

Inspection #: 517619		<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: 11/13/2011	
License #: 1354323				Started: 02:00pm	Completed: 05:45pm
Inspection Type: Canvass				Inspector's Badge #: 384	Supervisor's Badge #: 310
Facility Type: Restaurant				Days of Operation:	
SR #:	SFP #:	Fire #:	From:		To:
Business Address: 1410 S MUSEUM CAMPUS DR		Zip: 60605	Location on Site: lower level 4th	Business Phone: (312) 913-9216	
Legal Name: CHICAGO SPORTSERVICE, LLC		D/B/A: SPORTSERVICE SOLDIER FIELD		A/K/A: SOLDIER FIELD	
Certified Manager: MARK ANGELES		Certificate #: HS77750	Certificate Type: City of Chicago	Expiration Date: 12/05/2015	# Certified Managers: 1
Disposal Service: ALLIED WASTE		Pest Control: ECOLAB		Pest License #: 051-022721	
Total # Seats: 61000	# Food Prep Areas: 55	HACCP Concept Presented: Yes		Citations Issued: 6	Does The Facility Cater:
Risk: Risk 1 (High)	Reason For Risk Change:	Running Hot Water: Yes	School Type:	# Employees: 1000	# Washrooms: 99
HT Dish Machine: Yes, Hot Water 180.00°F, Hot Water 180.00°F		LT Dish Machine:	3 Compartment Sink: Yes, Quaternary Ammonium 200ppm		License Suspended: No
# of Washbowl Sinks: 99	# of Exposed Sinks: 92	# of Utility Sinks: 46	# 2 Compartment Sinks: 5	# 3 Compartment Sinks: 50	# Other Sinks: 0
Location: Washrooms	Location: PREP AREAS	Location: UTILITY ROOMS	Location: PREP AREAS	Location: PREP AREAS	Location: Close Up #:
<b>Food Temperature Observations</b>					
Product: Hot - Chicken	Temp: 121.40° F	Location: Hot-Hold Unit	Product: Cold - CHEESE	Temp: 52.40° F	Location: Refrigerator
Product: Hot - BRISKET	Temp: 115.80° F	Location: Hot-Hold Unit	Product: Hot - POLISH SAUSAGE	Temp: 194.20° F	Location: GRILL
Product: Hot - CHILI	Temp: 183.50° F	Location: Hot-Hold Unit	Product: Hot - Chicken	Temp: 158.70° F	Location: Hot-Hold Unit
Product: Cold - Beef	Temp: 29.70° F	Location: Refrigerator	Product: Cold - CHEESE	Temp: 38.90° F	Location: Refrigerator
Product: Hot - ITALIAN BEEF	Temp: 175.30° F	Location: Hot-Hold Unit	Product: Cold - CHEESE	Temp: 37.40° F	Location: 2-Door Refrigerator
Product: Hot - GYRO MEAT	Temp: 138.10° F	Location: Hot-Hold Unit	Product: Hot - MAC N' CHEESE	Temp: 192.70° F	Location: Hot-Hold Unit
Product: Cold - Rice	Temp: 35.90° F	Location: Walk-In Cooler	Product: Cold - Chicken	Temp: 34.80° F	Location: REACH IN COOLER
Product: Hot - BRATWURST	Temp: 139.60° F	Location: Hot-Hold Unit	Product: Hot - ITALIAN BEEF	Temp: 152.30° F	Location: Hot-Hold Unit
Product: Hot - HAM	Temp: 215.00° F	Location: Hot-Hold Unit	Product: Cold - PEPPERONI	Temp: 33.20° F	Location: 2-Door Refrigerator
