

All violations were corrected either on the date of the inspection or by the date specified by the Chicago Health Department.

Inspection #: 401318		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 11/04/2010	
License #: 1249381				Started: 10:50am Completed: 01:00pm	
Inspection Type: Canvass				Inspector's Badge #: 377 Supervisor's Badge #: 207	
Facility Type: Restaurant				Days of Operation: M,Tu,W,Th,F,Sa,Su	
SR #:	SFP #:			From: 11:30 AM To: 10:00 PM	
Business Address: 888 S MICHIGAN AVE		Zip: 60605	Location on Site: 1st Floor		Business Phone: (312) 922-1127
Legal Name: 888 S. MICHIGAN SUSHI, INC.		D/B/A: OYSY	A/K/A: OYSY		
Certified Manager: Samaporn Rattanopas		Certificate #: IRA 44571	Certificate Type: City of Chicago	Expiration Date: 10/13/2015	# Certified Managers: 2
Disposal Service: Premier		Pest Control: Smithereen		Pest License #: 051-006831	
Total # Seats: 80	# Food Prep Areas: 2	HACCP Concept Presented: Yes		Citations Issued: 2	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes		School Type:	# Employees: 20 # Washrooms: 3
HT Dish Machine: Yes, Hot Water 185.00°F	LT Dish Machine: No	3 Compartment Sink: Yes, Not Setup 0ppm 0.00°F		License Suspended: No	Cease and Desist:
# of Washbowl Sinks: 3	# of Exposed Sinks: 3	# of Utility Sinks: 1	# 2 Compartment Sinks: 0	# 3 Compartment Sinks: 1	# Other Sinks: Close Up #:
Location: restrooms	Location: preparation	Location: rear	Location:	Location: dishwashing	Location:
<b>Food Temperature Observations</b>					
Product: Cold - Fish	Temp: 56.90° F	Location: Walk-In Cooler	Product: Cold - Fish	Temp: 38.90° F	Location: 2-Door Refrigerator
Product: Hot - Chicken	Temp: 151.20° F	Location: Hot-Hold Unit	Product: Hot - BROTH/STOCK	Temp: 147.00° F	Location: Hot-Hold Unit

Critical Violations Items 1 - 14 (\$500 fine per each violation)	
Food Protection 7-38-005 (B) (2)	
01	Source sound condition, no spoilage, foods properly labeled, shelflife tags in place
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
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
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
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
16	Food protected during storage, preparation, display, service and transportation
17	Potentially hazardous food properly thawed
Insect and Rodent Control: Garbage 7-38-020	
18	No evidence of rodent or insect under openings 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	
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served

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Food Equipment and Utensil 7-38-030	
22	Dish machines: provided with accurate thermometers, chemical test kits and suitable gauge cook
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
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles
32	Food and non-food contact surfaces properly designed, 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
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 provided: complete separation from living/sleeping quarters
38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained
39	Linen: clean and soiled properly stored
40	Refrigeration and metal stem thermometers provided and conspicuous
41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored
42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn
43	Food (ice) dispensing utensils, wash cloths properly stored
44	Only authorized personnel in the food-prep area
No Smoking Regulations 7-32-010 Through 090	
70	No Smoking Regulations

[illegible]

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.

Instructed management to fax food protection division when walk in cooler is repaired.

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

STAMP	<b>PASSED:</b> _____ <b>PASSED w/COND:</b> <u> X </u> <b>FAILED:</b> _____ <b>CANCELED:</b> _____
Report discussed with Signature <span style="border: 1px solid black; padding: 2px; display: inline-block; width: 30px; height: 30px; text-align: center; vertical-align: middle;">x</span>	Sanitarian's Signature <span style="border: 1px solid black; padding: 2px; display: inline-block; width: 30px; height: 30px; text-align: center; vertical-align: middle;">x</span>

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. 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 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 #: 154503		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 09/13/2010	
License #: 1698639				Started: 03:40pm	Completed: 05:40pm
Inspection Type: Canvass				Inspector's Badge #: 384	Supervisor's Badge #: 310
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F, Sa, Su	
SR #:	SFP #:			From: 04:00 PM	To: 10:30 PM
Business Address: 2507-2509 N LINCOLN AVE		Zip: 60614	Location on Site: 1st, BASEMENT	Business Phone: (773) 248-5788	
Legal Name: KAYLE ENTERTAINMENT INC.		D/B/A: RINGO		A/K/A: RINGO	
Certified Manager: WESLEY CHAN		Certificate #: HW318162	Certificate Type: City of Chicago	Expiration Date: 04/27/2014	# Certified Managers: 6
Disposal Service: waste management		Pest Control: ANDERSON		Pest License #: 052-081312	
Total # Seats: 82	# Food Prep Areas: 2	HACCP Concept Presented: Yes		Citations Issued: 4	Does The Facility Cater: Yes
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 12	# Washrooms: 3
HT Dish Machine:	LT Dish Machine: Yes, Chlorine 100ppm	3 Compartment Sink: Yes, Not Setup		License Suspended:	Cease and Desist:
# of Washbowl Sinks: 3	# of Exposed Sinks: 2	# of Utility Sinks: 1	# 2 Compartment Sinks: 1	# 3 Compartment Sinks: 1	# Other Sinks: 0
Location: washrooms	Location: PREP	Location: REAR	Location: prep	Location: rear	Location:
Food Temperature Observations					
Product: Cold - Fish	Temp: 53.60° F	Location: Refrigerator	Product: Cold - CREAM CHEESE	Temp: 46.90° F	Location: Refrigerator
Product: Hot - Rice	Temp: 190.00° F	Location: Hot-Hold Unit	Product:	Temp:	Location:

Critical Violations Items 1 - 14 (\$500 fine per each violation)		
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)		
02	Facilities to maintain proper temperature	X
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	
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	
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	X
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)		
Food Protection 7-38-005 (A)		
15	Unwrapped and potentially hazardous food not re-served	
16	Food protected during storage, preparation, display, service and transportation	
17	Potentially hazardous food properly thawed	
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	X
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		
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served	

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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, 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	X
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	X
32	Food and non-food contact surfaces properly designed, constructed and maintained	X
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	X
35	Walls, ceilings, attached equipment constructed per code: good repair, surfaces clean and dust-less cleaning methods	X
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	X
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	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	

	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 FROM 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/COND: _____ FAILED: <u>X</u> 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. 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 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.



	<b>Chicago Department of Public Health</b> <b>Food Protection Division</b> <b>Food Establishment Inspection Report</b> <b>Form – 1410</b>	
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A/P Lic. #: 1698639	Inspection #: 154517	Re-Inspection of #: 154503	Date of Previous Inspection: 09/13/2010	Risk: Risk 1 (High)
Sanitarian Badge #: 384	Supv. Badge #: 310	Date of Inspection: 09/21/2010	Insp. Type: Canvass Re-Inspection	SR #: Time Started: 05:00 PM Time Completed: 05:50 PM Result: Pass

Business Name (DBA) RINGO	Business Address 2507-2509 N LINCOLN AVE	Zip Code 60614
Location on Site 1st, BASEMENT	Business Telephone # (773) 248-5788	Certified Manager WESLEY CHAN
	Certificate # HW318162	Certified Type City of Chicago
		Expiration Date 04/27/2014

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified, registered, Environmental Health Sanitarian.

Violation #		Correct By
30	All food not stored in the original container shall be stored in properly labeled containers. IN BASEMENT BOX FREEZER.	12/13/2010

Correction #		Corrected On
18	VIOLATION CORRECTED.	09/21/2010
31	VIOLATION CORRECTED.	09/21/2010
32	VIOLATION CORRECTED.	09/21/2010
34	VIOLATION CORRECTED.	09/21/2010
35	VIOLATION CORRECTED.	09/21/2010
38	VIOLATION CORRECTED.	09/21/2010
39	VIOLATION CORRECTED.	09/21/2010
41	VIOLATION CORRECTED.	09/21/2010
43	VIOLATION CORRECTED.	09/21/2010
43	VIOLATION CORRECTED.	09/21/2010

#### Inspection Comments

INSTRUCTED MANAGEMENT TO CONTINUE TO OPERATE IN COMPLIANCE WITH THE C.D.P.H. GIVEN SUMMARY REPORT. INSTRUCTED TO POST. PREVIOUSLY TAGGED COOLER HELD FOR INSPECTION HAS BEEN REPLACED WITH NEW COOLER OPERATING AT PROPER TEMPERATURE.

**7-42-070 REINSPECTION FEE:** A \$50 re-inspection fee shall be assessed against the Licensee of any establishment for each inspection conducted by the Department of Public Health to address a violation previously identified by the Department.

Sanitarian Signature 	Report Discussed With: WESLEY CHAN	Title	Signature 	Date 09/21/2010
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Form LG 1410 - Revised: CL-3-06

Inspection #: 391266		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 11/09/2010	
License #: 1334785				Started: 12:50pm	Completed: 07:00pm
Inspection Type: Complaint				Inspector's Badge #: 344	Supervisor's Badge #: 323
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F, Sa, Su	
SR #: 10-01818957	SFP #: 10-233			From: 01:00 PM	To: 11:00 PM
Business Address: 4514 N LINCOLN AVE		Zip: 60625	Location on Site: BSMT-1ST FL.	Business Phone: (312) 933-8278	
Legal Name: LINCOLN SQUARE SUSHI CORPORATION		D/B/A: TANK SUSHI		A/K/A: TANK SUSHI	
Certified Manager: LARRY SEBRINK II		Certificate #: IRA-36302	Certificate Type: City of Chicago	Expiration Date: 08/23/2012	# Certified Managers: 6
Disposal Service: VEOLIA		Pest Control: TERMINIX P.C.		Pest License #: 051-003622	
Total # Seats: 82	# Food Prep Areas: 3	HACCP Concept Presented: Yes		Citations Issued: 4	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 35	# Washrooms: 3
HT Dish Machine:	LT Dish Machine: Yes, Chlorine 100ppm	3 Compartment Sink: Yes, Not Setup		License Suspended:	Cease and Desist:
# of Washbowl Sinks: 3	# of Exposed Sinks: 4	# of Utility Sinks: 1	# 2 Compartment Sinks: 1	# 3 Compartment Sinks: 2	# Other Sinks: Close Up #:
Location: RESTROOM	Location: PREP AREA	Location: REAR AREA	Location: PREP AREA	Location: PREP AREA	Location:
<b>Food Temperature Observations</b>					
Product: Cold - Fish	Temp: 47.20° F	Location: Refrigerator	Product: Cold - Chicken	Temp: 39.00° F	Location: Refrigerator

Critical Violations Items 1 - 14 (\$500 fine per each violation)		
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)		
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	
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	
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	
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	
16	Food protected during storage, preparation, display, service and transportation	
17	Potentially hazardous food properly thawed	
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	X
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		
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served	

FEIR-CL - revised 6-09

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, 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	X
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	X
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	
32	Food and non-food contact surfaces properly designed, constructed and maintained	X
33	Food and non-food contact equipment utensils clean, free of 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	X
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	X
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	X
39	Linen: clean and soiled properly stored	
40	Refrigeration and metal stem thermometers provided and conspicuous	
41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored	
42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn	
43	Food (ice) dispensing utensils, wash cloths properly stored	
44	Only authorized personnel in the food-prep area	
No Smoking Regulations 7-32-010 Through 090		
70	No Smoking Regulations	

	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 DISCARDED 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 REPRESENTATIVE OF THE DEPT. OF HEALTH AFTER PROPER IDENTIFICATION IS PRESENTED TO ENTER AT ANY 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)

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. 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 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.

