to the inspectors		40	Refrigeration and metal stem thermometers provided and conspicuous	
19	Outside garbage waste grease and storage area; clean, rodent proof, all containers covered		41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored	
20	Inside containers or receptacles: adequate number, properly covered and insect/rodent proof		42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn	
	Personnel 7-38-012		43	Food (ice) dispensing utensils, wash cloths properly stored	
21	* Certified Food Manager on site when potentially	$\overline{}$	44	Only authorized personnel in the food-prep area	
21	hazardous foods are prepared and served			No Smoking Regulations 7-32-010 Through 090	
FE	IR-CL - revised 6-09		70	No Smoking Regulations	

	Certified Manager(s)	Certificate #	Expiration Date	Hours
	KANOKWARIN SIROWATE	HWC-96833	06/21/2015	
2	PHETCHARAT JATURASRIBORISUT	HWC-90599	06/29/2013	

Code Violations	Description of Code Violations	Correct
02	All food establishments that display, prepare, or store potentially hazardous food shall have adequate refrigerated food storage facilities. FOUND DISPLAY PREP COOLER AT IMPROPER TEMPERATURE, AIR TEMP OF 45.5F-46.7F AND 47.6F.COOLER MUST MAINTAIN TEMP OF 40F AND BELOW.TECHNICIAN ON PREMISES, COMPRESSOR VERY SLOW, UNIT REPAIRED BEFORE I LEFT PREMISES.CRITICAL VIOLATION:7-38-005(A) HOOOO72080-10	03/04/2011
03	All cold food shall be stored at a temperature of 40F or less. FOUND POTENTIALLY HAZARDOUS FOOD AT IMPROPER TEMPERATURE, FROM DISPLAY PREP COOLER:COOKED CHICKEN AT TEMP OF 56.7F; CRAB RANGOON AT TEMP OF 54F; TOFU AT TEMP OF 46.6F TO 54F; PORK EGG ROOL AT TEMP OF 59F; SLICED TOMATOES AT TEMP OF 56F; COOKED TOFU AT TEMP OF 46.9F; SHRIMP AT TEMP OF 53.6F; FRESH EGGS AT TEMP OF 56F TO 59F; COOKED SPINACH IN WATER AT TEMP OF 60F TO 70.7F; MILK AT TEMP OF 48.9F; HALF AND HALF AT TEMP OF 46.7F BEAN SPROUT IN WATER AT TEMP OF 53.6F.ALL FOOD PRODUCTS DISCARDED AND DENATURE.NO PROOF OF TIME AND TEMPERATURE LOG, PROVIDE ON PREMISES. POUNDS 40, VALUE 200.CRITICAL	03/04/2011
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair. REPLACE BROKEN INTERIOR TOP LINER OF MICROWAVE	06/04/2011
33	All food and non-food contact surfaces of equipment and all food storage utensils shall be thoroughly cleaned and sanitized daily.DETAIL CLEANING OF ALL INTERIOR AND EXTERIOR OF COOKING EQUIPMENT(GREASE BUILD-UP).	06/04/2011

HACCP	Principle:

A Cooling Process (Cool Food From 140F to 70F within 2 hours than Cool Food to 40F with additional 4 hours).

Comment: risk assessment reviewed, no change	
The discussificities were in change	
court date:april 7,2011; time 3 pm; room 107, at 400w superior	

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection. *Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

STAMP	PASSED: PASSED w/COND: _X FAILED: CANCELED
	Report discussed with Signature
	Sanitarian's Signature

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations must be corrected during the inspection will result in closure of the establishment. Serious of the inspection report or you may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to extend the time allowed for complex must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-748-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.

Inspection #: 391343	3					-					141		Inspec	tion Dat	e: 12/29	/2010	
License #: 1678980				C	nicag			ent of P			ith		Started	1:12:50p	m Con	pleted:(3:00pm
Inspection Type: SF	P/CO	MPLAINT				ablis	hme	nt Insp	ecti	on F			Inspec	tor's #: 344		ervisor's ge #: 32	
Facility Type: Resta	urant			ephon				0 /w.Cityo				.4240	Days	f Opera	tion: M,	ru,W,Th	F,Sa,Su
SR #: 10-02056533 SFP #: 10-262				1. 312	/ 44.4	23/4	VVVV	w.Cityo	CITIC	Jayo.	.org/r	leailii		11:30 A	M To:	10:30 PI	M
Business Address: 3	734-	36 N BROADW	ΆΥ				Zip: 6	0613 L	ocatio	n on S	Site: 1s	t Floor	Busines	s Phone	e: (773)	404-055	5
Legal Name: JVZ IN	VEST	TMENT INC.		D/	B/A: JA	IYEN					A	/K/A: JA	Y YEN				
Certified Manager: F JATURASRIBORISI		CHARAT	Ce	ertificate	#: HW0	C-90599		tificate Typ cago	e: City	of	Expir	ation Da	te: 06/29	/2013	# Certifi	ed Mana	gers: 2
Disposal Service: Gl	300	Т			Pes	t Contro	I: AND	DERSON				Pest L	icense #:	051-00	8688		
Total # Seats: 40		# Food Prep A	reas: 3	3 HA	ACCP C	oncept	Prese	nted: Yes		Citati	ons Iss	sued: 2		Does	The Fa	cility Cat	er: No
Risk: Risk 1 (High)	Re	ason For Risk C	Change	e:		Runnir	ng Hot	Water: Ye	s Sch	ool Ty	pe:		# Emplo	yees: 5	# V	Vashroo	ms: 2
HT Dish Machine:	LT	Dish Machine: Y	es, Ch	nlorine 1	00ppm	3	Comp	artment Sir	k: Yes	s, Not	Setup	Lice	ense Sus	pended	Cea	se and	Desist:
# of Washbowl Sinks	3: 2 #	# of Exposed Si	nks: 4	# 0	of Utility	Sinks:	1 # 2	Compartme	ent Sir	nks:	# 3 Cor 1	mpartme	nt Sinks:	# Oth	er Sinks	Clos	e Up #:
Location: TOILET ROOM	F	Location: FRON REAR/SUSHI/D ROOM			cation: OOM	DISH	Loca	ation:		ı	Locatio	n: DISH	ROOM	Locat	ion:		
					Foo	od Ten	pera	ture Obs	ervati	ons							
Product: Cold - Tuna		Temp: 45.00°	F L	Location:	SUSHID	DISPLAY		Product: Co	old - Sh	HRIMP	Т	Temp: 50.	00° F	Location	2-Door	Refrigera	tor
Dead of Cald CUDIN	D .	T 40 000	- 1		OLIOLII D	NODL AV		0									

	Critical Violations Items 1 - 14 (\$500 fine per each violat	ion)		Food Equipment and Utensil 7-38-030	
	Food Protection 7-38-005 (B) (B-2)		22	Dish machines: provided with accurate thermometers, chemical test kits and suitable gauge cock	
11	Source sound condition, no spoilage, foods properly labeled, shellfish tags in place		23	Dishes and utensils flushed, scraped, soaked	_
-	Food Protection 7-38-005 (A)		23	Food Equipment and Utensil 7-38-030, 005 (A)	_
_	And the second s	T			
2	Facilities to maintain proper temperature		24	Dish washing facilities: properly designed, constructed, maintained, installed, located and operated	>
3	Potentially hazardous food meets temperature requirement during storage, preparation display and service	X		Toxic Items 7-38-005 (A), 7-38-030	-
_	Source of cross contamination controlled i.e. cutting boards.	+	25	Toxic items properly stored, labeled and used	_
4	food handlers, utensils, etc		25	Toilet / Hand Washing Facilities For Customers 7-38-030	
_	Food Protection 7-38-010 (A) (B)		1	Adequate number, convenient, accessible, properly	_
5	Personnel with infections restricted: no open sores, wounds,		26	designed and installed	
_	etc		27	Toilet rooms enclosed clean, provided with hand cleanser,	
6	Hands washed and cleaned, good hygienic practices; bare			sanitary hand drying devices and proper waste receptacles	
_	hand contact with ready to eat food minimized			Display of Inspection Report Summary 7-42-010 (B)	
_	Food Equipment and Utensil Sanitation 7-38-030		28	* Inspection report summary displayed and visible to all	
7	Wash and rinse water: clean and proper temperature	-		customers	
8	Sanitizing rinse for equipment and utensils: clean, proper		1	Compliance	
್	temperature, concentration, exposure time		29	Previous minor violation(s) Corrected 7-42-090	
_	Wash and Waste Water Disposal 7-38-030	_		Minor Violations Items 30 - 44	
9	Water source: safe, hot & cold under city pressure		11	(\$250 fine per each day the violation exist	
0	Sewage and waste water disposal, no back siphonage, cross connection and/or back flow			if not corrected by the next routine inspection)	
-	Toilet and Hand Washing Facilities for Staff 7-38-030		30	Food in original container, properly labeled: customer)
	Adequate number, convenient, accessible, designed, and		-	advisory posted as needed	_ 33
1	maintained		31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles)
12	Hand washing facilities: with soap and sanitary hand drying devices, convenient and accessible to food prep area		32	Food and non-food contact surfaces properly designed, constructed and maintained)
	Compliance Insect and Rodent Control: 7-38-020	-	1	Food and non-food contact equipment utensils clean, free of	_
13	No evidence of rodent or insect infestation, no birds, turtles		33	abrasive detergents)
	or other animals		-	Food Maintenance 7-38-030, 015, 010 (A), 005 (A)	
	Compliance		34	Floors: constructed per code, cleaned, good repair, covering)
14	Previous serious violation corrected, 7-42-090		-	installed, dust-less cleaning methods used	
	Serious Violations Items 15 - 29 (\$250 fine per each day the violation exist)		35	Walls, ceilings, attached equipment constructed per code: good repair, surfaces clean and dust-less cleaning methods)
	Food Protection 7-38-005 (A)		36	Lighting: required minimum foot-candles of light provided,	
15	Unwrapped and potentially hazardous food not re-served	T	36	fixtures shielded	
16	Food protected during storage, preparation, display, service		37	Toilet room doors self closing: dressing rooms with lockers provided: complete separation from living/sleeping quarters	
170	and transportation		1	Ventilation: rooms and equipment vented as required:	-
7	Potentially hazardous food properly thawed		38	plumbing: installed and maintained	1
	Insect and Rodent Control: Garbage 7-38-020		39	Linen: clean and soiled properly stored	
18	No evidence of rodent or insect outer openings protected/rodent proofed, a written log shall be maintained		40	Refrigeration and metal stem thermometers provided and conspicuous	
	available to the inspectors			Premises maintained free of litter, unnecessary articles,	
9	Outside garbage waste grease and storage area; clean, rodent proof, all containers covered		41	cleaning equipment properly stored	
0	Inside containers or receptacles: adequate number, properly		42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn	
_	covered and insect/rodent proof	1	43	Food (ice) dispensing utensils, wash cloths properly stored	
_	Personnel 7-38-012		44	Only authorized personnel in the food-prep area	
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served		1	No Smoking Regulations 7-32-010 Through 090	
	RR-CL - revised 6-09		70	No Smoking Regulations 7-32-010 Through 090	