Product: Cold - FRIED ONION	Temp: 38.20° F	Location: 2-Door Refrigerator	Product: Hot - Chicken	Temp: 149.20° F	Location: Hot-Hold Unit
Product: Cold - Beef	Temp: 38.50° F	Location: Refrigerator	Product: Hot - HOT DOGS	Temp: 138.00° F	Location: Hot-Hold Unit
Product: Hot - Beef	Temp: 154.60° F	Location: Hot-Hold Unit	Product: Hot - CHEESE	Temp: 145.30° F	Location: Hot-Hold Unit
Product: Cold - HOT DOGS	Temp: 37.30° F	Location: Refrigerator	Product: Hot - PIZZA	Temp: 142.80° F	Location: Hot-Hold Unit
Product: Cold - SAUSAGE	Temp: 39.40° F	Location: REACH IN COOLER	Product: Cold - HOT DOGS	Temp: 165.30° F	Location: STEAM TABLE
Product: Cold - HOT DOGS	Temp: 38.70° F	Location: REACH IN COOLER	Product: Hot - Chicken	Temp: 147.60° F	Location: Hot-Hold Unit
Product: Cold - CHEESE	Temp: 38.90° F	Location: Walk-In Cooler	Product: Hot - BRATWURST	Temp: 145.60° F	Location: STEAM TABLE
Product: Hot - Beef	Temp: 147.30° F	Location: Hot-Hold Unit	Product: Cold - HOT DOGS	Temp: 37.30° F	Location: Walk-In Cooler
Product: Hot - Beef	Temp: 153.80° F	Location: Hot-Hold Unit	Product: Hot - HOT DOGS	Temp: 176.40° F	Location: Hot-Hold Unit
Product: Cold - HOT DOGS	Temp: 39.80° F	Location: REACH IN COOLER	Product: Hot - BRATWURST	Temp: 155.00° F	Location: GRILL
Product: Hot - BRATWURST	Temp: 169.60° F	Location: Hot-Hold Unit	Product: Cold - HOT DOGS	Temp: 37.20° F	Location: 2-Door Refrigerator
Product: Hot - PULLED PORK	Temp: 144.70° F	Location: Hot-Hold Unit	Product: Hot - PIZZA	Temp: 147.90° F	Location: Hot-Hold Unit
Product: Hot - ITALIAN BEEF	Temp: 148.10° F	Location: Hot-Hold Unit	Product: Hot - NACHO CHEESE	Temp: 132.20° F	Location: Hot-Hold Unit
Product: Hot - Chicken	Temp: 127.20° F	Location: Hot-Hold Unit	Product: Cold - HOT DOGS	Temp: 32.30° F	Location: Refrigerator
Product: Hot - HOT DOGS	Temp: 175.00° F	Location: GRILL	Product: Hot - PEPPERS	Temp: 167.90° F	Location: GRILL
Product: Cold - HOT DOGS	Temp: 31.20° F	Location: 2-Door Refrigerator	Product: Frozen - Beef	Temp: 0.00° F	Location: freezer
Product: Cold - Chicken	Temp: 0.00° F	Location: freezer	Product: Hot - Beef	Temp: 148.00° F	Location: Hot-Hold Unit
Product: Hot - Beef	Temp: 158.00° F	Location: Hot-Hold Unit	Product: Hot - Chicken	Temp: 171.00° F	Location: Hot-Hold Unit
Product: Hot - PIZZA	Temp: 171.00° F	Location: Hot-Hold Unit	Product: Cold - ITALIAN SAUSAGE	Temp: 34.00° F	Location: REACH IN COOLER
Product: Hot - BBQ PORK	Temp: 154.00° F	Location: Hot-Hold Unit	Product: Hot - ITALIAN BEEF	Temp: 184.00° F	Location: Hot-Hold Unit