	<b>Chicago Department of Public Health</b> <b>Food Protection Division</b> <b>Food Establishment Inspection Report</b> <b>Form – 1410</b>						
A/P Lic. #: 1334785	Inspection #: 459356	Re-Inspection of #: 391266	Date of Previous Inspection: 11/09/2010	Risk: Risk 1 (High)			
Sanitarian Badge #: 344	Supv. Badge #: 323	Date of Inspection: 11/16/2010	Insp. Type: Complaint Re-Inspection	SR #: 10-01818957	Time Started: 03:05 PM	Time Completed: 04:00 PM	Result: Pass
Business Name (DBA) TANK SUSHI		Business Address 4514 N LINCOLN AVE			Zip Code 60625		
Location on Site BSMT-1ST FL.	Business Telephone # (312) 933-8278	Certified Manager PASQUALE GIANNI	Certificate # HS7-7485	Certified Type City of Chicago	Expiration Date 08/28/2013		
Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified, registered, Environmental Health Sanitarian.							
<b>Violation #</b>							<b>Correct By</b>
30	All food not stored in the original container shall be stored in properly labeled containers.//VIOLATION REMAINING SEE REPORT #391266						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.//VIOLATION REMAINING SEE REPORT #391266						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.//VIOLATION REMAINING SEE REPORT #391266						02/09/2011
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						02/02/2011
36	Shielding to protect against broken glass falling into food shall be provided for all artificial lighting sources in preparation, service, and display facilities.//VIOLATION REMAINING SEE REPORT #391266						02/09/2011
38	The flow of air discharged from kitchen fans shall always be through a duct to a point above the roofline.//VIOLATION REMAINING SEE REPORT #391266						02/09/2011
<b>Correction #</b>							<b>Corrected On</b>
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.//ABATED						11/16/2010
<b>Inspection Comments</b> REINSPECTION ON CITATION ONLY ABATED #18/REMAINING VIOLATION AREA AS FOLLOWED #30,32,33,34,36,38 TO BE CORRECTED BY 2-9-2011/INSTRUCTED MGMT TO KEEP INSPECTION REPORT ON PREMISES AT ALL TIMES.							
<b>7-42-070 REINSPECTION FEE:</b> A \$50 re-inspection fee shall be assessed against the Licensee of any establishment for each inspection conducted by the Department of Public Health to address a violation previously identified by the Department.							
Sanitarian Signature 		Report Discussed With: GIANNI PASQUALE		Title		Signature 	Date 11/16/2010

Form LG 1410 - Revised: CL-3-06



Inspection #: 154585		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 10/21/2010	
License #: 1595410				Started: 03:55pm	Completed: 05:45pm
Inspection Type: Canvass				Inspector's Badge #: 384	Supervisor's Badge #: 310
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F, Sa, Su	
SR #:	SFP #:			From: 05:00 PM	To: 10:00 PM
Business Address: 2239 N CLYBOURN AVE		Zip: 60614	Location on Site: 1st, BASEMENT	Business Phone: (773) 281-4825	
Legal Name: LUNA CAPRESE TRATTORIA, INC.		D/B/A: LUNA CAPRESE TRATTORIA		A/K/A: MACKU	
Certified Manager: FONG CHAN		Certificate #: IRA44107	Certificate Type: City of Chicago	Expiration Date: 06/14/2015	# Certified Managers: 3
Disposal Service: ALLIED WASTE		Pest Control: NEVERNEST		Pest License #: 052-030830	
Total # Seats: 50	# Food Prep Areas: 2	HACCP Concept Presented: Yes		Citations Issued: 3	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 30	# Washrooms: 2
HT Dish Machine:	LT Dish Machine: Yes, Chlorine 100ppm	3 Compartment Sink: Yes, Not Setup		License Suspended:	Cease and Desist:
# of Washbowl Sinks: 2	# of Exposed Sinks: 2	# of Utility Sinks: 1	# 2 Compartment Sinks: 0	# 3 Compartment Sinks: 2	# Other Sinks: 0
Location: washrooms	Location: PREP	Location: closet	Location:	Location: PREP/DISH	Location:
<b>Food Temperature Observations</b>					
Product: Cold - FISH ROE		Temp: 57.30° F	Location: Refrigerator	Product: Cold - Fish	Temp: 46.90° F
				Location: Refrigerator	

Critical Violations Items 1 - 14 (\$500 fine per each violation)		
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)		
02	Facilities to maintain proper temperature	X
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	
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	
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	
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	
16	Food protected during storage, preparation, display, service and transportation	
17	Potentially hazardous food properly thawed	
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	X
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		
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served	
FEIR-CL - revised 6-09		
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, 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	
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	
32	Food and non-food contact surfaces properly designed, constructed and maintained	X
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	X
35	Walls, ceilings, attached equipment constructed per code: good repair, surfaces clean and dust-less cleaning methods	X
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	X
39	Linen: clean and soiled properly stored	
40	Refrigeration and metal stem thermometers provided and conspicuous	X
41	Premises maintained free of litter, unnecessary articles, 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	



	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 SHELVEING BEHIND SUSHI BAR AND AT SERVER STATION MUST CLEAN AND MAINTAIN. MUST NOT USE PAPER AS LINER FOR SHELVEING 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

**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 @ 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: <u> X </u> 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. 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 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.

	<b>Chicago Department of Public Health</b> <b>Food Protection Division</b> <b>Food Establishment Inspection Report</b> <b>Form – 1410</b>	
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A/P Lic. #: 1595410	Inspection #: 154606	Re-Inspection of #: 154585	Date of Previous Inspection: 10/21/2010	Risk: Risk 1 (High)
Sanitarian Badge #: 384	Supv. Badge #: 310	Date of Inspection: 11/01/2010	Insp. Type: Complaint Re-Inspection	SR #: Time Started: 02:10 PM Time Completed: 03:05 PM Result: Pass

Business Name (DBA) LUNA CAPRESE TRATTORIA		Business Address 2239 N CLYBOURN AVE		Zip Code 60614
Location on Site 1st, BASEMENT	Business Telephone # (773) 281-4825	Certified Manager FONG CHAN	Certificate # IRA44107	Certified Type City of Chicago
Expiration Date 06/14/2015				



Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified, registered, Environmental Health Sanitarian.

Violation #		Correct By
Correction #		Corrected On
18	VIOLATION CORRECTED.	11/01/2010
32	VIOLATION CORRECTED.	11/01/2010
34	VIOLATION CORRECTED.	11/01/2010
35	VIOLATION CORRECTED.	11/01/2010
38	VIOLATION CORRECTED	11/01/2010
40	VIOLATION CORRECTED	11/01/2010
41	VIOLATION CORRECTED.	11/01/2010
43	VIOLATION CORRECTED.	11/01/2010

#### Inspection Comments

ESTABLISHMENT NOW MEETS ALL REQUIREMENTS OF THE C.D.P.H.

**7-42-070 REINSPECTION FEE:** A \$50 re-inspection fee shall be assessed against the Licensee of any establishment for each inspection conducted by the Department of Public Health to address a violation previously identified by the Department.

Sanitarian Signature 	Report Discussed With: FONG CHAN	Title	Signature 	Date 11/01/2010
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Form LG 1410 - Revised: CL-3-06

Inspection #: 465352		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 11/22/2010	
License #: 1987004				Started: 11:30am	Completed: 01:50pm
Inspection Type: Canvass				Inspector's Badge #: 327	Supervisor's Badge #: 323
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F, Sa, Su	
SR #:	SFP #:			From: 11:30 AM	To: 01:00 AM
Business Address: 4650 N Clark ST BLDG		Zip: 60640	Location on Site: 1st Floor	Business Phone: (773) 334-6288	
Legal Name: Soo Corp.		D/B/A: Blue Ocean Sushi Restaurant		A/K/A: Blue Ocean Sushi Restaurant	
Certified Manager: MIN YOU		Certificate #: HW3-11790	Certificate Type: City of Chicago	Expiration Date: 04/24/2011	# Certified Managers: 2
Disposal Service: Lake Shore		Pest Control: Ecolab		Pest License #: 051-012177	
Total # Seats: 120	# Food Prep Areas: 2	HACCP Concept Presented: Yes		Citations Issued: 3	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 15	# Washrooms: 2
HT Dish Machine: No	LT Dish Machine: Yes, Chlorine 100ppm	3 Compartment Sink: Yes, Not Setup		License Suspended: No	Cease and Desist:
# of Washbowl Sinks: 4	# of Exposed Sinks: 4	# of Utility Sinks: 1	# 2 Compartment Sinks: 1	# 3 Compartment Sinks: 2	# Other Sinks: 0 Close Up #:
Location: WASHROOMS	Location: PREP AREAS/BAR	Location: REAR	Location: PREP	Location: PREP AREA/BAR	Location:
<b>Food Temperature Observations</b>					
Product: Cold - SUSHI	Temp: 52.00° F	Location: Refrigerator	Product: Cold - CREAM CHEESE	Temp: 51.00° F	Location: Refrigerator
Product: Hot - Rice	Temp: 156.00° F	Location: Hot-Hold Unit	Product:	Temp:	Location:

Critical Violations Items 1 - 14 (\$500 fine per each violation)		
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)		
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	
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	
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	X
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)		
Food Protection 7-38-005 (A)		
15	Unwrapped and potentially hazardous food not re-served	
16	Food protected during storage, preparation, display, service and transportation	X
17	Potentially hazardous food properly thawed	
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	
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		
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served	
FEIR-CL - revised 6-09		
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, 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	
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	
32	Food and non-food contact surfaces properly designed, constructed and maintained	X
33	Food and non-food contact equipment utensils clean, free of 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	X
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	X
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	
39	Linen: clean and soiled properly stored	
40	Refrigeration and metal stem thermometers provided and conspicuous	
41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored	
42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn	X
43	Food (ice) dispensing utensils, wash cloths properly stored	
44	Only authorized personnel in the food-prep area	
No Smoking Regulations 7-32-010 Through 090		
70	No Smoking Regulations	

[illegible]

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

CITATIONS ISSUED H000064197-11/H000064198-12  
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	<b>PASSED:</b> _____	<b>PASSED w/COND:</b> <u>X</u>	<b>FAILED:</b> _____	<b>CANCELED:</b> _____
Report discussed with Signature <span style="border: 1px solid black; padding: 2px; display: inline-block; width: 30px; height: 30px; text-align: center; vertical-align: middle;">x</span>				
Sanitarian's Signature <span style="border: 1px solid black; padding: 2px; display: inline-block; width: 30px; height: 30px; text-align: center; vertical-align: middle;">x</span>				

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. 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 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 #: 381350		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 04/21/2011	
License #: 2060219				Started: 08:50am Completed: 09:50am	
Inspection Type: License-Task Force				Inspector's Badge #: 327 Supervisor's Badge #: 323	
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F, Sa, Su	
SR #:	SFP #:			From: 10:00 AM To: 02:00 AM	
Business Address: 230 W ERIE ST		Zip: 60654	Location on Site: 1st floor and mezzanine		Business Phone: (312) 662-4888
Legal Name: UNION RESTAURANT, LLC		D/B/A: UNION SUSHI AND BARBEQUE BAR		A/K/A: UNION SUSHI AND BARBEQUE BAR	
Certified Manager: WORACHAI THAPTHIMKUNA		Certificate #: HS7-4228	Certificate Type: City of Chicago	Expiration Date: 05/25/2014	# Certified Managers: 1
Disposal Service: WASTE MANAGEMENT		Pest Control: ORKIN		Pest License #: 051-016715	
Total # Seats: 119	# Food Prep Areas: 2	HACCP Concept Presented: Yes		Citations Issued: 0	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 26	# Washrooms: 3
HT Dish Machine: Yes, Hot Water 181.00°F	LT Dish Machine: No	3 Compartment Sink: Yes, Not Setup		License Suspended: No	Cease and Desist:
# of Washbowl Sinks: 6	# of Exposed Sinks: 6	# of Utility Sinks: 1	# 2 Compartment Sinks: 1	# 3 Compartment Sinks: 1	# Other Sinks: 0 Close Up #:
Location: WASHROOMS	Location: PREP AREAS/BARS	Location: REAR	Location: REAR PREP	Location: REAR PREP	Location:
<b>Food Temperature Observations</b>					
Product: Cold - AIR	Temp: 60.00° F	Location: Refrigerator	Product: Cold - AIR	Temp: 38.00° F	Location: Walk-In Cooler

Critical Violations Items 1 - 14 (\$500 fine per each violation)		
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)		
02	Facilities to maintain proper temperature	X
03	Potentially hazardous food meets temperature requirement during storage, preparation display and service	
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	
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	
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	
16	Food protected during storage, preparation, display, service and transportation	
17	Potentially hazardous food properly thawed	
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	X
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		
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served	

FEIR-CL - revised 6-09

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, 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	
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	
32	Food and non-food contact surfaces properly designed, constructed and maintained	X
33	Food and non-food contact equipment utensils clean, free of 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 provided: complete separation from living/sleeping quarters	X
38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained	
39	Linen: clean and soiled properly stored	
40	Refrigeration and metal stem thermometers provided and conspicuous	
41	Premises maintained free of litter, unnecessary articles, 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	
44	Only authorized personnel in the food-prep area	
No Smoking Regulations 7-32-010 Through 090		
70	No Smoking Regulations	



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

[illegible]

**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 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

STAMP	<b>PASSED:</b> _____ <b>PASSED w/COND:</b> _____ <b>FAILED:</b> <u>  X  </u> <b>CANCELED:</b> _____
Report discussed with Signature <span style="border: 1px solid black; padding: 2px; display: inline-block; width: 30px; height: 30px; text-align: center; vertical-align: middle;">x</span>	
Sanitarian's Signature <span style="border: 1px solid black; padding: 2px; display: inline-block; width: 30px; height: 30px; text-align: center; vertical-align: middle;">x</span>	

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. 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 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.

	<b>Chicago Department of Public Health</b> <b>Food Protection Division</b> <b>Food Establishment Inspection Report</b> <b>Form – 1410</b>					
A/P Lic. #: 2060219	Inspection #: 381356	Re-Inspection of #: 381350	Date of Previous Inspection: 04/21/2011		Risk: Risk 1 (High)	
Sanitarian Badge #: 327	Supv. Badge #: 323	Date of Inspection: 04/22/2011	Insp. Type: License Re-Inspection	SR #:	Time Started: 09:40 AM	Time Completed: 10:05 AM
				Result: Pass		
Business Name (DBA) UNION SUSHI AND BARBEQUE BAR			Business Address 230 W ERIE ST		Zip Code 60654	
Location on Site 1st floor and mezzanine	Business Telephone # (312) 662-4888	Certified Manager WORACHAI THAPTHIMKUNA	Certificate # HS7-4228	Certified Type City of Chicago	Expiration Date 05/25/2014	
Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified, registered, Environmental Health Sanitarian.						
Violation #						Correct By
Correction #						Corrected On
2						04/22/2011
18						04/22/2011
32						04/22/2011
33						04/22/2011
37						04/22/2011
41						04/22/2011
<b>Inspection Comments</b> ON PREMISES FOR A LICENSE REINSPECTION. ALL VIOLATIONS ISSUED ON 4/21/11 HAVE BEEN CORRECTED. NO NEW VIOLATIONS WERE ISSUED. PREMISES MEETS THE MINIMUM REQUIREMENTS FOR A REATIL FOOD LICENSE AS SPECIFIED BY CITY ORDINANCE.						
<b>7-42-070 REINSPECTION FEE:</b> A \$50 re-inspection fee shall be assessed against the Licensee of any establishment for each inspection conducted by the Department of Public Health to address a violation previously identified by the Department.						
Sanitarian Signature		Report Discussed With:		Title	Signature	Date
		WORACHAI THAPTHIMKUNA				04/22/2011

Form LG 1410 - Revised: CL-3-06

Inspection #: 419242		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 10/06/2010	
License #: 1960109				Started: 01:35pm	Completed: 04:00pm
Inspection Type: Canvass				Inspector's Badge #: 327	Supervisor's Badge #: 323
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F, Sa, Su	
SR #:	SFP #:			From: 11:00 AM	To: 11:00 PM
Business Address: 3136 N BROADWAY			Zip: 60657	Location on Site: 1st floor/basement	Business Phone: (773) 528-1902
Legal Name: HJJIN CORPORATION		D/B/A: HATSU HANA JAPANESE RESTAURANT		A/K/A: HATSU HANA JAPANESE RESTAURANT	
Certified Manager: KYU HONG		Certificate #: HWC-85464	Certificate Type: City of Chicago	Expiration Date: 08/28/2011	# Certified Managers: 1
Disposal Service: ALLIED WASTE		Pest Control: TERMINIX		Pest License #: 051-003622	
Total # Seats: 49	# Food Prep Areas: 3	HACCP Concept Presented: Yes		Citations Issued: 2	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes		School Type:	# Employees: 3
HT Dish Machine: No	LT Dish Machine: No	3 Compartment Sink: Yes, Not Setup		License Suspended: No	Cease and Desist:
# of Washbowl Sinks: 2	# of Exposed Sinks: 3	# of Utility Sinks: 1	# 2 Compartment Sinks: 0	# 3 Compartment Sinks: 3	# Other Sinks: 0
Location: WASHROOMS	Location: PREP AREAS	Location: BASEMENT	Location:	Location: Prep Areas/bar	Location:
<b>Food Temperature Observations</b>					
Product: Cold - Eggs	Temp: 46.20° F	Location: Refrigerator	Product: Cold - Fish	Temp: 46.20° F	Location: Refrigerator
Product: Cold - AIR	Temp: 48.00° F	Location: Refrigerator	Product: Cold - AIR	Temp: 46.00° F	Location: Refrigerator

Critical Violations Items 1 - 14 (\$500 fine per each violation)	
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)	
02	Facilities to maintain proper temperature
03	Potentially hazardous food meets temperature requirement during storage, preparation display and service
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
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
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
16	Food protected during storage, preparation, display, service and transportation
17	Potentially hazardous food properly thawed
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
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	
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served
FEIR-CL - revised 6-09	
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, 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
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles
32	Food and non-food contact surfaces properly designed, 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
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 provided: complete separation from living/sleeping quarters
38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained
39	Linen: clean and soiled properly stored
40	Refrigeration and metal stem thermometers provided and conspicuous
41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored
42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn
43	Food (ice) dispensing utensils, wash cloths properly stored
44	Only authorized personnel in the food-prep area
No Smoking Regulations 7-32-010 Through 090	
70	No Smoking Regulations

[illegible]



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

**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

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. 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 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 <b>Food Establishment Inspection Report</b> <b>Form – 1410</b>	
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A/P Lic. #: 1960109	Inspection #: 419328	Re-Inspection of #: 419242	Date of Previous Inspection: 10/06/2010	Risk: Risk 1 (High)
Sanitarian Badge #: 327	Supv. Badge #: 323	Date of Inspection: 10/08/2010	Insp. Type: Tag Removal	SR #: Time Started: 11:10 AM Time Completed: 11:50 AM
Result: Pass w/ Conditions				

Business Name (DBA) HATSU HANA JAPANESE RESTAURANT		Business Address 3136 N BROADWAY		Zip Code 60657	
Location on Site 1st floor/basement	Business Telephone # (773) 528-1902	Certified Manager KYU HONG	Certificate # HWC-85464	Certified Type City of Chicago	Expiration Date 08/28/2011

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified, registered, Environmental Health Sanitarian.