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	KANOKWARIN SIROWATE	HWC-96833	06/21/2015	
2	PHETCHARAT JATURASRIBORISUT	HWC-90599	06/29/2013	

Code Violations	Description of Code Violations	Correct By Date
03	All cold food shall be stored at a temperature of 40F or less. FOUND IMPROPER TEMPERATURE OF POTENTIALLY HAZARDOUS FOODS, RAW SHRIMP INTERNAL TEMP 45F-50F IN REACH IN COOLER, RAW TUNA 45F-50F, IN SUSHI COOLER. MANGER DENATURAL FOOD FOUND SOME COOKED RICE IN WARMER UNIT NOT TURN ON INTERNAL TEMP 78.2F. NO ONE ON SITE HAS A PH METER TO TAKE INTERNAL TEMPERATURE OF THE RICE AND PH LEVELS. NO LOG BOOKS OR RECORD KEEPING OF RICE IN UNIT OF TEMPERATURE. TOTAL COST \$250.00 30 LBS.	12/29/2010
24	All dishwashing machines must be of a type that complies with all requirements of the plumbing section of the Municipal Code of Chicago and Rules and Regulation of the Board of Health. The 3 compartment sink in the rear prep area is backing up, when water is running.its going into the other two compartments, and backing up into the mop sink. Inst needs to repair. 3 compartment is tagged. can not use until repair, and dept of health needs to be notified, and they will remove tag. citation issued. H000070512-17 court date 02-03-2011 room 107, Time 1:00 p.m. At this time premises can use the D.M.	12/29/2010
30	All food not stored in the original container shall be stored in properly labeled containers. ALL FOOD CONTAINERS IN ALL REFRIGERATION UNITS,STORGE AREA,REACH IN COOLER,ECT NEEDS DATES AND LABLES	03/29/2011
31	Containers and utensils shall be inverted, covered, or otherwise protected from contamination until used. All single-service drinking straws and containers shall be discarded immediately after use. INVERT ALL POTS AND PANS IN THE KITCHEN PREP AREA.	12/29/2010
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair. ALL CUTTING BOARDS,ALL GARBAGE CANS NEED LIDS, REPAINT THE RAW WOOD AROUNG EXPOSED HAND SINK IN THE SUHI AREA.	03/29/2011
33	All food and non-food contact surfaces of equipment and all food storage utensils shall be thoroughly cleaned and sanitized daily. ALL THE SHELVES,IN THE REACH IN COOLER,AND COOLER IN THE STORAGE AREA NEEDS CLEANING, THE VENT IN WASHROOM NEEDS DETAIL CLEANING	03/29/2011
34	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair. ALL FLOORS THUR OUT THE KITCHEN AND AROUND THE HEAVY EQUIPMENT NEEDS DETAIL CLEANING	03/29/2011
35	The walls and ceilings shall be in good repair and easily cleaned. WALLS NEED REPAIR BY THE DISHMACHIN, AND OVER THE MOP SINK CHIP PAINT,	03/29/2011
38	Ventilation: All plumbing fixtures, such as toilets, sinks, washbasins, etc., must be adequately trapped, vented, and re-vented and properly connected to the sewer in accordance with the plumbing chapter of the Municipal Code of Chicago and the Rules and Regulations of the Board of Health BASE OF FACUET IS LEAKING. IN THE PREP AREA AT THE 3 COMPARTMENT SINK	03/29/2011

HACCP Principle:

2. Determine the CCP: INST NEEDS TO MAINTAIN TEMP OF ALL FOODS, IN WALK IN REFRIGERATION UNIT, AND SUSHI BAR. ALL COLD FOOD NEEDS TO BE 40F AND BELOW AND HOT FOOD 140 AND ABOVE. INST TO TEMP OF INCOMING DELIVERY

Comment: A FULL INSPECTION WAS CONDUCTED, DUE TO SFP/COMPLAINT AT THIS LOCATION.
COMPLAINT#10-02056533,SFP# 10-262. ATTACHED IS A FULL HANDLER LIST. PURCHASED FOOD ON 12-26-10 AT 12:00 p.m. CITATION ISSUED
H000070512-17 COURT DATE 02-03-2011 TIME 1 P.M. ROOM 107. INST WHEN 3 COMPARTMENT IS REPAIR TO FAX LETTER TO DEPT OF HEALTH 312 7464240.

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.
*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

STAMP	PASSED: PASSED w/COND: _X FAILED: CANCELED:
	Report discussed with Signature
	×

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations must be corrected by the next routine inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to exheat the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-746-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.



Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form - 1410



A/P Lic. #: 16789	980	Inspection #: 68092	. Re	-Inspection of #	68070	Date of	Previo	ous Inspection: 01	/28/2010	Risk: Risk	(1 (High)	
Sanitarian Badge 378	e #:	Supv. Badge #:	Date of 02/01/2	f Inspection: 2010	Insp. Type: Tag Remov		SR #:	Time Started: 03:55 PM	Time Completed 04:30 PM		sult: ss w/ Conditions	
Business Name (JAI YEN	(DBA)				siness Address					Zip Coo	ie	
Location on Site 1st Floor		Business Telephone (773) 404-0555	#	Certified Ma	Certified Manager Certificate # Certified Type KANOKWARIN SIROWATE HWC-96833 City of Chicago						piration Date /21/2015	
Illinois law require Environmental He	es that t ealth Sa	he individual perform initarian.	ing your i	nspection is test	ed and certifie	ed or wor	ks und	der the direct supe				
Violation #											Correct By	
32	repair.	d and non-food conta RAW WOOD IS INST DOTH CLEANABLE A	I ALLED A	AROUND EXPO	SED HAND S	INK IN S	USHL	AREA INSTRUC	TED TO DAINT OF	DROVIDE	04/28/2010	
33	dally.C	d and non-food conta DBSERVED DIRTY U DVE KEEP COOKING	LENSILS	(FOOD TONGU	ES AND OTH	FR ITEM	AS DIE	TV STORED ING	THE OVEN INCTO	itized UCTED TO	04/28/2010	
Correction #											Corrected On	
Inspection Com ICE MACHINE W		GGED ON 1-28-10.IC	Е МАСНІ	NE WAS CLEAR	NED AND SAI	NITIZED	BY E	MPIRE COOLER	SERVICE. UNTAG	GED UNIT.		
7-42-070 REINSF of Public Health to	PECTIO o addres	N FEE: A \$50 re-insp	ection fee	e shall be assessied by the Depar	sed against th	e License	ee of a	any establishment	for each inspection	conducted	by the Departmen	
Sanitarian Signat	ure			cussed With: ARIN SIROWAT	E			Title	Signature	Date 02/01/2	2010	