Product: Hot - Chicken	Temp: 144.00° F	Location: Hot-Hold Unit	Product: Hot - ITALIAN BEEF	Temp: 69.80° F	Location: Hot-Hold Unit
Product: Hot - BBQ PORK	Temp: 153.00° F	Location: Hot-Hold Unit	Product: Cold - ITALIAN BEEF	Temp: 37.00° F	Location: 2-Door Refrigerator
Product: Hot - GRILLED ONIONS	Temp: 151.00° F	Location: Hot-Hold Unit	Product: Hot - Beef	Temp: 172.00° F	Location: Hot-Hold Unit
Product: Cold - Beef	Temp: 34.00° F	Location: REACH IN COOLER	Product: Cold - SAUSAGE	Temp: 40.60° F	Location: Refrigerator
Product: Hot - Beef	Temp: 187.00° F	Location: Hot-Hold Unit	Product: Hot - HOT DOGS	Temp: 160.00° F	Location: Hot-Hold Unit
Product: Hot - CHILI	Temp: 176.00° F	Location: Hot-Hold Unit	Product: Hot - BRISKET	Temp: 189.00° F	Location: Hot-Hold Unit
Product: Cold - BBQ PORK	Temp: 35.90° F	Location: REACH IN COOLER	Product: Hot - PIZZA	Temp: 163.00° F	Location: Hot-Hold Unit
Product: Frozen - PIZZA	Temp: 0.00° F	Location: FREEZER	Product: Cold - SAUSAGE	Temp: 42.00° F	Location: 2-Door Refrigerator
Product: Hot - ITALIAN BEEF	Temp: 182.00° F	Location: Hot-Hold Unit	Product: Cold - BBQ PORK	Temp: 36.00° F	Location: REACH IN COOLER
Product: Hot - CHEESE PIZZA	Temp: 145.60° F	Location: Hot-Hold Unit	Product: Hot - CHEESE	Temp: 140.70° F	Location: Hot-Hold Unit
Product: Cold - SAUSAGE	Temp: 40.80° F	Location: REACH IN COOLER	Product: Hot - TURKEY CHILI	Temp: 144.70° F	Location: Hot-Hold Unit
Product: Hot - Beef	Temp: 165.10° F	Location: Hot-Hold Unit	Product: Cold - Turkey	Temp: 34.50° F	Location: REACH IN COOLER
Product: Hot - HOT DOGS	Temp: 169.70° F	Location: Hot-Hold Unit	Product: Hot - SAUSAGE	Temp: 162.60° F	Location: Hot-Hold Unit
Product: Cold - SAUSAGE	Temp: 32.70° F	Location: REACH IN COOLER	Product: Cold - Beef	Temp: 33.50° F	Location: REACH IN COOLER
Product: Hot - CUBAN SANDWICH	Temp: 163.40° F	Location: Hot-Hold Unit	Product: Hot - Beef	Temp: 147.70° F	Location: Hot-Hold Unit
Product: Cold - Beef	Temp: 39.70° F	Location: REACH IN COOLER	Product: Hot - HOT DOGS	Temp: 152.70° F	Location: Hot-Hold Unit
Product: Cold - HOT DOGS	Temp: 40.70° F	Location: REACH IN COOLER	Product: Hot - SAUSAGE	Temp: 145.20° F	Location: Hot-Hold Unit
Product: Hot - CHEESE	Temp: 142.50° F	Location: Hot-Hold Unit	Product: Hot - HOT DOGS	Temp: 147.20° F	Location: Hot-Hold Unit
Product: Cold - HOT DOGS	Temp: 39.70° F	Location: REACH IN COOLER	Product: Hot - Pork	Temp: 155.80° F	Location: Hot-Hold Unit
Product: Hot - HOT DOGS	Temp: 140.90° F	Location: Hot-Hold Unit	Product: Cold - SAUSAGE	Temp: 40.90° F	Location: REACH 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	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	X
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	X
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	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	
19	Outside garbage waste grease and storage area; clean, rodent proof, all containers covered	