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.	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

Correction #		Corrected On

**Inspection Comments**

ON PREMISES FOR TAG REMOVAL. PREP COOLER HAD AN AIR TEMPERATURE OF 39F. REMOVED HELD FOR INSPECTION TAG. SUSHI COOLER HAD AN AIR TEMPERATURE OF 38F. REMOVED HELD FOR INSPECTION TAG.

**7-42-070 REINSPECTION FEE:** A \$50 re-inspection fee shall be assessed against the Licensee of any establishment for each inspection conducted by the Department of Public Health to address a violation previously identified by the Department.

Sanitarian Signature 	Report Discussed With: KYU HONG	Title	Signature 	Date 10/08/2010
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Form LG 1410 - Revised: CL-3-06



Inspection #: 612225		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 05/18/2011	
License #: 33631				Started: 11:45am	Completed: 02:55pm
Inspection Type: Canvass				Inspector's Badge #: 327	Supervisor's Badge #: 323
Facility Type: Restaurant				Days of Operation: M,Tu,W,Th,F,Sa,Su	
SR #:	SFP #:			From: 12:00 PM	To: 12:00 AM
Business Address: 1400 N WELLS ST		Zip: 60610	Location on Site: BSM1,1ST-2ND FL		Business Phone: (312) 664-3663
Legal Name: KONISAN, INC.		D/B/A: KAMEHACHI OF TOKYO		A/K/A: KAMEHACHI OF TOKYO	
Certified Manager: RAINIER CALMA	Certificate #: HWC-85967	Certificate Type: City of Chicago	Expiration Date: 10/29/2011		# Certified Managers: 2
Disposal Service: ALLIED WASTE		Pest Control: ECOLAB		Pest License #: 051-012177	
Total # Seats: 150	# Food Prep Areas: 4	HACCP Concept Presented: Yes		Citations Issued: 4	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 30	# Washrooms: 4
HT Dish Machine: Yes, Hot Water 180.00°F		LT Dish Machine: No	3 Compartment Sink: Yes, Not Setup		License Suspended: No
Cease and Desist:					
# of Washbowl Sinks: 4	# of Exposed Sinks: 5	# of Utility Sinks: 0	# 2 Compartment Sinks: 0	# 3 Compartment Sinks: 3	# Other Sinks: 0
Location: WASHROOMS	Location: PREP/BAR	Location: NONE	Location: NONE	Location: BAR/DISHWASHING AREA	Location: NONE
Food Temperature Observations					
Product: Cold - Fish	Temp: 46.00° F	Location: Refrigerator	Product: Cold - AIR	Temp: 47.00° F	Location: Refrigerator
Product: Hot - Soup	Temp: 170.00° F	Location: Hot-Hold Unit	Product: Hot - Rice	Temp: 180.00° F	Location: Hot-Hold Unit

Critical Violations Items 1 - 14 (\$500 fine per each violation)		
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)		
02	Facilities to maintain proper temperature	X
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	
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	
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	X
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)		
Food Protection 7-38-005 (A)		
15	Unwrapped and potentially hazardous food not re-served	
16	Food protected during storage, preparation, display, service and transportation	
17	Potentially hazardous food properly thawed	
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	X
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		
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served	
FEIR-CL - revised 6-09		
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, 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	
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	
32	Food and non-food contact surfaces properly designed, constructed and maintained	X
33	Food and non-food contact equipment utensils clean, free of 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	X
35	Walls, ceilings, attached equipment constructed per code: good repair, surfaces clean and dust-less cleaning methods	X
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	X
38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained	X
39	Linen: clean and soiled properly stored	
40	Refrigeration and metal stem thermometers provided and conspicuous	X
41	Premises maintained free of litter, unnecessary articles, 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	
44	Only authorized personnel in the food-prep area	
No Smoking Regulations 7-32-010 Through 090		
70	No Smoking Regulations	

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	RAINIER CALMA	HWC-85967	10/29/2011	
2	DANIEL OH	IRA-45961	04/26/2016	

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 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.	05/18/2011
03	All cold food shall be stored at a temperature of 40F or less. OBSERVED POTENTIALLY HAZARDOUS FOODS AT IMPROPER TEMPERATURES. OBSERVED COOKED EEL STORED ON TOP OF THE TOASTER AT 65F. OBSERVED THE FOLLOWING FOODS STORED INSIDE OF THE SUSHI PREP COOLER: SUSHI AT 46F, CREAM CHEESE AT 45F, SCALLOPS AT 44F. MANAGEMENT VOLUNTARILY DISCARDED 14# OF FOOD WORTH \$150. CRITICAL VIOLATION 7-38-005A.	05/18/2011
12	Adequate and convenient hand washing facilities shall be provided for all employees. NO HANDSOAP WAS AVAILABLE AT THE SUSHI PREP AREA HANDSINK AT THE TIME OF THE INSPECTION. MANAGEMENT PROVIDED HANDSOAP AT THE HANDSINK AT MY REQUEST. MANAGEMENT INSTRUCTED TO MAINTAIN ALL HANDSINKS WITH A SUPPLY OF SOAP AND TOWELS. CRITICAL VIOLATION 7-38-030.	05/18/2011
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 ACTIVITY. SERIOUS VIOLATION 7-38-020.	05/25/2011
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
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 GREASE FROM THE VENTILATION HOOD AND FILTERS.	08/18/2011
34	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 walls and ceilings shall be in good repair and easily cleaned. VINYL BASEBOARD IS MISSING AROUND THE WALLS OF THE 1ST FLOOR BAR.	08/18/2011
37	Toilet rooms shall be completely enclosed and shall be vented to the outside air or mechanically ventilated. THE VENTILATION FAN IN THE 2ND FLOOR MEN'S RESTROOM IS NOT OPERATIONAL. MUST REPLACE.	08/18/2011
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.	08/18/2011
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 WORKING THERMOMETERS IN ALL COOLERS, ESPECIALLY IN THE SUSHI PREP COOLERS.	08/18/2011
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 NUMBER OF CIGARETTE BUTTS AND SOME LITTER AROUND THE GARBAGE DUMPSTERS. MUST MAINTAIN THIS AREA CLEAN.	08/18/2011

**HACCP Principle:**

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

**Comment:** ON PREMISES FOR A 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)

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. 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 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.

	<b>Chicago Department of Public Health</b> <b>Food Protection Division</b> <b>Food Establishment Inspection Report</b> <b>Form – 1410</b>	
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A/P Lic. #: 33631	Inspection #: 612248	Re-Inspection of #: 612225	Date of Previous Inspection: 05/18/2011	Risk: Risk 1 (High)
Sanitarian Badge #: 327	Supv. Badge #: 323	Date of Inspection: 06/02/2011	Insp. Type: Canvass Re-Inspection	SR #: Time Started: 11:00 AM Time Completed: 12:35 PM
Result: Pass w/ Conditions				

Business Name (DBA) KAMEHACHI OF TOKYO	Business Address 1400 N WELLS ST	Zip Code 60610
Location on Site BSMT, 1ST-2ND FL	Business Telephone # (312) 664-3663	Certified Manager DANIEL OH
	Certificate # IRA-45961	Certified Type City of Chicago
Expiration Date 04/26/2016		

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified, registered, Environmental Health Sanitarian.

Violation #		Correct By
14	A separate and distinct offense shall be deemed to have been committed for each Serious violation that is not corrected upon re-inspection by the health authority. PREVIOUS SERIOUS VIOLATION FROM REPORT #612225 ON 5/18/11 NOT CORRECTED: 18/01- 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, ON ELECTRICAL BOXES AND DRAIN LINES IN THE BASEMENT. MANAGEMENT CLEANED THE DROPPINGS WHERE NOTED WITH A VACUUM. PEST CONTROL SERVICE BY ECOLAB ON 5/22/11. CRITICAL VIOLATION 7-42-090.	C.D.I.
18	SEE VIOLATION #14.	06/02/2011
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
34	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 walls and ceilings shall be in good repair and easily cleaned. VINYL BASEBOARD IS MISSING AROUND THE WALLS OF THE 1ST FLOOR BAR.	08/18/2011
37	Toilet rooms shall be completely enclosed and shall be vented to the outside air or mechanically ventilated. THE VENTILATION FAN IN THE 2ND FLOOR MEN'S RESTROOM IS NOT OPERATIONAL. MUST REPLACE.	08/18/2011
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.	08/18/2011
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 WORKING THERMOMETERS IN ALL COOLERS, ESPECIALLY IN THE SUSHI PREP COOLERS.	08/18/2011
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 NUMBER OF CIGARETTE BUTTS AND SOME LITTER AROUND THE GARBAGE DUMPSTERS. MUST MAINTAIN THIS AREA CLEAN.	08/18/2011

Correction #		Corrected On
33		06/02/2011

**Inspection Comments**

ON PREMISES FOR A CANVASS REINSPECTION.  
 CITATION ISSUED H000073061-10  
 COURT DATE 7/7/11 AT 2PM AT 400 WEST SUPERIOR, ROOM 107.

**7-42-070 REINSPECTION FEE:** A \$50 re-inspection fee shall be assessed against the Licensee of any establishment for each inspection conducted by the Department of Public Health to address a violation previously identified by the Department.