Signature ×



A/P Lic. #: 1678980

Inspection #: 68092

Chicago Department of Public Health Food Protection Division

Food Establishment Inspection Report Form - 1410

Date of Previous Inspection: 01/28/2010

Re-Inspection of #: 68070



Risk: Risk 1 (High)

Sanitarian Badge 378	#:	Supv. Badge #:	Date of In 02/01/201		Insp. Type: Tag Removal	SR #:	Time Started: 03:55 PM	Time Completed: 04:30 PM	Pass v	t: v/ Conditions
Business Name (DBA)				iness Address 4-36 N BROADW	AY			Zip Code 60613	
Location on Site 1st Floor		Business Telephon (773) 404-0555	e #	Certified Mar KANOKWAR	nager RIN SIROWATE		Certificate # HWC-96833	Certified Type City of Chicago	ration Date 1/2015	
Illinois law require Environmental He	es that the	ne individual perform nitarian.	ming your ins	pection is teste	ed and certified or	works un	der the direct sup	ervision of a state cert	lified, regist	ered,
Violation #										Correct By
32	repair. A SMC	RAW WOOD IS IN: OOTH CLEANABLE	STALLED AR AND NON A	BSORBENT N	SED HAND SINK MATERIAL.REMO	IN SUSHI	SOAP FROM AB	ole, and shall be in go CTED TO PAINT OR F OVE FAUCET AT PR	EP SINK	04/28/2010
33	daily.C	d and non-food con DBSERVED DIRTY OVE KEEP COOKIN	UTENSILS(F	OOD TONGU	ES AND OTHER	ITEMS DI	RTY STORED IN	hly cleaned and saniti SIDE OVEN, INSTRU IP)	zed ICTED TO	04/28/2010
Correction #										Corrected On
Inspection Com	ments VAS TAG	GGED ON 1-28-10.	ICE MACHIN	E WAS CLEA	NED AND SANITI	ZED BY E	MPIRE COOLER	R SERVICE, UNTAGG	ED UNIT.	
7-42-070 REINS of Public Health	PECTIC to addre	N FEE: A \$50 re-in	spection fee ously identifie	shall be asses ed by the Depa	ssed against the Li	censee of	any establishme	nt for each inspection	conducted	by the Department
Sanitarian Signa	ture		Report Disc KANOKWA	ussed With: RIN SIROWAT	E		Title	Signature	Date 02/01/20	010

Inspection #: 1546	72										Inspec	tion Date	: 01/04/2	2011
License #: 161802	6			Chicago	Dep	Protection	f Pu	blic H	ealth			:01:50p		leted:04:20p
Inspection Type: C	anva	ss	F	ood Estab	lisl	hment In:	spe	ction	Repo	ort	Inspec	or's	Super	visor's
Facility Type: Rest	aurar	nt	Telep	phone: 312.7	746.	.8030	F	AX: 3	312.746	3.4240	Badge Davs o			#: 323 I,W,Th,F,Sa,
SR #:	SR #: SFP #:			312.744.23	14	www.Cit	yotC	hicag	go.org/	Health		11:00 AN		0:00 PM
Business Address:	2360	N LINCOLN AV	E.			Zip: 60614		Location on Site: 1st/Basement		Busines	Business Phone: (773) 935-5900			
Legal Name: NAN'	C.		Direct states			VK/A: NA	AN'S							
Certified Manager: John Kwon			Certifica	ate #: hwc-88494		Certificate Type: City of Chicago Expiration Date			tion Date	e: 10/23/2	012 #	Certified	Managers: 2	
Disposal Service: \	Vaste	Management		Pest Co	ontro	I: RAVEN				Pest L	icense #:	051-020	485	
Total # Seats: 48		# Food Prep A	reas: 2	HACCP Cond	Presented: Yes Citations			ations Iss	sued: 3		Does	The Facili	ty Cater: No	
Risk: Risk 1 (High)		eason For Risk C	-	Ru	unnin	g Hot Water:	Yes	School	Туре:		# Employ	Employees: 6		shrooms: 3
HT Dish Machine:	LT	Dish Machine: Ye	es, Chlori	ine 100ppm	3 Cc	ompartment S	ink: Y	es, Not	Setup		e Suspen		0.000	e and Desist:
# of Washbowl Sin	ks: 3	# of Exposed S	Sinks: 3	# of Utility Sinks	5: 2	# 2 Compartm	ent S	Sinks: 0	# 3 Com	partmen	t Sinks: 2	# Othe	Sinks: 0	Close Up #:
Location: Washrooms Location: Prep			Location: Rear	_	Location:			Location: Prep Are			Locatio			
				Food 1	Tem	perature Ob	ser	rations	;					
Product: Cold - Eggs		Temp: 58.50° F	Location	on: Refrigerator		Product: Cold -	POR	K DUMP	LINGS	T	emp: 52.50	°F I	ocation: R	efrigerator
Product: Hot - Soup		Temp: 153.70° F	Location	on: Hot-Hold Unit		Product:				-	Temp:		Location:	

_	Critical Violations Items 1 - 14 (\$500 fine per each violat Food Protection 7-38-005 (B) (B-2)	tion)		
	Source sound condition, no spoilage, foods properly		_ 22	C
01	labeled, shellfish tags in place	4	23	10
	Food Protection 7-38-005 (A)			1.0
02	Facilities to maintain proper temperature	X	11	To
03	Potentially hazardous food meets temperature requirement during storage, preparation display and service	x	24	n
04	Source of cross contamination controlled i.e. cutting boards,	_	25	T
04	food handlers, utensils, etc		20	1
	Food Protection 7-38-010 (A) (B)		26	IA
05	Personnel with infections restricted: no open sores, wounds, etc.		26	d
06	Hands washed and cleaned, good hygienic practices; bare hand contact with ready to eat food minimized		27	T Si
	Food Equipment and Utensil Sanitation 7-38-030		1	1.
07	Wash and rinse water: clean and proper temperature	1	28	CL
08	Sanitizing rinse for equipment and utensils: clean proper	_	+	100
00	temperature, concentration, exposure time		29	TP
	Wash and Waste Water Disposal 7-38-030			-
09	Water source: safe, hot & cold under city pressure		71	
10	Sewage and waste water disposal, no back siphonage,		11	
_	cross connection and/or back flow		1 20	TF
_	Toilet and Hand Washing Facilities for Staff 7-38-030		30	a
11	Adequate number, convenient, accessible, designed, and maintained		31	С
12	Hand washing facilities: with soap and sanitary hand drying		1	St
12	devices, convenient and accessible to food prep area		32	CC
	Compliance Insect and Rodent Control: 7-38-020	-		F
13	No evidence of rodent or insect infestation, no birds, turtles or other animals		33	at
	Compliance	-	1	TFI
14	Previous serious violation corrected, 7-42-090		34	in
	Serious Violations Items 15 - 29		35	W
	(\$250 fine per each day the violation exist)		35	go
	Food Protection 7-38-005 (A)		36	Lig
15	Unwrapped and potentially hazardous food not re-served		1	fix
16	Food protected during storage, preparation, display, service and transportation		37	To
17	Potentially hazardous food properly thawed	-		Ve
	Insect and Rodent Control: Garbage 7-38-020		38	plu
	No evidence of rodent or insect outer openings		39	Lir
18	protected/rodent proofed, a written log shall be maintained available to the inspectors		40	Re
19	Outside garbage waste grease and storage area; clean, rodent proof, all containers covered		41	Pr
20	Inside containers or receptacles: adequate number, properly covered and insect/rodent proof		42	Ap
	Personnel 7-38-012		43	Fo
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served		44	On
FE	IR-CL - revised 6-09		70	No

	Food Equipment and Utensil 7-38-030	
22	Dish machines: provided with accurate thermometers	
	chemical test kits and suitable gauge cock	
23	Dishes and utensils flushed, scraped, soaked	
	Food Equipment and Utensil 7-38-030, 005 (A)	
24	Dish washing facilities: properly designed, constructed,	
C (400 - 5)	maintained, installed, located and operated	
0.5	Toxic Items 7-38-005 (A), 7-38-030	
25	Toxic items properly stored, labeled and used	
	Toilet / Hand Washing Facilities For Customers 7-38-030	
26	Adequate number, convenient, accessible, properly designed and installed	
27	Toilet rooms enclosed clean, provided with hand cleanser,	
	sanitary hand drying devices and proper waste receptacles	
	Display of Inspection Report Summary 7-42-010 (B)	
28	* Inspection report summary displayed and visible to all customers	
	Compliance	
29	Previous minor violation(s) Corrected 7-42-090	X
	Minor Violations Items 30 - 44	
	(\$250 fine per each day the violation exist	
	if not corrected by the next routine inspection)	
30	Food in original container, properly labeled: customer	- 62
50	advisory posted as needed	X
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	х
32	Food and non-food contact surfaces properly designed.	200
32	constructed and maintained	X
33	Food and non-food contact equipment utensils clean, free of	T
-	abrasive detergents	X
	Food Maintenance 7-38-030, 015, 010 (A), 005 (A)	
34	Floors: constructed per code, cleaned, good repair, covering installed, dust-less cleaning methods used	
35	Walls, ceilings, attached equipment constructed per code:	-
	good repair, surfaces clean and dust-less cleaning methods	×
36	Lighting: required minimum foot-candles of light provided, fixtures shielded	
37	Toilet room doors self closing: dressing rooms with lockers	
8.5	provided: complete separation from living/sleeping guarters	
38	Ventilation: rooms and equipment vented as required:	
	plumbing: installed and maintained	
39	Linen: clean and soiled properly stored	4
40	Refrigeration and metal stem thermometers provided and conspicuous	х
41	Premises maintained free of litter, unnecessary articles,	
7/	cleaning equipment properly stored	X
42	Appropriate method of handling of food (ice) hair restraints	
	and clean apparel worn	
43	Food (ice) dispensing utensils, wash cloths properly stored	X
44	Only authorized personnel in the food-prep area	
	No Smoking Regulations 7-32-010 Through 090	_
70	No Smoking Regulations	T