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	
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

20	Inside containers or receptacles: adequate number, properly covered and insect/rodent proof		42	Appropriate method of handling of food (ice) hair restraints and clean apparel worn	x
<b>Personnel 7-38-012</b>					
21	* Certified Food Manager on site when potentially hazardous foods are prepared and served		43	Food (ice) dispensing utensils, wash cloths properly stored	
<b>No Smoking Regulations 7-32-010 Through 090</b>					
FEIR-CL - revised 6-09					
			44	Only authorized personnel in the food-prep area	
			70	No Smoking Regulations	

	Certified Manager(s)	Certificate #	Expiration Date	Hours
1	MARK ANGELES	HS77750	12/05/2015	

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. All food establishments that prepare, sell, or store hot food shall have adequate hot food storage facilities. THE FOLLOWING UNABLE TO MAINTAIN ADEQUATE TEMPERATURE: PREP COOLER IN 3RD FLOOR (#302 GRILL) FOUND AT 49.4F WITH FOODS SUCH AS CHEESE AT 52.4. COOLER TAGGED HELD FOR INSPECTION. HOT HOLDING UNIT AT GRIDIRON GRILL (#431 4TH FLOOR) FOUND HOLDING CHICKEN, RANGING IN TEMPERATURES BETWEEN 99.8 TO 117.5. MANAGEMENT INCREASED TEMPERATURE CONTROL. FOUND NACHO CHEESE MACHINE AT RIGHT UPPER GRANDSTAND (#439 4TH FLOOR) HOLDING CHEESE AT 96.6F AND UNABLE TO INCREASE TEMPERATURE CONTROL. MACHINE TAGGED HELD FOR INSPECTION. THE ABOVE TAGGED EQUIPMENT MUST NOT USE UNTIL REPAIRED AND MAINTAINS ADEQUATE TEMPERATURE, C.D.P.H. CONTACTED AND REQUEST FOR INSPECTION AND TAG REMOVAL. CRITICAL CITATION ISSUED 7-38-005(A).	11/13/2011
03	All cold food shall be stored at a temperature of 40F or less. All hot food shall be stored at a temperature of 140F or higher. THE FOLLOWING POTENTIALLY HAZARDOUS FOODS FOUND HELD AT IMPROPER TEMPERATURES: FOUND 20 LBS COOKED BRISKET UNDER HOT HOLDING LAMP AT PORTABLE CARVED SANDWICH STATION (2ND FLOOR CLUB) RANGING IN TEMPERATURE BETWEEN 115.8F TO 122.3F. 3 LBS CHICKEN TENDERS BETWEEN 121.4F TO 127F UNDER HOT HOLDING LAMP AT #302 GRILL (3RD FLOOR). 3 LBS ASSORTED CHEESE AND 1/2 LB PEPPERONI IN PREP COOLER AT #302 GRILL (3RD FLOOR) WITH TEMPERATURES RANGING FROM 52.4F TO 57.7F. FOUND CHEESE SAUCE RANGING BETWEEN 96.6F TO 97.7F IN HOT HOLDING UNIT IN RIGHT UPPER GRANDSTAND (#439 4TH FLOOR). FOUND FRIED CHICKEN STRIPS AT 127.2F AND CHEESE SAUCE AT 132.2F IN HOT HOLDING UNITS AT GRIDIRON GRILL (#431 4TH FLOOR). FOUND TWO (2) WHOLE CHICKENS AT 123.3F IN MAIN KITCHEN ON PORTABLE FOOD CART. FOUND 6 LBS SAUSAGE AT 122.1F AND 5 LBS CHICKEN AT 115.4F AT ROBINSON'S RIBS (#122) HELD INSIDE STEAM TABLE IMPROPERLY SET UP WITHOUT WATER UNABLE TO MAINTAIN ADEQUATE TEMPERATURE. FOUND 20 LBS ITALIAN BEEF AT 69.8F IN HOT HOLDING UNIT AT FIRST DOWN FRANKS (#142). ALL FOODS DISCARDED. MANAGEMENT STATES ESTIMATED VALUE TO BE \$150.00 to \$175.00. CRITICAL CITATION ISSUED 7-38-005(A).	11/13/2011
08	Equipment and utensils should get proper exposure to the sanitizing solution during the rinse cycle. Bactericidal treatment shall consist of exposure of all dish and utensil surfaces to a rinse of clean water at a temperature of not less than 180F. OBSERVED AT 302 GRILL (3RD FLOOR), EMPLOYEE WASHING DISHES AT THREE COMPARTMENT SINK WITHOUT SANITIZER DUE TO SANITIZING DISPENSING SYSTEM NOT OPERATING/PROPERLY DISPENSING SANITIZER. MANAGEMENT PROPERLY SET SINK TO PROPERLY WASH, RINSE AND SANITIZE DURING INSPECTION. CRITICAL CITATION ISSUED 7-38-030.	11/13/2011