Sanitarian Signature 	Report Discussed With: DANIEL OH	Title	Signature 	Date 06/02/2011
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Form LG 1410 - Revised: CL-3-06

Inspection #: 277617		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030      FAX: 312.746.4240 TTY: 312.744.2374      www.CityofChicago.org/Health		Inspection Date: 07/22/2010	
License #: 2021306				Started: 08:45am	Completed: 10:00am
Inspection Type: License-Task Force				Inspector's Badge #: 327	Supervisor's Badge #: 310
Facility Type: Restaurant				Days of Operation: Tu, W, Th, F, Sa, Su	
SR #:	SFP #:			From: 11:30 AM	To: 12:00 AM
Business Address: 3056 N LINCOLN AVE		Zip: 60657	Location on Site: 1st/2nd floor	Business Phone: (773) 697-4725	
Legal Name: HAROLD'S RESTAURANT LLC		D/B/A: Chizakaya		A/K/A: Chizakaya	
Certified Manager: HAROLD JURADO		Certificate #: HWC-95444	Certificate Type: City of Chicago	Expiration Date: 02/25/2015	# Certified Managers: 1
Disposal Service: VEOLIA		Pest Control: ORKIN		Pest License #: 051-016715	
Total # Seats: 60	# Food Prep Areas: 1	HACCP Concept Presented: Yes		Citations Issued: 0	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 7	# Washrooms: 3
HT Dish Machine: No	LT Dish Machine: No	3 Compartment Sink: Yes, Not Setup		License Suspended: No	Cease and Desist:
# of Washbowl Sinks: 3	# of Exposed Sinks: 3	# of Utility Sinks: 1	# 2 Compartment Sinks: 0	# 3 Compartment Sinks: 2	# Other Sinks: 0
Location: WASHROOMS	Location: Prep Area/bar	Location: Rear	Location:	Location: Prep Area/bar	Location:
<b>Food Temperature Observations</b>					
Product: Cold - AIR		Temp: 37.70° F		Location: Refrigerator	
				Product:	Temp:      Location:

Critical Violations Items 1 - 14 (\$500 fine per each violation)		
Food Protection 7-38-005 (B) (B-2)		
01	Source sound condition, no spoilage, foods properly labeled, shelfish tags in place	
Food Protection 7-38-005 (A)		
02	Facilities to maintain proper temperature	X
03	Potentially hazardous food meets temperature requirement during storage, preparation display and service	
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	
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	
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	
16	Food protected during storage, preparation, display, service and transportation	
17	Potentially hazardous food properly thawed	
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	
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		
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served	

FEIR-CL - revised 6-09

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, maintained, installed, located and operated	X
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	
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	
32	Food and non-food contact surfaces properly designed, constructed and maintained	X
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	X
35	Walls, ceilings, attached equipment constructed per code: good repair, surfaces clean and dust-less cleaning methods	X
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	X
39	Linen: clean and soiled properly stored	
40	Refrigeration and metal stem thermometers provided and conspicuous	
41	Premises maintained free of litter, unnecessary articles, 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	
44	Only authorized personnel in the food-prep area	
No Smoking Regulations 7-32-010 Through 090		
70	No Smoking Regulations	



[illegible]

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

**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

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. 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 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 #: 525268		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 03/23/2011	
License #: 1803353				Started: 02:55pm	Completed: 05:30pm
Inspection Type: Canvass				Inspector's Badge #: 344	Supervisor's Badge #: 323
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F, Sa, Su	
SR #:	SFP #:			From: 11:30 AM	To: 10:00 PM
Business Address: 1025 W LAWRENCE AVE		Zip: 60640	Location on Site: 1st Floor	Business Phone: (773) 988-0623	
Legal Name: DIB, INC.		D/B/A: DIB SUSHI BAR AND THAI CUISINE		A/K/A: DIB SUSHI BAR AND THAI CUISINE	
Certified Manager: MONTRA KAENJUMJORN		Certificate #: HWC-90795	Certificate Type: City of Chicago	Expiration Date: 07/30/2013	# Certified Managers: 1
Disposal Service: ALLIED WASTE		Pest Control: TERMINIX P.C.		Pest License #: 051-003622	
Total # Seats: 41	# Food Prep Areas: 3	HACCP Concept Presented: Yes		Citations Issued: 2	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 8	# Washrooms: 2
HT Dish Machine:	LT Dish Machine: Yes, Chlorine 100ppm	3 Compartment Sink: Yes, Not Setup		License Suspended:	Cease and Desist:
# of Washbowl Sinks: 2	# of Exposed Sinks: 3	# of Utility Sinks: 1	# 2 Compartment Sinks:	# 3 Compartment Sinks: 1	# Other Sinks: Close Up #:
Location: RESTROOM	Location: PREP AREA	Location: CLOSET INSIDE OF RESTROOM	Location:	Location: KITCHEN AREA	Location:
<b>Food Temperature Observations</b>					
Product: Cold - Chicken		Temp: 46.00° F	Location: Refrigerator	Product: Cold - SHRIMP RAW	
				Temp: 38.50° F	Location: Refrigerator

Critical Violations Items 1 - 14 (\$500 fine per each violation)		
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)		
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	X
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	
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	
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	
16	Food protected during storage, preparation, display, service and transportation	
17	Potentially hazardous food properly thawed	
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	
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		
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served	
FEIR-CL - revised 6-09		
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, 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	X
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	X
32	Food and non-food contact surfaces properly designed, constructed and maintained	X
33	Food and non-food contact equipment utensils clean, free of 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	X
35	Walls, ceilings, attached equipment constructed per code: good repair, surfaces clean and dust-less cleaning methods	X
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	X
39	Linen: clean and soiled properly stored	
40	Refrigeration and metal stem thermometers provided and conspicuous	
41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored	
42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn	
43	Food (ice) dispensing utensils, wash cloths properly stored	
44	Only authorized personnel in the food-prep area	
No Smoking Regulations 7-32-010 Through 090		
70	No Smoking Regulations	



Inspection #: 634754		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 09/28/2011	
License #: 1803353				Started: 12:45pm	Completed: 03:15pm
Inspection Type: Complaint				Inspector's Badge #: 378	Supervisor's Badge #: 323
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F, Sa, Su	
SR #: 11-03588953	SFP #:			From: 11:30 AM	To: 10:00 PM
Business Address: 1025 W LAWRENCE AVE		Zip: 60640	Location on Site: 1st Floor	Business Phone: (773) 988-0623	
Legal Name: DIB, INC.		D/B/A: DIB SUSHI BAR AND THAI CUISINE		A/K/A: DIB SUSHI BAR AND THAI CUISINE	
Certified Manager: MONTRA KAENJUMJORN		Certificate #: HWC-90795	Certificate Type: City of Chicago	Expiration Date: 07/30/2013	# Certified Managers: 1
Disposal Service: ALLIED WASTE		Pest Control: TERMINIX P.C.		Pest License #: 051-003622	
Total # Seats: 41	# Food Prep Areas: 3	HACCP Concept Presented: Yes		Citations Issued: 2	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 8	# Washrooms: 2
HT Dish Machine: No	LT Dish Machine: Yes, Chlorine 100ppm	3 Compartment Sink: Yes, Not Setup, Chlorine 100ppm		License Suspended:	Cease and Desist:
# of Washbowl Sinks: 2	# of Exposed Sinks: 3	# of Utility Sinks: 1	# 2 Compartment Sinks:	# 3 Compartment Sinks: 1	# Other Sinks: Close Up #:
Location: RESTROOM	Location: PREP AREA	Location: CLOSET INSIDE OF RESTROOM	Location:	Location: KITCHEN AREA	Location:
<b>Food Temperature Observations</b>					
Product: Hot - Rice	Temp: 175.00° F	Location: Hot-Hold Unit	Product: Cold - SLICED TUNA	Temp: 37.80° F	Location: Cold-Hold Unit

Critical Violations Items 1 - 14 (\$500 fine per each violation)		
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)		
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	
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	
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	
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	
16	Food protected during storage, preparation, display, service and transportation	
17	Potentially hazardous food properly thawed	
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	
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		
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served	

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Food Equipment and Utensil 7-38-030		
22	Dish machines: provided with accurate thermometers, chemical test kits and suitable gauge cook	
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	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 advisory posted as needed	
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	
32	Food and non-food contact surfaces properly designed, constructed and maintained	X
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	
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 provided: complete separation from living/sleeping quarters	
38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained	X
39	Linen: clean and soiled properly stored	
40	Refrigeration and metal stem thermometers provided and conspicuous	
41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored	
42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn	X
43	Food (ice) dispensing utensils, wash cloths properly stored	
44	Only authorized personnel in the food-prep area	
No Smoking Regulations 7-32-010 Through 090		
70	No Smoking Regulations	



[illegible]

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

**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: <u>  X  </u> CANCELED: _____
	Report discussed with Signature <input type="text"/> Sanitarian's Signature <input type="text"/>

[http://chicago.il.egov.com/templates/145/Food%20Inspection/report\\_full.cfm?inspect](http://chicago.il.egov.com/templates/145/Food%20Inspection/report_full.cfm?inspect) 10/21/2011



Inspection #: 284979		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 09/01/2010	
License #: 80130				Started: 02:25pm	Completed: 04:00pm
Inspection Type: Canvass				Inspector's Badge #: 377	Supervisor's Badge #: 207
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F	
SR #:	SFP #:			From: 07:00 AM	To: 04:00 PM
Business Address: 179 W VAN BUREN ST		Zip: 60605	Location on Site: 1st Floor	Business Phone: (312) 435-4005	
Legal Name: JAPAN FOOD EXPRESS CO		D/B/A: TOKYO LUNCH BOXES & CATERING		A/K/A: TOKYO LUNCH BOXES & CATERING	
Certified Manager: Mizaël Perez		Certificate #: -18332	Certificate Type: City of Chicago	Expiration Date: 05/13/2014	# Certified Managers: 3
Disposal Service: Waste Managemnet		Pest Control: Anderson		Pest License #: 051-003143	
Total # Seats: 15	# Food Prep Areas: 1	HACCP Concept Presented: Yes		Citations Issued: 1	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:		Running Hot Water: Yes	School Type:	# Employees: 5 # Washrooms: 1
HT Dish Machine: No	LT Dish Machine: No	3 Compartment Sink: Yes		License Suspended: No	Cease and Desist:
# of Washbowl Sinks: 1	# of Exposed Sinks: 1	# of Utility Sinks: 1	# 2 Compartment Sinks: 0	# 3 Compartment Sinks: 1	# Other Sinks: 0 Close Up #:
Location: restroom	Location: preparation	Location: rear	Location:	Location: dishwashing	Location:
<b>Food Temperature Observations</b>					
Product: Hot - Sushi rice	Temp: 114.00° F	Location: Hot-Hold Unit	Product: Cold - Fish	Temp: 38.90° F	Location: 2-Door Refrigerator
Product: Cold - salmon	Temp: 39.80° F	Location: 2-Door Refrigerator	Product:	Temp:	Location:

Critical Violations Items 1 - 14 (\$500 fine per each violation)	
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)	
02	Facilities to maintain proper temperature
03	Potentially hazardous food meets temperature requirement during storage, preparation display and service
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
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
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
16	Food protected during storage, preparation, display, service and transportation
17	Potentially hazardous food properly thawed
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
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	
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served

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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, 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
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles
32	Food and non-food contact surfaces properly designed, 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
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 provided: complete separation from living/sleeping quarters
38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained
39	Linen: clean and soiled properly stored
40	Refrigeration and metal stem thermometers provided and conspicuous
41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored
42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn
43	Food (ice) dispensing utensils, wash cloths properly stored
44	Only authorized personnel in the food-prep area
No Smoking Regulations 7-32-010 Through 090	
70	No Smoking Regulations

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

[illegible]

**HACCP 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: 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)

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

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. 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 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 #: 567236		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 02/17/2011	
License #: 64038				Started: 10:05am	Completed: 12:15pm
Inspection Type: Canvass				Inspector's Badge #: 388	Supervisor's Badge #: 310
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F, Sa, Su	
SR #:	SFP #:			From: 12:00 PM	To: 09:00 PM
Business Address: 30 S MICHIGAN AVE		Zip: 60603	Location on Site: 1	Business Phone: (312) 345-1234	
Legal Name: CAFE THAI, CORP.		D/B/A: HOT WOKS COOL SUSHI		A/K/A: HOT WOKS COOL SUSHI	
Certified Manager: LOIS LEE		Certificate #: IRA-41066	Certificate Type: City of Chicago	Expiration Date: 06/10/2014	# Certified Managers: 4
Disposal Service: PREMIER		Pest Control: SUREWAY 006997		Pest License #: 051-006997	
Total # Seats: 80	# Food Prep Areas: 2	HACCP Concept Presented: Yes		Citations Issued: 2	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 152	# Washrooms: 2
HT Dish Machine: No	LT Dish Machine: Yes, Chlorine 100ppm	3 Compartment Sink: Yes, Not Setup		License Suspended:	Cease and Desist:
# of Washbowl Sinks:	# of Exposed Sinks: 3	# of Utility Sinks: 1	# 2 Compartment Sinks: 1	# 3 Compartment Sinks: 1	# Other Sinks:
Location: TOILET	Location: PREP/ BAR	Location: REAR	Location: PREP	Location: BAR	Location:
Food Temperature Observations					
Product: Frozen - Beef	Temp: 52.80° F	Location: W.I.F	Product: Cold - Chicken	Temp: 41.20° F	Location: Walk-In Cooler
Product: Hot - Rice	Temp: 138.70° F	Location: Hot-Hold Unit	Product:	Temp:	Location:

Critical Violations Items 1 - 14 (\$500 fine per each violation)	
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)	
02	Facilities to maintain proper temperature
03	Potentially hazardous food meets temperature requirement during storage, preparation display and service
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
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
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
16	Food protected during storage, preparation, display, service and transportation
17	Potentially hazardous food properly thawed
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
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	
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served

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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, 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
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles
32	Food and non-food contact surfaces properly designed, 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
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 provided: complete separation from living/sleeping quarters
38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained
39	Linen: clean and soiled properly stored
40	Refrigeration and metal stem thermometers provided and conspicuous
41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored
42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn
43	Food (ice) dispensing utensils, wash cloths properly stored
44	Only authorized personnel in the food-prep area
No Smoking Regulations 7-32-010 Through 090	
70	No Smoking Regulations

[illegible]

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





**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

Report discussed with Signature 

Sanitarian's Signature 

[http://chicago.il.gegov.com/\\_templates/145/Food%20Inspection/report\\_full.cfm?inspect...](http://chicago.il.gegov.com/_templates/145/Food%20Inspection/report_full.cfm?inspect...) 10/21/2011

	<b>Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form – 1410</b>						
A/P Lic. #: 64038	Inspection #: 567251	Re-Inspection of #: 567236	Date of Previous Inspection: 02/17/2011	Risk: Risk 1 (High)			
Sanitarian Badge #: 388	Supv. Badge #: 310	Date of Inspection: 02/25/2011	Insp. Type: Tag Removal	SR #:	Time Started: 08:25 AM	Time Completed: 08:50 AM	Result: Pass
Business Name (DBA) HOT WOKS COOL SUSHI		Business Address 30 S MICHIGAN AVE			Zip Code 60603		
Location on Site 1	Business Telephone # (312) 345-1234	Certified Manager	Certificate #	Certified Type	Expiration Date		
Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified, registered, Environmental Health Sanitarian.							
Violation #						Correct By	
32						05/17/2011	
36						05/17/2011	
Correction #						Corrected On	
30						02/25/2011	
<b>Inspection Comments</b> FREEZER TEMP IS NOW AT 0F, TAG IS REMOVED MAY RESUME USAGE.							
<b>7-42-070 REINSPECTION FEE:</b> A \$50 re-inspection fee shall be assessed against the Licensee of any establishment for each inspection conducted by the Department of Public Health to address a violation previously identified by the Department.							
Sanitarian Signature		Report Discussed With:		Title	Signature		Date
		DAVID LEE					02/25/2011

Form LG 1410 - Revised: CL-3-06



Inspection #: 579551		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 03/04/2011	
License #: 1678980				Started: 01:20pm	Completed: 03:15pm
Inspection Type: Canvass				Inspector's Badge #: 378	Supervisor's Badge #: 323
Facility Type: Restaurant				Days of Operation: M,Tu,W,Th,F,Sa,Su	
SR #:	SFP #:			From: 11:30 AM	To: 10:30 PM
Business Address: 3734-36 N BROADWAY		Zip: 60613	Location on Site: 1st Floor	Business Phone: (773) 404-0555	
Legal Name: JVZ INVESTMENT INC.		D/B/A: JAI YEN		A/K/A: JAY YEN	
Certified Manager: PHETCHARAT JATURASRIBORISUT		Certificate #: HWC-90599	Certificate Type: City of Chicago	Expiration Date: 06/29/2013	# Certified Managers: 2
Disposal Service: GROOT		Pest Control: ANDERSON		Pest License #: 051-008688	
Total # Seats: 40	# Food Prep Areas: 3	HACCP Concept Presented: Yes		Citations Issued: 2	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 5	# Washrooms: 2
HT Dish Machine: No	LT Dish Machine: Yes, Chlorine 100ppm	3 Compartment Sink: Yes, Not Setup		License Suspended:	Cease and Desist:
# of Washbowl Sinks: 2	# of Exposed Sinks: 4	# of Utility Sinks: 1	# 2 Compartment Sinks: 0	# 3 Compartment Sinks: 1	# Other Sinks: 0
Location: TOILET ROOM	Location: FRONT/REAR/SUSH/DISH ROOM	Location: DISH ROOM	Location:	Location: DISH ROOM	Location:
<b>Food Temperature Observations</b>					
Product: Cold - Beef	Temp: 41.10° F	Location: 2-Door Refrigerator	Product: Hot - Rice	Temp: 159.00° F	Location: Hot-Hold Unit

Critical Violations Items 1 - 14 (\$500 fine per each violation)	
Food Protection 7-38-005 (B) (B-2)	
01	Source sound condition, no spoilage, foods properly labeled, shelflife tags in place
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
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
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
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
16	Food protected during storage, preparation, display, service and transportation
17	Potentially hazardous food properly thawed
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
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	
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served

FEIR-CL - revised 6-09

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, 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
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles
32	Food and non-food contact surfaces properly designed, 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
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 provided: complete separation from living/sleeping quarters
38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained
39	Linen: clean and soiled properly stored
40	Refrigeration and metal stem thermometers provided and conspicuous
41	Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored
42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn
43	Food (ice) dispensing utensils, wash cloths properly stored
44	Only authorized personnel in the food-prep area
No Smoking Regulations 7-32-010 Through 090	
70	No Smoking Regulations

[illegible]

4. Establish a Monitoring System: KEEP A TIME AND TEMPERATURE LOG OF COLD AND HOT FOOD PRODUCTS.KEEP A TIME AND TEMPERATURE LOG FOR COOLING PROCESS(COOL FOOD FROM 140F TO 70F WITHIN 2 HOURS THAN COOL FOOD TO 40F WITH ADDITIONAL 4 HOURS).

**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 within the time frame specified. Minor violations must be corrected by the next routine inspection. 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 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 #: 391343		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 12/29/2010	
License #: 1678980				Started: 12:50pm	Completed: 03:00pm
Inspection Type: SFP/COMPLAINT				Inspector's Badge #: 344	Supervisor's Badge #: 323
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F, Sa, Su	
SR #: 10-02056533	SFP #: 10-262			From: 11:30 AM	To: 10:30 PM
Business Address: 3734-36 N BROADWAY		Zip: 60613	Location on Site: 1st Floor	Business Phone: (773) 404-0555	
Legal Name: JVZ INVESTMENT INC.		D/B/A: JAI YEN		A/K/A: JAY YEN	
Certified Manager: PHETCHARAT JATURASRIBORISUT		Certificate #: HWC-90599	Certificate Type: City of Chicago	Expiration Date: 06/29/2013	# Certified Managers: 2
Disposal Service: GROOT		Pest Control: ANDERSON		Pest License #: 051-008688	
Total # Seats: 40	# Food Prep Areas: 3	HACCP Concept Presented: Yes		Citations Issued: 2	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 5	# Washrooms: 2
HT Dish Machine:	LT Dish Machine: Yes, Chlorine 100ppm	3 Compartment Sink: Yes, Not Setup		License Suspended:	Cease and Desist:
# of Washbowl Sinks: 2	# of Exposed Sinks: 4	# of Utility Sinks: 1	# 2 Compartment Sinks: 0	# 3 Compartment Sinks: 1	# Other Sinks: 0
Location: TOILET ROOM	Location: FRONT/ REAR/SUSHI/DISH ROOM	Location: DISH ROOM	Location:	Location: DISH ROOM	Location:
<b>Food Temperature Observations</b>					
Product: Cold - Tuna	Temp: 45.00° F	Location: SUSHI DISPLAY	Product: Cold - SHRIMP	Temp: 50.00° F	Location: 2-Door Refrigerator
Product: Cold - SHRIMP	Temp: 40.00° F	Location: SUSHI DISPLAY	Product:	Temp:	Location:

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

[illegible]

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

**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)





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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. 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 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.