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	John Kwon	hwc-88494	10/23/2012	
2	TO SING LEUNG	HWC 78993	09/14/2014	

Code Violations	Description of Code Violations	Correct By Date
02	All food establishments that display, prepare, or store potentially hazardous food shall have adequate refrigerated food storage facilities. FOUND COOKS LINE TALL REACH-IN COOLER AT 54.6F WITH FOODS SUCH AS RAW EGGS AT 58.5F, COOLER TAGGED HELD FOR INSPECTION AND MUST NOT USE UNTIL REPAIRED AND MAINTAINS TEMPERATURE OF 40F. OR BELOW. C.D.P.H. CONTACTED FOR INSPECTION AND TAG REMOVAL.	01/04/2011
03	All cold food shall be stored at a temperature of 40F or less. OBSERVED THE FOLLOWING POTENTIALLY HAZARDOUS FOODS HELD IN THE ABOVE MENTIONED COOLER AT IMPROPER TEMPERATURES, APPROXIMATELY 5 LBS. PORK STUFFED DUMPLINGS AT 52.5F, 10 LBS. COOKED CHICKEN AT 49.1F, 8DZ, EGGS AT 58.5F, ALL FOODS DISCARDED	01/04/2011
29	A separate and distinct offense shall be deemed to have been committed for each Minor violation that is not corrected upon reinspection by the health authority. PREVIOUS MINOR VIOLATIONS FROM 11-3-09 #62732 NOT CORRECTED. #32-0BSERVED STAINED/DAMAGED CUTTING BOARDS IN THE PREP AREA AND STORED AT REAR DISH AREA MUST REPLACE. #33-MUST DETAIL CLEAN ALL PREP TABLES IN BOTH FOOD PREP AREAS, REMOVE FOOD DEBRIS AND DIRT. MUST CLEAN TOASTER OVEN, ALL SHELVING THROUGHOUT SUSHI PREP, CLEAN FOOD STORAGE CONTAINERS, INTERIOR AND EXTERIOR OF ALL COOLERS, FREEZERS AND COOKING EQUIPMENT. #34-BROKEN FLOOR TILES IN SUSHI PREP AREA, MUST REPAIR/REPLACE. REMOVE ALL FOOD DEBRIS, GREASE FROM FLOORS OF BOTH PREP AREAS AND STORE ALL ITEMS 6" FROM FLOOR. #35-MUST CLEAN WALLS OF MAIN FOOD PREP. RE-GLUE/REPAIR BROKEN BASEBOARD IN THE EMPLOYEE RESTROOM. REPLACE BROKEN CAULKING AT KITCHEN MOP SINK SEALING ALL CRACKS, CREVICE AND OPEN GAPS.	01/11/2011
30	All food not stored in the original container shall be stored in properly labeled containers. ALL PREPARED FOODS IN WALK-IN COOLER MUST LABEL AND DATE.	04/04/2011
31	Containers and utensils shall be inverted, covered, or otherwise protected from contamination until used. All single-service drinking straws and containers shall be discarded immediately after use. KNIVES STORED IMPROPERLY BETWEEN PREP TABLES ON COOKS LINE.	04/04/2011
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair. MUST NOT USE CARDBOARD OR TIN FOIL AS LINER FOR SHELVING OR FOOD CART THROUGHOUT PREP. MUST NOT USE RAW WOOD 2X4'S WRAPPED IN PLASTIC WRAP AS FOOD CONTACT EQUIPMENT AT SUSHI PREP.	04/04/2011
33	All food and non-food contact surfaces of equipment and all food storage utensils shall be thoroughly cleaned and sanitized daily. INTERIOR DISH MACHINE DIRTY WITH ACCUMULATED FOOD DEBRIS. MUST CLEAN AND SANITIZE. DIRTY FOOD CART ON COOKS LINE. MUST CLEAN AND MAINTAIN.	04/04/2011
35	The walls and ceilings shall be in good repair and easily cleaned. MUST REPLACE DAMAGED, CRACKED WALL CAULKING AT BOTH THREE COMPARTMENT SINKS.	04/04/2011
40	All food establishments that display, prepare, or store potentially hazardous foods shall have calibrated metal stem thermometers, provided and conspicuous, for refrigerated and hot food units. MUST PROVIDE INTERNAL THERMOMETER FOR WALK-IN COOLER AND CLEAN, READABLE THERMOMETER FOR TALL REACH-IN COOLER.	04/04/2011
41	All parts of the food establishment and all parts of the property used in connection with the operation of the establishment shall be kept neat and clean and should not produce any offensive odors. ALL ITEMS STORED ON REAR WALKWAY AND UNDER OUTDOOR STAIRWELL MUST BE REMOVED.	04/04/2011
43	Between uses and during storage ice dispensing utensils and ice receptacles shall be stored in a way that protects them from contamination. ICE SCOOP MUST BE STORED IN A CLEAN CONTAINER, NOT ON TOP 0 FICE MACHINE.	04/04/2011

HACCP	Principle:

4. Establish a Monitoring System: FOR EXAMPLE, MAINTAINING TEMPERATURE LOGS ON ALL REFRIGERATION UNITS

Comment: THE ABOVE CRITICAL AND SERIOUS VIOLATIONS TO APPEAR AT 400 W. SUPERIOR ROOM 112 ON 2-17-11 AT 11AM. GIVEN ADMINISTRATIVE HEARING MAIL-IN INFORMATION LETTER. GIVEN SUMMARY REPORT. INSTRUCTED TO POST.

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.

*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

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

STAMP	PASSED: PASSED w/CC	ND:	FAILED: X	CANCELED:
		×		
	Sanitarian's Signature	×		

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations must be corrected by the next routine inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to extend the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-748-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.



Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form - 1410



A/P LIC. #: 161802	26	Inspection #: 1546	586	Re-Inspection	n of #: 154672	Date of F	Previous	Inspectio	n: 01/04	/2011	Risk: F	Risk 1	(High)
Sanitarian Badge 384		Supv. Badge #: 323	Date of 01/12/2	Inspection: 2011	Insp. Type: Canvass Re-Inspe	ection	SR #:	Time St 01:30 P		Time Complet 03:50 PM	ed:	Resu	ult: w/ Conditions
										1-1			
Business Name (I NAN'S	DBA)				Business Address 2360 N LINCOLN						Zip 0		
Location on Site 1st/Basement		Business Telep (773) 935-5900			Certified Manager		Certificat	te #	Cert	tified Type	E	xpirati	on Date
Illinois law require Environmental He	s that t alth Sa	he individual perfor mitarian.	ming yo	ur inspection is	s tested and certified	or works	under the	e direct s	upervisio	on of a state cer	tified, i	registe	ered,
Violation #													Correct By
14	DETAI PREP FOOD	IL CLEAN ALL PRE AREAS, REMOVE DEBRIS AND GRE	P TABL ALL DI EAASE	. PREVIOUS S .ES, INTERIOI RT, FOOD DE FROM FLOOR	d to have been comm ERIOUS VIOLATIO R EXTERIOR ALL C BRIS AND GREASE RS IN BOTH FOOD F EAN. SEAL ALL OPE	N FROM OOLERS .MUST C	1-4-11# , FREEZE LEAN TO FAS MU	154672 I ERS AND DASTER ST CLEA	NOT CO DEQUIP OVEN.N	RRECTED. #33 MENT IN BOTH MUST REMOVE	H FOOI ALL D		C.D.I.
30	All foo	d not stored in the of ER MUST BE LAB	original o	container shall	be stored in properly	/ labeled	container	s. ALL P	REPARE	ED FOODS IN V	VALK-I	IN	04/04/2011
32	RAW	WOODED 2X4'S AS	OARD (OR TIN FOIL A CONTACT E	ensils shall be smoot AS LINER FOR SHEL QUIPMENT AT SUS	-VING, O HI PREP.	R FOOD	CART IN	PREP	AREAS. MUST	NOT L	JSE	04/04/2011
32	PREP	AREAS MUST HA	VE SPL	T THIS INSPE ASH GUARDS		ISOR LO	PEZ. BO	TH EXP	OSED H	AND SINKS IN	FOOD		04/12/2011
33	ON CO	OOKS LINE.	NE DIRT	Y WITH ACCU	ment and all food sto JMULATED FOOD D	EBRIS, M	MUST CL	EAN. MI	JST CLE	AN DIRTY FOO	DD CA	RT	04/04/2011
34	THRO	RVED AT THIS RE	-INSPE	CTION AFTER DEEP FRYE	ooth and easily clear R CARDBOARD WAS R AND ENTRANCE OUT.	REMOV	FD AS M	MATTING	FROM	FLOORS THE	FLOOR	D	04/12/2011
40	provide	ed and conspicuous	s, for ref	rigerated and I	store potentially haz not food units. MUST	PROVID	E FOR W	VALK-IN	COOLE	₹.			04/04/2011
41	kept ne	ts of the food estab eat and clean and s OOR STAIRWELL	hould no	ot produce any	of the property used offensive odors. ALI	in connec L ITEMS	tion with STORED	the oper ON REA	ation of t	he establishme KWAY AND UN	nt shall DER	be	04/04/2011
Correction #												_	Corrected On
29												_	01/12/2011
31													01/12/2011
35													01/12/2011
43													01/12/2011
Inspection Comm PREVIOUSLY TA USUAL, THE ABO	GGED	COOLER HELD FO	OR INSP N TO AP	PECTION IS NO PPEAR AT 400	OW MAINTAINING T W. SUPERIOR RO	EMPERA OM 112 A	TURE O	F 36.9F. ON 2-17	TAG RE -11. OR,	EMOVED AND N GIVEN MAIL-IN	MAY U N INST	SE CO	DOLER AS TIONS.
7-42-070 REINSP of Public Health to	ECTIOI addres	N FEE: A \$50 re-ins ss a violation previo	spection usly ide	fee shall be a ntified by the D	ssessed against the Department.	Licensee	of any es	tablishm	ent for e	ach inspection of	conduc	ted by	the Department
Sanitarian Signatu	re			ort Discussed \ N KWON	With:		Title		Signatur	е	Date 01/12	/2011	
= 10111	-												