10	In food establishments, there shall be adequate sewage and waste water disposal facilities that comply with all the requirements of the plumbing section of the Municipal Code of Chicago. OBSERVED IN MAIN KITCHEN, DISH MACHINE WASTE WATER DRAINING ONTO FLOOR DUE TO FLOOR DRAIN BEING CLOGGED. PLUMBERS CALLED ON SITE AND CORRECTED DURING INSPECTION. CRITICAL CITATION ISSUED 7-38-030.	11/13/2011
11	Adequate and convenient toilet facilities shall be provided. They should be properly designed, maintained, and accessible to employees at all times. THE FOLLOWING HAND WASHING FACILITIES FOUND NOT MAINTAINED OR ACCESSIBLE: NO WATER AT CARVED SANDWICH (2ND FLOOR CLUB) PORTABLE KIOSK SINK. EXPOSED HAND SINK AT PORTABLE KIOSK GRILL PHILLY-2 (2ND FLOOR) NOT ACCESSIBLE, FOUND BLOCKED BY HOT HOLDING/SERVING UNIT AND WITHOUT WATER. EXPOSED HAND SINKS WITHOUT WATER AT A.M.P.-2 (#145), AT NACHO#1 (#103), AT FOOD NETWORK (4TH FLOOR). MANAGEMENT MADE ALL ACCESSIBLE AND PROVIDED WATER FOR ALL. CRITICAL CITATION ISSUED 7-38-030.	11/13/2011
12	Adequate and convenient hand washing facilities shall be provided for all employees. THE FOLLOWING EXPOSED HAND SINKS FOUND WITHOUT SOAP NOR PAPER TOWELS: HAND SINK AT PHILLY CHEESE STEAK 1 (#136), NACHO 2 (#136), HOT DOG CART 200 SOUTH (2ND FLOOR CLUB). MANAGEMENT PROVIDED FOR ALL SINKS. CRITICAL CITATION ISSUED 7-38-030.	11/13/2011
32	All food and non-food contact equipment and utensils shall be smooth, easily cleanable, and durable, and shall be in good repair. INTERIOR ICE BIN SIDE WALL IN POOR REPAIR WITH OPEN SEAMS IN WALL SEALS AT NACHO #204 (2ND FLOOR CLUB). MUST REPLACE/REPAIR. MUST INSTALL SPLASH GUARD BETWEEN EXPOSED HAND SINK AND CONDIMENTS ON TOP OF PREP TABLE AT CHICAGO STYLE #319 AND INSTALL SPLASH GUARD BETWEEN FRONT EXPOSED HAND SINK AND COFFEE PREP AT GRIDIRON GRILL #431 (4TH FLOOR). TORN RUBBER DOOR GASKETS ON PIZZA PREP COOLER IN MAIN KITCHEN. MUST REPLACE. CUTTING BOARDS IN POOR REPAIR, WITH DEEP GROOVES AND STAINED AT MAIN KITCHEN, #311 BURRITO STAND (CLUB LEVEL) AND AT SMOKEHOUSE #442. MUST REPLACE. RUSTY SHELVEING INSIDE REACH IN COOLER AT 1ST FRANKS. MUST REPLACE.	02/13/2012
33	All food and non-food contact surfaces of equipment and all food storage utensils shall be thoroughly cleaned and sanitized daily. INTERIOR ICE MACHINE BIN MUST CLEAN AT NACHO #204 (2ND FLOOR CLUB) AND AT #312 (CLUB LEVEL). COOKING AND HOT HOLDING EQUIPMENT NOT CLEAN AT 1ST DOWN FRANKS #432 AND AT SOUTH SIDE BRATS #441. MUST CLEAN AND MAINTAIN.	02/13/2012
34	The floors shall be constructed per code, be smooth and easily cleaned, and be kept clean and in good repair. FLOOR DRAINS UNDER FRONT COUNTER EXTREMELY DIRTY AT UPPER GRANDSTAND #433 (CONCOURSE 4TH FLOOR), AT SECOND CITY PIZZA (#443) AND AT SOUTH SIDE BRATS. MUST CLEAN AND MAINTAIN ALL. STANDING WATER ON FLOOR AT REAR ICE BINS AT SMOKEHOUSE #442. MUST REMOVE. MUST CLEAN FLOORS THROUGHOUT CHICAGO HOT DOGS #440, 1ST DOWN FRANKS #438 AND 1ST FRANKS #434.	02/13/2012
35	The walls and ceilings shall be in good repair and easily cleaned. MISSING CEILING TILES ABOVE DISH MACHINE IN MAIN KITCHEN. MUST REPLACE. MUST SEAL HOLES IN WALL AT UTILITY MOP SINK AT UPPER GRANDSTAND #439 (RIGHT CONCOURSE 4TH FLOOR).	02/13/2012
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 THREE COMPARTMENT SINK RINSE COMPARTMENT AT CHICAGO STYLE #319. LEAK UNDER THREE COMPARTMENT SINK AT SECOND CITY PIZZA (#443) AND UNDER THREE COMPARTMENT AT SOUTH SIDE BRATS #441. LEAK AT HOT WATER NOZZLE OF EXPOSED HAND SINK AND NOZZLE ON UTILITY MOP SINK IN MAIN KITCHEN. DRAIN LINE UNDER THREE COMPARTMENT SINK LEAKING ON RIGHT SIDE AT VENDING 112. MUST REPAIR ALL LEAKS. MUST INSTALL A BACK FLOW PREVENTION DEVICE ON UTILITY MOP SINK AT UPPER GRANDSTAND #439 (RIGHT CONCOURSE 4TH FLOOR). MUST PROVIDE STOPPERS (3) FOR THREE COMPARTMENT SINK AT UPPER	02/13/2012