	<b>Chicago Department of Public Health</b> <b>Food Protection Division</b> <b>Food Establishment Inspection Report</b> <b>Form – 1410</b>					
A/P Lic. #: 1678980	Inspection #: 68092	Re-Inspection of #: 68070	Date of Previous Inspection: 01/28/2010		Risk: Risk 1 (High)	
Sanitarian Badge #: 378	Supv. Badge #:	Date of Inspection: 02/01/2010	Insp. Type: Tag Removal	SR #:	Time Started: 03:55 PM	Time Completed: 04:30 PM
				<b>Result:</b>		Pass w/ Conditions
Business Name (DBA) JAI YEN		Business Address 3734-36 N BROADWAY			Zip Code 60613	
Location on Site 1st Floor	Business Telephone # (773) 404-0555	Certified Manager KANOKWARIN SIROWATE	Certificate # HWC-96833	Certified Type City of Chicago	Expiration Date 06/21/2015	
Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified, registered, Environmental Health Sanitarian.						
<b>Violation #</b>						<b>Correct By</b>
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair. RAW WOOD IS INSTALLED AROUND EXPOSED HAND SINK IN SUSHI AREA, INSTRUCTED TO PAINT OR PROVIDE A SMOOTH CLEANABLE AND NON ABSORBENT MATERIAL. REMOVE DISH SOAP FROM ABOVE FAUCET AT PREP SINK					04/28/2010
33	All food and non-food contact surfaces of equipment and all food storage utensils shall be thoroughly cleaned and sanitized daily. OBSERVED DIRTY UTENSILS (FOOD TONGUES AND OTHER ITEMS DIRTY STORED INSIDE OVEN, INSTRUCTED TO REMOVE KEEP COOKING EQUIPMENT CLEAN, INCLUDED DEEP FRYER (GREASE BUILD UP)					04/28/2010
<b>Correction #</b>						<b>Corrected On</b>
<b>Inspection Comments</b> ICE MACHINE WAS TAGGED ON 1-28-10. ICE MACHINE WAS CLEANED AND SANITIZED BY EMPIRE COOLER SERVICE. UNTAGGED UNIT.						
<b>7-42-070 REINSPECTION FEE:</b> A \$50 re-inspection fee shall be assessed against the Licensee of any establishment for each inspection conducted by the Department of Public Health to address a violation previously identified by the Department.						
Sanitarian Signature		Report Discussed With:		Title	Signature	Date
		KANOKWARIN SIROWATE				02/01/2010

Form LG 1410 - Revised: CL-3-06



	<b>Chicago Department of Public Health</b> <b>Food Protection Division</b> <b>Food Establishment Inspection Report</b> <b>Form – 1410</b>	
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A/P Lic. #: 1678980	Inspection #: 68092	Re-Inspection of #: 68070	Date of Previous Inspection: 01/28/2010	Risk: Risk 1 (High)
Sanitarian Badge #: 378	Supv. Badge #:	Date of Inspection: 02/01/2010	Insp. Type: Tag Removal	SR #: Time Started: 03:55 PM Time Completed: 04:30 PM Result: Pass w/ Conditions

Business Name (DBA) JAI YEN		Business Address 3734-36 N BROADWAY		Zip Code 60613	
Location on Site 1st Floor	Business Telephone # (773) 404-0555	Certified Manager KANOKWARIN SIOWATE	Certificate # HWC-96833	Certified Type City of Chicago	Expiration Date 06/21/2015

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified, registered, Environmental Health Sanitarian.

Violation #		Correct By
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair. RAW WOOD IS INSTALLED AROUND EXPOSED HAND SINK IN SUSHI AREA, INSTRUCTED TO PAINT OR PROVIDE A SMOOTH CLEANABLE AND NON ABSORBENT MATERIAL. REMOVE DISH SOAP FROM ABOVE FAUCET AT PREP SINK	04/28/2010
33	All food and non-food contact surfaces of equipment and all food storage utensils shall be thoroughly cleaned and sanitized daily. OBSERVED DIRTY UTENSILS (FOOD TONGUES AND OTHER ITEMS DIRTY STORED INSIDE OVEN, INSTRUCTED TO REMOVE KEEP COOKING EQUIPMENT CLEAN, INCLUDED DEEP FRYER (GREASE BUILD UP)	04/28/2010

Correction #		Corrected On

#### Inspection Comments

ICE MACHINE WAS TAGGED ON 1-28-10. ICE MACHINE WAS CLEANED AND SANITIZED BY EMPIRE COOLER SERVICE. UNTAGGED UNIT.

**7-42-070 REINSPECTION FEE:** A \$50 re-inspection fee shall be assessed against the Licensee of any establishment for each inspection conducted by the Department of Public Health to address a violation previously identified by the Department.

Sanitarian Signature 	Report Discussed With: KANOKWARIN SIOWATE	Title	Signature 	Date 02/01/2010
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Form LG 1410 - Revised: CL-3-06

Inspection #: 154672		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 01/04/2011	
License #: 1618026				Started: 01:50pm	Completed: 04:20pm
Inspection Type: Canvass				Inspector's Badge #: 384	Supervisor's Badge #: 323
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F, Sa, Su	
SR #:	SFP #:			From: 11:00 AM	To: 10:00 PM
Business Address: 2360 N LINCOLN AVE			Zip: 60614	Location on Site: 1st/Basement	Business Phone: (773) 935-5900
Legal Name: NAN'S, INC.		D/B/A: NAN'S		A/K/A: NAN'S	
Certified Manager: John Kwon		Certificate #: hwc-88494	Certificate Type: City of Chicago	Expiration Date: 10/23/2012	# Certified Managers: 2
Disposal Service: Waste Management		Pest Control: RAVEN		Pest License #: 051-020485	
Total # Seats: 48	# Food Prep Areas: 2	HACCP Concept Presented: Yes		Citations Issued: 3	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:		Running Hot Water: Yes	School Type:	# Employees: 6
HT Dish Machine:	LT Dish Machine: Yes, Chlorine 100ppm		3 Compartment Sink: Yes, Not Setup		# Washrooms: 3
# of Washbowl Sinks: 3	# of Exposed Sinks: 3	# of Utility Sinks: 2	# 2 Compartment Sinks: 0	# 3 Compartment Sinks: 2	# Other Sinks: 0
Location: Washrooms	Location: Prep Areas	Location: Rear	Location:	Location: Prep Areas	Location:
Close Up #:					
Food Temperature Observations					
Product: Cold - Eggs	Temp: 58.50° F	Location: Refrigerator	Product: Cold - PORK DUMPLINGS	Temp: 52.50° F	Location: Refrigerator
Product: Hot - Soup	Temp: 153.70° F	Location: Hot-Hold Unit	Product:	Temp:	Location:

Critical Violations Items 1 - 14 (\$500 fine per each violation)		
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)		
02	Facilities to maintain proper temperature	X
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	
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	
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	
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	
16	Food protected during storage, preparation, display, service and transportation	
17	Potentially hazardous food properly thawed	
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	
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		
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served	
FEIR-CL - revised 6-09		
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, 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 advisory posted as needed	X
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	X
32	Food and non-food contact surfaces properly designed, constructed and maintained	X
33	Food and non-food contact equipment utensils clean, free of 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	X
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	
39	Linen: clean and soiled properly stored	
40	Refrigeration and metal stem thermometers provided and conspicuous	X
41	Premises maintained free of litter, unnecessary articles, 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	

	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 re-inspection by the health authority. PREVIOUS MINOR VIOLATIONS FROM 11-3-09 #62732 NOT CORRECTED. #32- OBSERVED 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 SHELVEING 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 SHELVEING 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 OF ICE 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/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. You may request a preliminary hearing 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.

	<b>Chicago Department of Public Health</b> <b>Food Protection Division</b> <b>Food Establishment Inspection Report</b> <b>Form – 1410</b>	
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A/P Lic. #: 1618026	Inspection #: 154686	Re-Inspection #: 154672	Date of Previous Inspection: 01/04/2011	Risk: Risk 1 (High)
Sanitarian Badge #: 384	Supv. Badge #: 323	Date of Inspection: 01/12/2011	Insp. Type: Canvass Re-Inspection	SR #: Time Started: 01:30 PM Time Completed: 03:50 PM Result: Pass w/ Conditions

Business Name (DBA) NAN'S	Business Address 2360 N LINCOLN AVE	Zip Code 60614
Location on Site 1st/Basement	Business Telephone # (773) 935-5900	Certified Manager
	Certificate #	Certified Type
		Expiration Date

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified, registered, Environmental Health Sanitarian.