Inspection #: 15430	5				OI :	-							Inspect	ion Da	ate: 03	/12/20	010	
License #: 18872				,	Chicago F		Protect			He	alth		Started	:01:50	pm C	comple	eted:08:0	00pm
Inspection Type: Su Poisoning	spect	ted Food			d Estab	olis	hment	t Insp	ectio				Inspect				visor's #: 310	
Facility Type: Resta	urant				ne: 312. 2.744.23							3.4240	Davis of		The same of the same		W,Th,F,	Sa,Sı
SR #: 10-00318124	S	FP#: 10-063	1.1.1	. 312	2.744.20	2/4	vv vv vv	.Cityoi	Chic	ago	o.org/i	пеан	From: 0	3:30 F	РМ Т	o: 10:	:00 PM	
Business Address: 2	2010	N SHEFFIELD	AVE				Zip: 606		ocation		Site: 1s	t floor &	Busines	s Phor	ne: (77	73) 47	2-8080	
Legal Name: SAI CA	AFE I	NC		D.	/B/A: SAI (CAFE					A	VK/A: S	AI CAFE					
Certified Manager:	IAME	SBEE	Certific	cate #:	HWC5300	08	Certifica		City of	f	Expira	tion Dat	e: 07/03/2	011	# Cert	tified I	Manager	s: 4
Disposal Service: A	LLIEC	WASTE			Pest C	Contro	ol: A-PLU	S				Pest L	icense #: (051-01	15329			
Total # Seats: 98		# Food Prep A	Areas: 4	Н	ACCP Cor	ncept	Presente	d: Yes		Citat	tions Iss	sued: 5		Does	s The	Facilit	ty Cater:	No
Risk: Risk 1 (High)	Re	ason For Risk (Change:	:	F	Runni	ng Hot Wa	ater: Yes	Scho	ool T	уре:		# Employ	ees: 1	17	# Was	shrooms	: 3
HT Dish Machine:	LT	Dish Machine: \	res, Chl	orine '	100ppm	3	Compart	ment Sin	k: Yes	, Not	Setup	Lic	ense Susp	ended	d: C	ease	and Des	sist:
# of Washbowl Sink	s: 4	# of Exposed S	Sinks: 4	# of	f Utility Sinl	ks: 2	# 2 Com	partmen	t Sinks	s: 1 #	# 3 Com	partme	nt Sinks: 3	# Oth	ner Sin	iks: 0	Close U	Jp #:
Location: washroom	S	Location: PRE	P/BAR	75.00	ation: 1st		Location	: BASE	MENT	ı	Location	r: prep/b	ar	Loca	tion:			
		50			Food	Ten	nperatur	re Obse	rvatio	ns								
Product: Hot - Rice		Temp: 92.30° F		Locatio	on: Hot-Hold	Unit		Product:	Cold -	Fish		Temp:	34.70° F	Lo	ocation:	DELI	VERY	
Product: Cold - Fish		Temp: 36.80° F		Locatio	on: Refrigera	ator		Product:				Temp:		10	ocation			

	Critical Violations Items 1 - 14 (\$500 fine per each viola	tion)		Food Equipment and Utensil 7-38-030	
	Food Protection 7-38-005 (B) (B-2)	1011	22	Dish machines: provided with accurate thermometers,	
01	Source sound condition, no spoilage, foods properly			chemical test kits and suitable gauge cock	
•	labeled, shellfish tags in place		23	Dishes and utensils flushed, scraped, soaked	
	Food Protection 7-38-005 (A)			Food Equipment and Utensil 7-38-030, 005 (A)	
)2	Facilities to maintain proper temperature		24	Dish washing facilities: properly designed, constructed,	
3	Potentially hazardous food meets temperature requirement	X	2-4	maintained, installed, located and operated	
_	during storage, preparation display and service	^		Toxic Items 7-38-005 (A), 7-38-030	
14	Source of cross contamination controlled i.e. cutting boards,	×	25	Toxic items properly stored, labeled and used	
_	food handlers, utensils, etc			Toilet / Hand Washing Facilities For Customers 7-38-030	
	Food Protection 7-38-010 (A) (B)		26	Adequate number, convenient, accessible, properly	_ x
15	Personnel with infections restricted; no open sores, wounds, etc			designed and installed	-
	Hands washed and cleaned, good hygienic practices; bare	-	27	Toilet rooms enclosed clean, provided with hand cleanser,	
6	hand contact with ready to eat food minimized			sanitary hand drying devices and proper waste receptacles Display of Inspection Report Summary 7-42-010 (B)	_
	Food Equipment and Utensil Sanitation 7-38-030	_	1	* Inspection report summary displayed and visible to all	_
7	Wash and rinse water: clean and proper temperature		28	customers	
	Sanitizing rinse for equipment and utensils: clean, proper	-	1	Compliance	
8	temperature, concentration, exposure time		29	Previous minor violation(s) Corrected 7-42-090	
	Wash and Waste Water Disposal 7-38-030		1 25	Minor Violations Items 30 - 44	_
9	Water source: safe, hot & cold under city pressure		11		
	Sewage and waste water disposal, no back siphonage.		- 11	(\$250 fine per each day the violation exist	
0	cross connection and/or back flow		I	if not corrected by the next routine inspection)	-
	Toilet and Hand Washing Facilities for Staff 7-38-030		30	Food in original container, properly labeled: customer	
	Adequate number, convenient, accessible, designed, and		1-	advisory posted as needed Clean multi-use utensils and single service articles properly	-
1	maintained	X	31	stored: no reuse of single service articles properly)
2	Hand washing facilities: with soap and sanitary hand drying			Food and non-food contact surfaces properly designed.	-
_	devices, convenient and accessible to food prep area		32	constructed and maintained)
	Compliance Insect and Rodent Control: 7-38-020		22	Food and non-food contact equipment utensils clean, free of	
3	No evidence of rodent or insect infestation, no birds, turtles		33	abrasive detergents	×
_	or other animals			Food Maintenance 7-38-030, 015, 010 (A), 005 (A)	
	Compliance		34	Floors: constructed per code, cleaned, good repair, covering	
14	Previous serious violation corrected, 7-42-090		34	installed, dust-less cleaning methods used	×
	Serious Violations Items 15 - 29	714	35	Walls, ceilings, attached equipment constructed per code:	×
	(\$250 fine per each day the violation exist)		- 00	good repair, surfaces clean and dust-less cleaning methods	_ ^
	Food Protection 7-38-005 (A)		36	Lighting: required minimum foot-candles of light provided,	
15	Unwrapped and potentially hazardous food not re-served		1	fixtures shielded	
16	Food protected during storage, preparation, display, service		37	Toilet room doors self closing: dressing rooms with lockers	X
0	and transportation	X		provided: complete separation from living/sleeping quarters	
7	Potentially hazardous food properly thawed		38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained	X
	Insect and Rodent Control: Garbage 7-38-020		39		-
	No evidence of rodent or insect outer openings			Linen: clean and soiled properly stored	_
8	protected/rodent proofed, a written log shall be maintained available to the inspectors		40	Refrigeration and metal stem thermometers provided and conspicuous	X
9	Outside garbage waste grease and storage area; clean, rodent proof, all containers covered		41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored	х
0	Inside containers or receptacles; adequate number, properly covered and insect/rodent proof		42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn	
_	Personnel 7-38-012		43	Food (ice) dispensing utensils, wash cloths properly stored	
	* Certified Food Manager on site when potentially		44	Only authorized personnel in the food-prep area	
1	hazardous foods are prepared and served			No Smoking Regulations 7-32-010 Through 090	
	EIR-CL - revised 6-09				