	GRANDSTAND #433 (CONCOURSE 4TH FLOOR). OBSERVED WASTE WATER DRAIN LINE FROM SMOOTHIE MACHINE DRAINING INTO EXPOSED HAND SINK AT FIRST DOWN FRANKS (#108). MUST HAVE PROPERLY DRAINING TO FLOOR DRAIN.	
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 PIZZA PREP COOLER AT PIZZA #205 (2ND FLOOR CLUB).	02/13/2012
41	All parts of the food establishment and all parts of the property used in connection with the operation of the establishment shall be kept neat and clean and should not produce any offensive odors. OBSERVED EMPLOYEE'S PERSONAL BELONGINGS IN THE FOLLOWING FOOD PREP AREAS: AT NACHO #204 (2ND FLOOR CLUB). AT MAIN KITCHEN AND ON CLEAN LINEN IN LINEN STORAGE ROOM. ALL UNNECESSARY ITEMS THROUGHOUT V.C.A. #429 MUST BE REMOVED.	02/13/2012
42	All employees shall be required to use effective hair restraints to confine hair, INCLUDING MANAGEMENT STAFF HANDLING AND PREPARING FOODS AT GRIDIRON GRILL #335 (3RD FLOOR).	02/13/2012

**HACCP Principle:**

4. Establish a Monitoring System: DISCUSSED HACCP PRINCIPLE OF MAINTAINING TEMPERATURE LOGS

**Comment:** STADIUM OPEN AND OPERATING AT THIS TIME DURING FOOTBALL GAME. 57 FOOD CONCESSIONS INSPECTED ON 11-13-11 BY THE FOLLOWING INSPECTORS: #378, #376, #395, #220, #384, #389 AND SUPERVISING SANITARIAN #310.