Violation #	Description	Correct By
14	A separate and distinct offense shall be deemed to have been committed for each Serious violation that is not corrected upon re-inspection by the health authority. PREVIOUS SERIOUS VIOLATION FROM 1-4-11 # 154672 NOT CORRECTED. #33-MUST DETAIL CLEAN ALL PREP TABLES, INTERIOR EXTERIOR ALL COOLERS, FREEZERS AND EQUIPMENT IN BOTH FOOD PREP AREAS. REMOVE ALL DIRT, FOOD DEBRIS AND GREASE. MUST CLEAN TOASTER OVEN. MUST REMOVE ALL DIRT FOOD DEBRIS AND GREASE FROM FLOORS IN BOTH FOOD PREP AREAS. MUST CLEAN WALLS IN FOOD PREP AREAS. BULK FOOD CONTAINERS MUST CLEAN. SEAL ALL OPEN CRACKS/CREVICES AT KITCHEN MOP SINK.	C.D.I.
30	All food not stored in the original container shall be stored in properly labeled containers. ALL PREPARED FOODS IN WALK-IN COOLER MUST BE LABELED AND DATED.	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 IN PREP AREAS. MUST NOT USE RAW WOODEN 2X4'S AS FOOD CONTACT EQUIPMENT AT SUSHI PREP.	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. NEW VIOLATION OBSERVED AT THIS INSPECTION BY SUPERVISOR LOPEZ. BOTH EXPOSED HAND SINKS IN FOOD PREP AREAS MUST HAVE SPLASH GUARDS ON BOTH SIDES.	04/12/2011
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. MUST CLEAN DIRTY FOOD CART ON COOKS LINE.	04/04/2011
34	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair. NEW VIOLATION OBSERVED AT THIS RE-INSPECTION AFTER CARDBOARD WAS REMOVED AS MATTING FROM FLOORS. TILE FLOOR THROUGHOUT COOKS LINE AT DEEP FRYER AND ENTRANCE INTO COOKS LINE IN POOR REPAIR, LOOSE, MISSING GROUT. MUST REPAIR AND RESEAL/RE-GROUT.	04/12/2011
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 WALK-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

Correction #	Description	Corrected On
29		01/12/2011
31		01/12/2011
35		01/12/2011
43		01/12/2011

**Inspection Comments**  
PREVIOUSLY TAGGED COOLER HELD FOR INSPECTION IS NOW MAINTAINING TEMPERATURE OF 36.9F. TAG REMOVED AND MAY USE COOLER AS USUAL. THE ABOVE CRITICAL VIOLATION TO APPEAR AT 400 W. SUPERIOR ROOM 112 AT 11AM ON 2-17-11. OR, GIVEN MAIL-IN INSTRUCTIONS.

**7-42-070 REINSPECTION FEE:** A \$50 re-inspection fee shall be assessed against the Licensee of any establishment for each inspection conducted by the Department of Public Health to address a violation previously identified by the Department.

Sanitarian Signature 	Report Discussed With: JOHN KWON	Title	Signature 	Date 01/12/2011
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Form LG 1410 - Revised: CL-3-06



Inspection #: 154305		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 03/12/2010	
License #: 18872				Started: 01:50pm Completed: 08:00pm	
Inspection Type: Suspected Food Poisoning				Inspector's Badge #: 384 Supervisor's Badge #: 310	
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F, Sa, Su	
SR #: 10-00318124	SFP #: 10-063	Business Address: 2010 N SHEFFIELD AVE		Zip: 60614	Location on Site: 1st floor & basement
Legal Name: SAI CAFE INC		D/B/A: SAI CAFE		A/K/A: SAI CAFE	
Certified Manager: JAMES BEE		Certificate #: HWC53008	Certificate Type: City of Chicago	Expiration Date: 07/03/2011	# Certified Managers: 4
Disposal Service: ALLIED WASTE		Pest Control: A-PLUS		Pest License #: 051-015329	
Total # Seats: 98	# Food Prep Areas: 4	HACCP Concept Presented: Yes		Citations Issued: 5	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 17	# Washrooms: 3
HT Dish Machine:	LT Dish Machine: Yes, Chlorine 100ppm	3 Compartment Sink: Yes, Not Setup		License Suspended:	Cease and Desist:
# of Washbowl Sinks: 4	# of Exposed Sinks: 4	# of Utility Sinks: 2	# 2 Compartment Sinks: 1	# 3 Compartment Sinks: 3	# Other Sinks: 0 Close Up #:
Location: washrooms	Location: PREP/BAR	Location: 1st flr/bsmt	Location: BASEMENT	Location: prep/bar	Location:
<b>Food Temperature Observations</b>					
Product: Hot - Rice	Temp: 92.30° F	Location: Hot-Hold Unit	Product: Cold - Fish	Temp: 34.70° F	Location: DELIVERY
Product: Cold - Fish	Temp: 36.80° F	Location: Refrigerator	Product:	Temp:	Location:

Critical Violations Items 1 - 14 (\$500 fine per each violation)		
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)		
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	X
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	
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	X
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	
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	
16	Food protected during storage, preparation, display, service and transportation	X
17	Potentially hazardous food properly thawed	
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	
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		
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served	

FEIR-CL - revised 6-09

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, 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	X
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	
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	X
32	Food and non-food contact surfaces properly designed, constructed and maintained	X
33	Food and non-food contact equipment utensils clean, free of 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	X
35	Walls, ceilings, attached equipment constructed per code: good repair, surfaces clean and dust-less cleaning methods	X
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	X
38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained	X
39	Linen: clean and soiled properly stored	
40	Refrigeration and metal stem thermometers provided and conspicuous	X
41	Premises maintained free of litter, unnecessary articles, 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	
44	Only authorized personnel in the food-prep area	
No Smoking Regulations 7-32-010 Through 090		
70	No Smoking Regulations	



	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	

Code Violations	Description of Code Violations	Correct By Date
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 INSPECTION 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 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
37	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 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/COND: _____ FAILED: <u>X</u> CANCELED: _____
	Report discussed with Signature <input type="checkbox"/>
	Sanitarian's Signature <input type="checkbox"/>

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. 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 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 #: 154306		<b>Chicago Department of Public Health</b> Food Protection Division <b>Food Establishment Inspection Report</b> Telephone: 312.746.8030 FAX: 312.746.4240 TTY: 312.744.2374 www.CityofChicago.org/Health		Inspection Date: 03/12/2010	
License #: 18872				Started: 01:50pm	Completed: 08:00pm
Inspection Type: Suspected Food Poisoning				Inspector's Badge #: 384	Supervisor's Badge #: 310
Facility Type: Restaurant				Days of Operation: M, Tu, W, Th, F, Sa, Su	
SR #: 10-00318124	SFP #: 10-063			From: 03:30 PM	To: 10:00 PM
Business Address: 2010 N SHEFFIELD AVE		Zip: 60614	Location on Site: 1st floor & basement		Business Phone: (773) 472-8080
Legal Name: SAI CAFE INC		D/B/A: SAI CAFE		A/K/A: SAI CAFE	
Certified Manager: JAMES BEE		Certificate #: HWC53008	Certificate Type: City of Chicago	Expiration Date: 07/03/2011	# Certified Managers: 4
Disposal Service: ALLIED WASTE		Pest Control: A-PLUS		Pest License #: 051-015329	
Total # Seats: 98	# Food Prep Areas: 4	HACCP Concept Presented: Yes		Citations Issued: 5	Does The Facility Cater: No
Risk: Risk 1 (High)	Reason For Risk Change:		Running Hot Water: Yes	School Type:	# Employees: 17 # Washrooms: 3
HT Dish Machine:	LT Dish Machine: Yes, Chlorine 100ppm		3 Compartment Sink: Yes, Not Setup		License Suspended: Cease and Desist:
# of Washbowl Sinks: 4	# of Exposed Sinks: 4	# of Utility Sinks: 2	# 2 Compartment Sinks: 1	# 3 Compartment Sinks: 3	# Other Sinks: 0 Close Up #:
Location: washrooms	Location: PREP/BAR	Location: 1st flr/bsmt	Location: BASEMENT	Location: prep/bar	Location:
<b>Food Temperature Observations</b>					
Product: Hot - Rice	Temp: 92.30° F	Location: Hot-Hold Unit		Product: Cold - Fish	Temp: 36.10° F Location: DELIVERY
Product: Cold - Fish	Temp: 36.80° F	Location: Refrigerator		Product:	Temp: Location:

Critical Violations Items 1 - 14 (\$500 fine per each violation)		
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)		
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	X
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	
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	X
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	
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	
16	Food protected during storage, preparation, display, service and transportation	X
17	Potentially hazardous food properly thawed	
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	
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		
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served	
FEIR-CL - revised 6-09		
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, 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	X
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	
31	Clean multi-use utensils and single service articles properly stored: no reuse of single service articles	X
32	Food and non-food contact surfaces properly designed, constructed and maintained	X
33	Food and non-food contact equipment utensils clean, free of 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	X
35	Walls, ceilings, attached equipment constructed per code: good repair, surfaces clean and dust-less cleaning methods	X
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	X
38	Ventilation: rooms and equipment vented as required: plumbing: installed and maintained	X
39	Linen: clean and soiled properly stored	
40	Refrigeration and metal stem thermometers provided and conspicuous	X
41	Premises maintained free of litter, unnecessary articles, 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	
44	Only authorized personnel in the food-prep area	
No Smoking Regulations 7-32-010 Through 090		
70	No Smoking Regulations	

	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	

Code Violations	Description of Code Violations	Correct By Date
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 RICE IN WARMER/COOKER AT 92.3F. ALL DISCARDED. MANAGEMENT STATES LESS THAN A POUND DISCARDED. OBSERVED APPROXIMATELY 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	All food should be properly protected from contamination during storage, preparation, display, service, and transportation. OBSERVED THE FOLLOWING FOODS NOT PROTECTED: RAW EGGS BEING STORED IN PREP COOLER ABOVE UNCOVERED READY TO EAT LETTUCE. RAW EGGS BEING STORED IN WALK IN COOLER ABOVE 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. 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. TOILET DOES NOT FLUSH. INSTRUCTED TO REPAIR TOILET, 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
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 LINEN AS FOOD COVER 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. 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
35	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
37	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
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. 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. 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, GROSS 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/COND: \_\_\_\_\_ FAILED:  X  CANCELED: \_\_\_\_\_Report discussed with Signature 

	<b>Chicago Department of Public Health Food Protection Division Food Establishment Inspection Report Form – 1410</b>																
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Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified, registered, Environmental Health Sanitarian.																	
<b>Violation #</b>		<b>Correct By</b>															
<b>Correction #</b>		<b>Corrected On</b>															
26	VIOLATION CORRECTED.	03/19/2010															
31	VIOLATION CORRECTED.	03/19/2010															
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41	VIOLATION CORRECTED.	03/19/2010															
<b>Inspection Comments</b> PREVIOUSLY TAGGED ICE MACHINE HAS BEEN CLEANED AND SANITIZED. TAG REMOVED AND MAY USE MACHINE AS USUAL. GIVEN SUMMARY REPORT.																	
<b>7-42-070 REINSPECTION FEE:</b> A \$50 re-inspection fee shall be assessed against the Licensee of any establishment for each inspection conducted by the Department of Public Health to address a violation previously identified by the Department.																	
Sanitarian Signature 	Report Discussed With: JAMES BEE	Title  Signature 															
		Date 03/19/2010															

Form LG 1410 - Revised: CL-3-06