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	JAMES BEE	HWC53008	07/03/2011	
2	SOUNG BUH KIM	HWC83375	09/20/2010	
3	SHA SHO LONG	IRA39726	02/04/2013	
4	CHENG CHIH YEN	IRA39728	02/04/2013	

03	All hot food shall be stored at a temperature of 140F or higher. All cold food shall be stored at a temperature of 40F or less. OBSERVED DURING INPECTION COOKED RICE IN WARMER/COOKER AT IMPROPER TEMPERATURE OF 92.3F. RICE DISCARDED.	03/12/2010
04	All food shall be protected from contamination and the elements, and so shall all food equipment, containers, utensils, food contact surfaces and devices, and vehicles. OBSERVED UPPER PANEL ICE MACHINES WATER RESERVOIR WITH BLACK SLIME LIKE SUBSTANCE DRIPPING INTO WATER BEING USED TO MAKE ICE. ICE DISCARDED AND MACHINE TAGGED HELD FOR INSPECTION. MUST NOT USE UNTIL CLEANED AND SANITIZED AND C.D.P.H. CONTACTED FOR INSPECTION AND TAG REMOVAL.	03/12/2010
11	Adequate and convenient toilet facilities shall be provided. They should be properly designed, maintained, and accessible to employees at all times. OBSERVED THE FOLLOWING EXPOSED HAND WASHING FACILITIES NOT MAINTAINED. COOKS LINE EXPOSED SINK WITH NO SOAP OR HAND DRYING DEVICE ALSO DIRTY LINENS HANGING INSIDE SINK TO DRY AND CLEANING SCRUBBERS STORED INSIDE. SUSHI BAR EXPOSED HAND SINK WITH FOOD PAN INSIDE. NO SOAP IN EMPLOYEE WASHROOM.INSTRUCTED TO REMOVE ALL, PROVIDE SOAP AND PAPER TOWEL.	03/12/2010
16	All food should be properly protected from contamination during storage, preparation, display, service, and transportation. OBSERVED FOODS NOT PROTECTED DURING STORAGE. RAW EGGS BEING STORED IN PREP COOLER ABOVE UNCOVERED, READY TO EAT LETTUCE. RAW EGGS BEING STORED INSIDE WALK IN COOLER ABOVE STORED GINGER DRESSING. MANAGEMENT REMOVED.	03/12/2010
26	When toilet and lavatory facilities are provided for the patrons of food establishments, such facilities shall be adequate in number, convenient, accessible, properly designed, and installed according to the municipal code. BASEMENT EMPLOYEE WASHROOM WITH SEEPING WASTE WATER FROM UNDER DOOR SWEEP OF LOCKED DOOR INSIDE WASHROOM. WATER SMELLING OF SEWAGE. MANAGEMENT STATES HE DOES NOT HAVE A KEY. INSTRUCTED MUST REPAIR ANY LEAK, REMOVE WASTE WATER AND SANITIZE FLOOR, PROVIDE KEY TO LOCKED DOOR UPON RE INSPECTION. TOILET DOES NOT FLUSH IN SAME WASHROOM, MUST REPAIR. INSTRUCTED MUST NOT USE WASHROOM. EMPLOYEES MUST USE CUSTOMER WASHROOMS ON 1ST FLOOR.	03/19/2010
31	Containers and utensils shall be inverted, covered, or otherwise protected from contamination until used. All single-service drinking straws and containers shall be discarded immediately after use. MUST NOT USE CLOTH TOWELS AS COVERS FOR FOODS IN COOLERS.	06/12/2010
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair. MUST NOT USE TIN FOIL AS LINER FOR SHELVING. COOKS LINE COOLER INTERIOR DOOR REPAIRED WITH DUCT TAPE. MUST PROPERLY REPAIR WITH CLEANABLE SURFACE.	06/12/2010
33	All utensils shall be thoroughly cleaned and sanitized after each usage. INTERIOR BULK FLOUR BIN MUST CLEAN.	06/12/2010
34	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair. FLOORS IN THE FOLLOWING WITH CRACKED, MISSING, DAMAGED TILES: UNDER SMALL THREECOMPARTMENT SINK IN FOOD PREP, IN EMPLOYEE WASHROOM.	06/12/2010
35	The walls and ceilings shall be in good repair and easily cleaned. WALLS IN THE FOLLOWING IN POOR REPAIR WITH OPEN HOLES, CREVICES. AT FIRST FLOOR MOP SINK AND IN EMPLOYEE WASHROOM. WATER DAMAGE CEILING TILES IN MENS WASHROOM. CAULKING AT SUSHI BAR HAND WASH SINK IN POOR REPAIR. MUST REPAIR ALL.	06/12/2010
	Toilet rooms shall be completely enclosed and shall be vented to the outside air or mechanically ventilated. EMPLOYEE WASHROOM DOOR MUST HAVE SELF CLOSING DEVICE.	06/12/2010
38	Ventilation: All plumbing fixtures, such as toilets, sinks, washbasins, etc., must be adequately trapped, vented, and re-vented and properly connected to the sewer in accordance with the plumbing chapter of the Municipal Code of Chicago and the Rules and Regulations of the Board of Health. MUST PROVIDE VENTILATION IN EMPLOYEE WASHROOM. NO HOT WATER AT LEFT SIDE WASHBOWL IN LADIES WASHROOM, MUST PROVIDE AND USE RIGHT WASHBOWL UNTIL PROVIDED.	06/12/2010
40	All food establishments that display, prepare, or store potentially hazardous foods shall have calibrated metal stem thermometers, provided and conspicuous, for refrigerated and hot food units. MUST PROVIDE METAL STEM THERMOMETER TO CHECK DELIVERY RAW FISH TEMPERATURES.	06/12/2010
41	All parts of the food establishment and all parts of the property used in connection with the operation of the establishment shall be kept neat and clean and should not produce any offensive odors. EMPLOYEES MUST NOT STORE PERSONAL BELONGINGS IN FOOD PREP AREAS.	06/12/2010

HACCP Principle:

4. Establish a Monitoring System: FOR EXAMPLE, MAINTAINING RECEIVING LOGS FOR ALL RAW FISH PRODUCTS.

Comment: OFFICE ASSIGNMENT FOR FOOD BORN ILLNESS. ONE PERSON BECAME ILL ON 3-6-10 AFTER CONSUMING THE FOLLOWING: SALMON HALLOWEEN MAKI, SHRIMP SUSHI AND HOUSE SALAD WITH BEET, LETTUCE, GINGER DRESSING. A COMPLETE INSPECTION MADE. ENCLOSED FOOD HANDLERS LIST FOR 3-6-10 AND DETAILED MENU LISTING FOR ABOVE FOODS. FOOD WAS A DELIVERY ORDERED AT APPROXIMATELY 9PM AND CONSUMED AT 10PM. CALLER BECAME ILL 15 HOURS LATER.

MANAGEMENT STATES SALMON FOR SUSHI IS DELIVERED DAILY FRESH. SALMON IS THEN FILETED AND FROZEN IN WALK IN FREEZER FOUND AT

MANAGEMENT STATES SALMON FOR SUSHI IS DELIVERED DAILY FRESH. SALMON IS THEN FILETED AND FROZEN IN WALK IN FREZER FOUND AT ADEQUATE TEMPERATURES RANGING BETWEEN -17.7F AND -22F. ESTABLISHMENT DOES NOT MAINTAIN REQUIRED DOCUMENTATION FOR SUSHI RICE FOR PH TESTING. INSTRUCTED MUST PROVIDE AND CONTACT SUPERVISOR TU PHAM AT C.D.P.H.FOR REQUIREMENTS. OBSERVED AT THIS TIME IMPROPER RICE TEMPERATURE, INADEQUATE HAND WASHING FACILITIES, FOOD NOT PROTECTED, CROSS CONTAMINATION OF ICE AND INADEQUATE WASHROOM FACILITIES FOR EMPLOYEES.

THE ABOVE VIOLATIONS TO APPEAR AT 400 W. SUPERIOR RM 112 AT 11AM ON 4-29-10. GIVEN SUMMARY REPORT AND POSTED.