THE FOLLOWING CONCESSIONS HAD NO ORDERS ISSUED DURING THIS INSPECTION:

PIZZA #213, CONCESSION #214, CONCESSION #318, PIZZA CONCESSION #353, FIRST DOWN FRANKS #321, SECOND DOWN PIZZA #322, FIRST DOWN FRANKS #323, UNITED CLUB #316, UPPER GRANDSTAND #444, UPPER GRANDSTAND #435, GRIDIRON GRILL #126, SECOND CITY PIZZA #132, FIRST DOWN FRANKS #134, SOUTH SIDE SAUSAGE #143, GRIDIRON GRILL #151, FIRST DOWN FRANK #152, #V105, SMOKEHOUSE #106, SECOND CITY PIZZA #119, FIRST DOWN FRANKS #113.

HEARING DATE: JANUARY 5TH, 2012 AT 400 W. SUPERIOR, ROOM 112 AT 11:00 AM. CITATIONS #H000074803, #H000074804, #H000074805. PREPAYMENT INFORMATION GIVEN. SUMMARY REPORT POSTED AT FIRST DOWN FRANKS #444.

THE FINAL WRITTEN REPORT COMPLETED ON 11-16-11 AND MANAGEMENT REVIEWED REPORT AND SIGNED ON 11-16-11.

**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.

	<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. #: 1354323	Inspection #: 517621	Re-Inspection of #: 517619	Date of Previous Inspection: 11/13/2011	Risk: Risk 1 (High)			
Sanitarian Badge #: 384	Supv. Badge #: 310	Date of Inspection: 11/16/2011	Insp. Type: Tag Removal	SR #:	Time Started: 03:30 PM	Time Completed: 04:15 PM	Result: Pass

Business Name (DBA) SPORTSERVICE SOLDIER FIELD	Business Address 1410 S MUSEUM CAMPUS DR	Zip Code 60605	Fire #
Location on Site lower level-4th	Business Telephone # (312) 913-9216	Certified Manager MARK ANGELES	Certificate # HS77750
		Certified Type City of Chicago	Expiration Date 12/05/2015

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.

