

FOOD SERVICE INSPECTION REPORT

City of Rolling Meadows

File Number _____

Date _____/_____/_____

Community Development Dept. • Health Division

Reason for Inspection

Sanitation Score _____ (100 Minus Demerits)

3600 Kirchoff Road

- Routine Reinspection # _____
 Complaint License
 Emergency Construction

Follow-up _____/_____/_____

Rolling Meadows, IL 60008

(847) 506-6030 • Fax (847) 483-0365 • www.cityrm.org

• REPORT MUST BE POSTED ON PREMISES •

Name of Establishment _____ Address _____

Owner or Operator _____ Phone _____

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the sanitary inspection law and rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts.

• = Critical Items requiring immediate correction.

WT	X	SOURCE	WT	X	SINGLE SERVICE ARTICLES
5		• 1 a. Approved source	1		25. Single service items properly stored, handled, dispensed
		• 1 b. Wholesome, sound condition	2		26. Single service articles not re-used
1		2. Original container, properly labeled			
		TEMPERATURE CONTROL OF POTENTIALLY HAZARDOUS FOODS			WATER AND SEWERAGE/PLUMBING
5		• 3 a. Potentially hazardous food meets temperature requirements during storage, preparation, display, holding, service, & transportation	5		•27. Water source safe, hot and cold under pressure
		• 3 b. Foods held at 41°F - 45°F discarded after 3 days	4		•28. Sewage and waste water disposed properly
		• 3 c. Foods properly cooked and/or reheated	1		•29. Plumbing installed and maintained
		• 3 d. Foods properly cooled	5		•30. Cross-connections, back-siphonage, back-flow prevented
		FOOD TEMPERATURES (circled items are in violation)			HANDWASHING FACILITIES
		_____	4		•31. Handwashing sinks installed, located, accessible
4		• 4. Facilities to maintain proper temperatures	2		32. Restrooms with self-closing doors, fixtures operate properly, facility clean, supplied with handsoap, disposable towels or hand drying devices, tissue, covered waste receptacles
1		5. Thermometers provided and conspicuously placed			GARBAGE AND SOLID WASTE DISPOSAL
2		6. Potentially hazardous foods properly thawed	2		33. Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
		FOOD PROTECTION	1		34. Outside storage area clean, enclosure properly constructed
4		• 7 a. Cross-contamination, equipment, personnel during storage			INSECT AND RODENT CONTROL
		• 7 b. Potential for cross-contamination; storage practices; damaged food segregated	4		•35 a. Presence of insects/rodents. Animals prohibited
		• 7 c. Unwrapped food not re-served			•35 b. Outer openings protected from insects, rodent proof
2		8. Food protection during storage, preparation, display, service, transportation			FLOORS, WALLS AND CEILINGS
2		9. Foods handled with minimum manual contact	1		36. Floors properly constructed, clean, drained, covered
1		10. In-use food dispensing utensils properly stored	1		37. Walls, ceilings, and attached equipment, constructed, clean
		PERSONNEL	1		38. Lighting provided as required. Fixtures shielded
5		•11. Personnel with infections restricted	1		39. Rooms and equipment - vented as required
5		•12 a. Hands washed, good hygienic practices (observed)			OTHER AREAS AND OPERATIONS
		•12 b. Proper hygienic practices, eating/drinking/smoking (evidence)	1		40. Employee lockers provided and used, clean
1		13. Clean clothes, hair restraints	5		•41 a. Toxic items properly stored
		FOOD EQUIPMENT AND UTENSILS			•41 b. Toxic items labeled and used properly
2		14. Food contact surfaces designed, constructed, maintained, installed, located	1		42. Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel
1		15. Non-food contact surfaces designed, constructed, maintained, installed, located			43. Complete separation from living/sleeping area, laundry
2		16. Dishwashing facilities designed, constructed, operated (1. wash 2. rinse 3. sanitize)	1		44. Clean and soiled linens segregated and properly stored
1		17. Thermometers, gauges, chemical test kits provided			
1		18. Pre-flushed, scraped, soaked			
2		19. Wash, rinse water clean, proper temperature			
4		•20 a. Sanitizing Concentration _____ ppm			
		•20 b. Sanitizing temperature _____ °F			
1		21. Wiping cloths clean, used properly, stored			
2		22. Food contact surfaces of equipment and utensils clean			
1		23. Non-food contact surfaces clean			
1		24. Storage/handling of clean equipment, utensils			
					Manager Certified? <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> N/A # _____
					Name: _____
					Time In _____: _____ <input type="checkbox"/> am <input type="checkbox"/> pm
					<input type="checkbox"/> Valid Business License

Health Officer _____ Received By _____

Comments _____

PROPERTY MAINTENANCE INSPECTION

Int'l Fire Code

- Direct exit (readily operable) (1003)
- Exit signs (1003.2.10)
- Fire protection system (901)
- Fire suppression system (903.2.12)
- Standpipe systems (905.1)
- Fire extinguishers (906)
- Smoke detectors (704.1)

Heating Facilities

- Cooking & heating equipment and water heating device (602.3)
- Installation of mechanical equipment (603.1)
- Flue vent (603.3)

Electrical Facilities

- Installation equipment, wiring and appliances