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.
*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

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

STAMP	PASSED: PASSED w/COM	ND: FA	AILED: X	CANCELED:
	Report discussed with Signature]		
	Sanitarian's Signature	<		

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected by the next routine inspection. Your may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to extend the time allowed for compliance. The request must be filled with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-746-8030. A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.

Inspe	ection #: 154306	3]								Inanasi	ian Data	201101		
_	se #: 18872			1	Chicago	Depa	artm	ent of	Public Ho Division	ealth			tion Date:			
Inspe	ection Type: Sus	spect	ted Food		Food Estal	olish	me	nt Ins	Division	Ren	ort	Inspect	:01:50pm	Super	A CONTRACTOR OF THE PARTY OF TH	
	ty Type: Restau	irant		Lele	phone: 312.	746.8	8030)	FAX: 3	12 74	3 4240	Badge		Badge	e #: 31	10
SR #	10-00318124	s	FP #: 10-063	TTY	: 312.744.23	374	WW	w.City	ofChicag	o.org/	Health		f Operation		_	
Busin	ess Address: 2	010	N SHEFFIELD	AVE		;	Zip: 60	0614	Location or	Site: 1s	t floor &	1	3:30 PM	To: 10		1000
Legal	Name: SAI CA	FEI	NC		D/B/A: SAI C		LIP. 01	3014	basement		11/1A . O.A		s Phone: ((773) 4	72-80	80
Certif	ied Manager: J	AME	S BEE	Certific	cate #: HWC5300	- 12	Certific	cate Typ	e: City of	_	VK/A: SA					
	sal Service: AL			Oortine			Chicag	go	****	Expira	_	: 07/03/2			Mana	agers: 4
_	# Seats: 98		# Food Prep A	reas: 4	HACCP Con				0:1			cense #: (051-01532 T			
Risk:	Risk 1 (High)	Rea	ason For Risk (2120000	es School	ations Is			Does Th	T		
HT Di	sh Machine:		Dish Machine: Y		1				Sink: Yes, No			# Employ	200000000000000000000000000000000000000			ms: 3 Desist:
# of V	Vashbowl Sinks	4	# of Exposed S	inks: 4	# of Utility Sink						100000					
Locati	on: washrooms		Location: PREF	P/BAR	Location: 1st				EMENT		: prep/ba		Location:		Ciosi	e up #.
					flr/bsmt Food	Temn	orati	iro Oh	servations							
Produc	t: Hot - Rice		Temp: 92.30° F		Location: Hot-Hold		CIALL	1	ct: Cold - Fish		Temp: 36	10° F	Ti			
Produc	t: Cold - Fish		Temp: 36.80° F		Location: Refrigerat	or		Produ	Accessor of the Control of		Temp:	.10 F		on: DELI	VERY	0.
	Caitia - 13 // - 1 - 1										romp.		Locatio	on:	_	
		Foo	d Protection 7-3	8-005 (B)	per each violat	ion)			Dish machin	Food E	quipment	and Utens	sil 7-38-030)		
01	Source sound c labeled, shellfish	onditi	on no spoilage f	foods pro	perly			22	chemical tes Dishes and u	kits and	suitable ga	uge cock				
02		F	ood Protection 7 proper temperatu	7-38-005	(A)			2.5	Fo	od Equip	ment and	Utensil 7-	38-030 005	5 (A)		
03	Potentially haza	rdous	fond meets tem	paratura r	equirement	×	-	24	Dish washing maintained, i	facilities:	properly of	esigned c	onstructed,			
04	Source of cross	conta	aration display and	ed i.e. cu	tting boards,	-	_	25	Toxic items p	Toxic	Items 7-3	8-005 (A).	7-38-030		_	
500	food handlers, u	Foo	s, etc od Protection 7-3	8-010 /A	\/B\	Х	_		Toilet / I	Hand Was	shing Faci	lities For	Customere	7-38-03	30	
05	etc	nfecti	ons restricted: no	open so	res, wounds,			26	Adequate nu designed and	installed						X
06	Hands washed a hand contact wit	and cl h rea	leaned, good hyg dy to eat food mir	ienic prac	ctices; bare		\neg	27	Toilet rooms sanitary hand	drvina de	vices and	proper was	ste recentar	clas		
07	Food E	quip	ment and Utensi	il Sanitat	ion 7-38-030	_		28	* Inspection r	ay of Insp	ection Re	port Sumr	mary 7-42-0	010 (B)		
08	Sanitizing rinse t	or ea	uinment and uter	reile: clan	n, proper	-	-		customers			pliance				
	Was	sh an	ration, exposure t	Disposal	7-38-030			29	Previous min		n(s) Correc	ted 7-42-0				
09	Water source: sa	afe, h	ot & cold under ci ater disposal, no l	ty pressu	re				(\$2	50 fine p	er each	ns Items day the v	iolation e	xist		
10	cross connection	and/	or back flow nd Washing Faci		7.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1			30	Food in origin	correcte	d by the	next rou	tine insne	ection)		
11	Adequate number maintained	er, co	nvenient, accessi	ble, design	ned, and	X	\dashv		advisory post	ed as nee	ded					
12	Hand washing fa	cilitie	s: with soap and	sanitary h	and drying	_^	\dashv	31	stored: no reu	se of sind	le service :	articles		eriy		Х
	Compli	ance	Insect and Rode	ent Contr	nl: 7-38-020		\dashv	32	constructed a	na mainta	nea					Х
13	or other animals	odent	or insect infestat	- 177	rds, turtles			33	Food and non abrasive deter	gents						X
14	Previous serious	viola	Compliand tion corrected, 7-4				\exists	34	Floors: constr	ucted per	code, clear	ned good	010 (A), 009 repair, cove	5 (A) ering		_
	S	erio	us Violations I	tems 15	5 - 29		\dashv	25	Walls, ceilings	. attached	ning metho equipmen	ds used	ed per code	0.	-	X
45		Fo	oer each day the od Protection 7-	38-005 (4	A)			36	good repair, si Lighting: requi	urfaces cle red minim	ean and di	ist-less rio	aning moth	ode		X
15	Unwrapped and p Food protected d	oten	tially hazardous for storage, preparat	ood not re	e-served lay service		긔	27	Toilet room da	ors self cl	osina dres	ssing room	s with looks		_	
533	Potentially hazard	dous t	food properly that	wed		Х	4	38	Ventilation: roo	plete sepa oms and e	guipment	n living/slee	ening guarte	ers	+	Х
	Insect No evidence of ro	and	Rodent Control:	Garbage	7-38-020		ᆉ		plumbing: insta Linen: clean a	alled and	naintained		- spun Gu	Edition of	_	X
18	protected/rodent available to the in	proofe	ed, a written log s	hall be m	aintained		1	40	Refrigeration a	nd metal	stem them	nometers p	rovided and	i	+	х
19	Outside garbage	waste	grease and store	age area;	clean,		\dashv	41	Premises main	tained fre	e of litter, u	unnecessa	ry articles,		-	x
20	rodent proof, all c Inside containers	or rec	ceptacles: adequa	ate numb	er, properly		\dashv	42	cleaning equip Appropriate me	thod of h	andling of	food (ice) h	nair restraint	ts	+	^
	covered and inse	ct/rod	Personnel 7-39	3.012			<u>- </u>		and clean appa ood (ice) disp	arel worn					-	
	* Certified Food N hazardous foods	are pr	er on site when prepared and serve	otentially ed			TF	44	Only authorize	d personn	el in the fo	od-prep ar	ea Through 0			
	R-CL - revised 6	00						70	No Smoking R	moking h	eguiation	5 7-32-010	inrough 0	190		

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	JAMES BEE	HWC53008	07/03/2011	
2	SOUNG BUH KIM	HWC83375	09/20/2010	
3	SHA SHO LONG	IRA39726	02/04/2013	
4	CHENG CHIH YEN	IRA39728	02/04/2013	