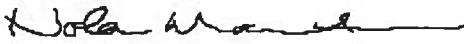

Violation #	Description	Correct By
32	INTERIOR ICE BIN SIDE WALL IN POOR REPAIR WITH OPEN SEAMS IN WALL SEALS AT NACHO #204 (2ND FLOOR CLUB). MUST REPLACE/REPAIR. MUST INSTALL SPLASH GUARD BETWEEN EXPOSED HAND SINK AND CONDIMENTS ON TOP OF PREP TABLE AT CHICAGO STYLE #319 AND INSTALL SPLASH GUARD BETWEEN FRONT EXPOSED HAND SINK AND COFFEE PREP AT GRIDIRON GRILL #431 (4TH FLOOR). TORN RUBBER DOOR GASKETS ON PIZZA PREP COOLER IN MAIN KITCHEN. MUST REPLACE. CUTTING BOARDS IN POOR REPAIR, WITH DEEP GROOVES AND STAINED AT MAIN KITCHEN, #311 BURRITO STAND (CLUB LEVEL) AND AT SMOKEHOUSE #442. MUST REPLACE. RUSTY SHELVEING INSIDE REACH IN COOLER AT 1ST FRANKS. MUST REPLACE	02/13/2012
33	INTERIOR ICE MACHINE BIN MUST CLEAN AT NACHO #204 (2ND FLOOR CLUB) AND AT #312 (CLUB LEVEL). COOKING AND HOT HOLDING EQUIPMENT NOT CLEAN AT 1ST DOWN FRANKS #432 AND AT SOUTH SIDE BRATS #441. MUST CLEAN AND MAINTAIN.	02/13/2012
34	FLOOR DRAINS UNDER FRONT COUNTER EXTREMELY DIRTY AT UPPER GRANDSTAND #433 (CONCOURSE 4TH FLOOR), AT SECOND CITY PIZZA (#443) AND AT SOUTH SIDE BRATS. MUST CLEAN AND MAINTAIN ALL. STANDING WATER ON FLOOR AT REAR ICE BINS AT SMOKEHOUSE #442. MUST REMOVE. MUST CLEAN FLOORS THROUGHOUT CHICAGO HOT DOGS #440, 1ST DOWN FRANKS #438 AND 1ST FRANKS #434.	02/13/2012
35	MISSING CEILING TILES ABOVE DISH MACHINE IN MAIN KITCHEN. MUST REPLACE. MUST SEAL HOLES IN WALL AT UTILITY MOP SINK AT UPPER GRANDSTAND #439 (RIGHT CONCOURSE 4TH FLOOR).	02/13/2012
38	LEAK UNDER THREE COMPARTMENT SINK RINSE COMPARTMENT AT CHICAGO STYLE #319. LEAK UNDER THREE COMPARTMENT SINK AT SECOND CITY PIZZA (#443) AND UNDER THREE COMPARTMENT AT SOUTH SIDE BRATS #441. LEAK AT HOT WATER NOZZLE OF EXPOSED HAND SINK AND NOZZLE ON UTILITY MOP SINK IN MAIN KITCHEN. DRAIN LINE UNDER THREE COMPARTMENT SINK LEAKING ON RIGHT SIDE AT VENDING 112. MUST REPAIR ALL LEAKS. MUST INSTALL A BACK FLOW PREVENTION DEVICE ON UTILITY MOP SINK AT UPPER GRANDSTAND #439 (RIGHT CONCOURSE 4TH FLOOR). MUST PROVIDE STOPPERS (3) FOR THREE COMPARTMENT SINK AT UPPER GRANDSTAND #433 (CONCOURSE 4TH FLOOR). OBSERVED WASTE WATER DRAIN LINE FROM SMOOTHIE MACHINE DRAINING INTO EXPOSED HAND SINK AT FIRST DOWN FRANKS (#108). MUST HAVE PROPERLY DRAINING TO FLOOR DRAIN.	02/13/2012
40	MUST PROVIDE INTERNAL THERMOMETER FOR PIZZA PREP COOLER AT PIZZA #205 (2ND FLOOR CLUB).	02/13/2012
41	OBSERVED EMPLOYEE'S PERSONAL BELONGINGS IN THE FOLLOWING FOOD PREP AREAS: AT NACHO #204 (2ND FLOOR CLUB). AT MAIN KITCHEN AND ON CLEAN LINEN IN LINEN STORAGE ROOM. ALL UNNECESSARY ITEMS THROUGHOUT V.C.A. #429 MUST BE REMOVED.	10/16/2012
42	INCLUDING MANAGEMENT STAFF HANDLING AND PREPARING FOODS AT GRIDIRON GRILL #335 (3RD FLOOR).	02/13/2012

Correction #	Description	Corrected On

**Inspection Comments**

PREVIOUSLY TAGGED PREP COOLER NOW PROPERLY OPERATING AND FOUND AT 25.7F.  
 PREVIOUSLY TAGGED NACHO CHEESE HOT HOLDING UNIT NOW HOLDING CHEESE FOUND AT 141.2F.  
 TAGS REMOVED AND MAY USE MACHINES AS USUAL.

**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: PAUL PORTER	Title 	Signature 	Date 11/16/2011
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Form LG 1410 - Revised: CL-3-06