03	Description of Code Violations All hot food shall be stored at a temperature of 1405 or higher All sold food shall be						
	All hot food shall be stored at a temperature of 140F or higher. All cold food shall be stored at a temperature of 40F or less. OBSERVED RICE IN WARMER/COOKER AT 92.3F. ALL DISCARDED. MANAGEMENT STATES LESS THAN A POUND DISCARDED. OBSERVED APPROXIMATLY 1/4 OF CONTAINER OF COOKED RICE.	03/12/2010					
04	All food shall be protected from contamination and the elements, and so shall all food equipment, containers, utensils, food contact surfaces and devices, and vehicles.OBSERVED BLACK SLIME SUBSTANCE INSIDE ICE MACHINE UPPER PANEL WATER RESERVOIR WHERE ICE IS BEING MADE. ALL ICE DISCARDED.MACHINE TAGGED HELD FOR INSPECTION AND MUST NOT USE UNTIL INSPECTED AND TAG REMOVED BY C.D.P.H.	03/12/2010					
11	Adequate and convenient toilet facilities shall be provided. They should be properly designed, maintained, and accessible to employees at all times. OBSERVED THE FOLLOWING HAND WASHING FACILITIES NOT MAINTAINED. COOKS LINE SINK WITH NO PAPER TOWEL, USED LINEN HANGING TO DRY AND CLEANING SCRUBBERS STORED INSIDE. SUSHI BAR SINK WITH FOOD PAN INSIDE. EMPLOYEE WASHROOM WITH NO PAPER TOWEL. MANAGEMENT REMOVED ALL.	03/12/2010					
16	OBSERVED THE FOLLOWING FOODS NOT PROTECTED: RAW EGGS BEING STORED IN PREP COOLER ABOVE UNCOVERED READY TO EAT LETTUCE. RAW EGGS BEING STORED IN COOLER ABOVE MANAGEMENT REMOVED.	03/12/2010					
	When toilet and lavatory facilities are provided for the patrons of food establishments, such facilities shall be adequate in number, convenient, accessible, properly designed, and installed according to the municipal code. EMPLOYEE WASHROOM FACILITIES INADEQUATE. OBSERVED WASTE WATER SEEPING FROM UNDER DOOR SWEEP OF LOCKED DOOR INSIDE WASHROOM.WATER SMELLING OF SEWAGE. MANAGEMENT STATES HE HAS NO KEY. TOLIET DOES NOT FLUSH. INSTRUCTED TO REPAIR TOLIET, REPAIR ANY LEAKS. REMOVE WASTE WATER AND PROVIDE ACCESS TO LOCKED DOOR UPON RE-INSPECTION. INSTRUCTED NOT TO USE WASHROOM AND MUST USE 1ST FLOOR CUSTOMER WASHROOM.	03/19/2010					
	Containers and utensils shall be inverted, covered, or otherwise protected from contamination until used. All single-service drinking straws and containers shall be discarded immediately after use. MUST NOT USE CLOTH LINEN AS FOOD COVER IN COOLERS.	06/12/2010					
32	All rood and non-rood contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair.COOKS LINE COOLER DOOR REPAIRED WITH DUCT TAPE. MUST PROPERLY REPAIR WITH CLEANABLE SURFACE. MUST NOT USE TIN FOIL AS LINER FOR SHELVES. MISSING FAN GUARD IN WALK IN FREEZER MUST REPLACE	06/12/2010					
33	All food and non-food contact surfaces of equipment and all food storage utensils shall be thoroughly cleaned and sanitized daily. INTERIOR BULK FOOD FLOUR CONTAINER MUST CLEAN	06/12/2010					
34	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair. FLOORS IN THE FOLLOWING WITH BROKEN/MISSING TILES AND IN POOR REPAIR: UNDER SMALL THREE COMPARTMENT SINK, IN EMPLOYEE WASHROOM.	06/12/2010					
33	The walls and ceilings shall be in good repair and easily cleaned. WALLS IN THE FOLLOWING WITH HOLES, OPEN CREVICES. AT 1ST FLOOR MOP SINK, EMPLOYEE WASHROOM. WATER DAMAGED CIELING TILES IN MENS WASHROOM MUST REPLACE.	06/12/2010					
	Toilet rooms shall be completely enclosed and shall be vented to the outside air or mechanically ventilated. EMPLOYEE WASHROOM DOOR MUST BE SELF CLOSING.	06/12/2010					
30	Ventilation: All plumbing fixtures, such as toilets, sinks, washbasins, etc., must be adequately trapped, vented, and re-vented and properly connected to the sewer in accordance with the plumbing chapter of the Municipal Code of Chicago and the Rules and Regulations of the Board of Health. NO HOT WATER AT LEFT WASHBOWL IN LADIES WASHROOM. MUST PROVIDE.	06/12/2010					
40	All food establishments that display, prepare, or store potentially hazardous foods shall have calibrated metal stem thermometers, provided and conspicuous, for refrigerated and hot food units. MUST PROVIDE METAL STEM THERMOMETER FOR CHECKING RAW FISH DELIVERY, IE: TUNA.	06/12/2010					
41	All parts of the food establishment and all parts of the property used in connection with the operation of the establishment shall be kept neat and clean and should not produce any offensive odors. EMPLOYEES MUST NOT STORE PERSONAL BELONGINGS IN FOOD PREP AREA.	06/12/2010					

HACCP Principle:

4. Establish a Monitoring System: FOR EXAMPLE MAINTAINING TEMPERATURE LOGS FOR RAW FISH DELIVERY.

Comment: OFFICE ASSIGNMENT FOR FOOD BORN ILLNESS. ONE PERSON BECAME ILL ON 3-6-10 AFTER CONSUMING THE FOLLOWING: SALMON HALLOWEEN MAKI, SHRIMP SUSHI AND HOUSE SALAD WITH BEET, LETTUCE, GINGER DRESSING. A COMPLETE INSPECTION MADE. ENCLOSED FOOD HANDLERS LIST FOR 3-6-10 AND DETAILED MENU LISTING FOR ABOVE FOODS. FOOD WAS A DELIVERY ORDERED AT APPROXIMATELY 9PM AND CONSUMED AT 10PM. CALLER BECAME ILL 15 HOURS LATER.

CONSUMED AT 10PM. CALLER BECAME ILL 15 HOURS LATER.

MANAGEMENT STATES SALMON FOR SUSHI IS DELIVERED DAILY FRESH. SALMON IS THEN FILETED AND FROZEN IN WALK IN FREEZER FOUND AT
ADEQUATE TEMPERATURES RANGING BETWEEN -17.7F AND -22F. ESTABLISHMENT DOES NOT MAINTAIN REQUIRED DOCUMENTATION FOR SUSHI
RICE FOR PH TESTING. INSTRUCTED MUST PROVIDE AND CONTACT SUPERVISOR TU PHAM AT C.D.P.H.FOR REQUIREMENTS. OBSERVED AT THIS TIME
IMPROPER RICE TEMPERATURE, INADEQUATE HAND WASHING FACILITIES, FOOD NOT PROTECTED, CROSS CONTAMINATION OF ICE AND
INADEQUATE WASHROOM FACILITIES FOR EMPLOYEES.
THE ABOVE VIOLATIONS TO APPEAR AT 400 W. SUPERIOR RM 112 AT 11AM ON 4-29-10. GIVEN SUMMARY REPORT AND POSTED.

Pass: No critical or serious violations; Pass with Conditions: Critical violations corrected during inspection; Fail: Critical or serious violations not corrected during inspection.

*Items not counted fail; C.D.I. (Corrected During Inspection) N.R.I. (Next Routine Inspection)

-9-040000-	PASSED:	PASSED w/COND:	EAU ED V	
STAMP	TAGGED.	_ FASSED W/COND:	_ FAILED: X_	CANCELED:
		sed with Signature		



Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form - 1410



A/P Lic. #: 18872		Inspe	Inspection #: 1543		9 Re-Inspectio		n of #: 154305	Date of Previous Inspecti			ction: 03/12/2010			Risk: Risk 1 (High)		
		Supv. Ba 310	dge #:	Date of Inspection: 03/19/2010		Insp. Type: Suspected Food Poison		ning Re-inspection		SR #: 10-00318124		Time Started: 04:20 PM			Result: Pass	
										Zip Code 60614						
Location on Site Business Te (773) 472-80			472-8080	Telephone # 2-8080		Certified Manager JAMES BEE		Certificate # HWC53008		City	Certified Type City of Chicago		Expiration Date 07/03/2011			
Illinois law requir Environmental H	res that lealth Sa	the indiv anitariar	vidual p 1.	erforming yo	ur inspec	tion is	s tested and certified	d or works	under the	direct s	upervisio	n of a state cer	tified, re	egistered,		
Violation #														Corre	ect By	
Correction #														Correc	cted On	
26	VIOLA	VIOLATION CORRECTED.													03/19/2010	
31	VIOLA	VIOLATION CORRECTED.													03/19/2010	
32	VIOLA	VIOLATION CORRECTED													03/19/2010	
33	VIOLA	VIOLATION CORRECTED.													9/2010	
34	VIOLA	VIOLATION CORRECTED.														
35	VIOLA	VIOLATION CORRECTED.														
37	VIOLA	ATION C	ORRE	CTED.										03/19	9/2010	
38	VIOLA	ATION C	ORRE	CTED.										03/19	9/2010	
40	VIOLA	VIOLATION CORRECTED												03/19	9/2010	
41	VIOLA	ATION C	ORRE	CTED.										03/19	9/2010	
Inspection Com PREVIOUSLY TA GIVEN SUMMAR	AGGED	ICE MA	ACHINE	: HAS BEEN	CLEANE	D AN	ND SANITIZED. TAG	3 REMOVE	ED AND M	AY USI	E MACHI	NE AS USUAL				
or Public Health t	to addre	N FEE: ss a vio	A \$50 lation p	re-inspection reviously ide	fee shall intified by	be as	ssessed against the Department.	Licensee	of any esta	ablishm	ent for ea	ich inspection	conduct	ted by the Dep	partment	
Sanitarian Signature				Report Discussed With: JAMES BEE				Title		Signature		Date 03/19/2010				