LOS BURRITOS MEXICANOS INSPECTION REPORTS

Dupage County Health Department (630) 682-7400 www.dupagehealth.org

	1.00			In-		11-1-1	BAARII	100		ADTE	ACA		
			RRITOS MEXICANOS	Pe	rmit		er: MAN			AKIE	AGA		
Add	ress: 1	015	E ST. CHARLES RD			City	LOMBA	RU	<u> </u>				
Insp	ection	A: S	Suspension			tion E							
The ite	ms marked b	elow ic	fentify violation of DuPage County code: Chapter 18 - Health. Critical no later than the time specified on the subsequent page(s) of this	items a	re to be	e correcte	d immediately.	All of	ther it	erns are	to be con	rected as soon	as possible, but
Wt	Town to	The same	Source	I Wt	Billure	to comply					rticles		TO BE THE
5		la	Approved source	1		05	Single ser						ndled
5		lb	Wholesome, sound condition	1		25	dispensed			, .			
1		2	Original container, properly labeled	3		26	Single-ser	vice	arti	cies no	ot re-us	ed	
WR			re Control of Potentially Mazardous Foods	Wt	125	STATE!	Water	and	Sev	vage /	Plumb	ing	
5		3a	Cold food at proper temperatures during storage,	5		27	Water sou	ırce	safe	, hot a	ind cold	d under pre	essure
9		oa -	display, service, transport and cold holding	5		28	Sewage a						perly
5		3b	Hot food at proper temperatures	1		29	Plumbing						
5		3c	Food properly cooked and/or reheated	5		30	Cross-con		tions	s, back	siphor	nage, back	-flow
5		3d	Food properly cooled			لنا	prevented		THE OWNER OF THE OWNER OWNE	wer e	and Thereads		
5		4	Facilities to maintain proper temperatures	Wt							cilities		STATE OF THE STATE
1_		5	Thermometers provided and conspicuously placed	5	_	31	Hand was						
3		6	Potentially hazardous food properly thawed	3		32							te properly, sable towels,
Wt		740	Food Protection	1 3		32	tissue and						
5	1	la 💮	Cross-contamination, equipment, personnel,	Wt	Total line		Garbage						00013.
\vdash	_	_	Storage Potential for cross-contamination, storage	_		T 1	Containers						sect and
1 1	7	b	practices, damaged food segregated.	3		33	rodent pro						
5		'c	Unwrapped food not re-served	1		34	Outside st	_					
			Food protection during storage, preparation,			34	constructe						
3		8	display, service, transportation.	Wt	137						Contro		A 10 10 10 10 10 10 10 10 10 10 10 10 10
3		9	Food handled with minimum manual contact	5		35a							s prohibited
1		0	In-use food dispensing utensils properly stored.	1		35b	Outer ope						dent proof
	Call S		Personnel	Wt	6.50	2.50					Celling		
5	$\overline{}$	1	Personnel with infections restricted	1		36	Floors pro						
5	1	2a	Hands washed, good hygienic practices (observed)	1		37	Walls, ceili	ings	, an	d attac	hed eq	uipment co	onstructed,
1	1:	2b	Proper hygienic practices, eating/drinking/smoking	1	_	38	Lighting pr	ouic	lod o	00 7001	lead 6	vturas chia	Idad
			(evidence)	1	_		Rooms an						
1		3	Clean clothes, hair restraints Equipment and Utensils	WE		33	Noonis an			Areas		as require	
			Equipment and Otensia					THE REAL PROPERTY.					
Wt	The Kory			1		40	Employee	lock	ers	provide	ed and	used, clea	in.
3	1	4	Food contact surfaces designed, constructed,	1 5			Employee Toxic item					used, clea	n
3		_	Food contact surfaces designed, constructed, maintained, installed, located	5 5		41a	Toxic item	s pr	oper	ly store	ed		n
		4 5	Food contact surfaces designed, constructed,	5		41a		s pro	oper	ly store	ed used pr	operly	
3	1	5	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed,	5		41a 41b	Toxic item Toxic item Premises r articles. Cl	s pro s lat mair ean	oper beled tain ing a	ly store d and u ed free and ma	ed used pr e of litte sintena	operly er, unneces	ssary ment properly
3	1	_	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located	5		41a 41b 42	Toxic item Toxic item Premises r articles. Cl stored, kito	s pro s lat mair lean chen	oper beled ntain ing a res	ly store and u ed free and ma tricted	ed used pr e of litte intena to auth	operly er, unneces nce equipr orized per	ssary nent properly sonnel
3	1 1	5 6 7	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided	5 5		41a 41b 42	Toxic item Toxic item Premises r articles. Cl stored, kito Completed	s pro s lat mair lean chen	oper beled ntain ing a res	ly store and u ed free and ma tricted	ed used pr e of litte intena to auth	operly er, unneces nce equipr orized per	ssary nent properly sonnel
3 1 3 1 1	1 1 1	5 6 7 8	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked	5 5 1		41a 41b 42 43	Toxic item: Toxic item: Premises r articles. Cl stored, kito Completed laundry	s prosented services of the se	oper beled tain ing a res bara	ly store d and u ed free and ma tricted tion fro	ed used pr e of litte sintena to auth em livin	operly er, unneces nce equipr orized per g / sleepin	ssary nent properly sonnel g area,
3 1 3 1 1 3	1 1 1 1	5 6 7 8 9	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature	5 5 1 1		41a 41b 42 43 44	Toxic item: Toxic item: Premises r articles. Cl stored, kitc Completed laundry Clean and	s prosent separate se	oper beled tain ing a res bara ed li	ly store d and u ed free and ma tricted tion fro nen se	ed used pro- e of litte sintena- to auth om livin	operly er, unneces nce equipn orized per g / sleeping	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5	1 1 1 1 1 20	5 6 7 8 9	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm	5 5 1 1		41a 41b 42 43 44 Manage	Toxic item: Toxic item: Premises r articles. Cl stored, kito Completed laundry Clean and	s prosents lean chen soil	oper beled tain ing a res bara ed li	ly store d and u ed free and ma tricted tion fro nen se	ed used pro- e of litte intena to auth om livin	operly er, unneces nce equipr orized per g / sleepin ed and pro	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5 5	1 1 1 1 1 1 20 20	5 6 7 8 9 0a	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F	5 5 1 1 1 1 Wt	See Market	41a 41b 42 43 44 Manage	Toxic item: Toxic item: Premises r articles. Cl stored, kito Completed laundry Clean and certified M	s prosent seament seam	oper beled tain ing a res bara ed li	ly store d and u ed free and ma tricted tion fro nen se s) as n	ed used pro- e of litte intena- to auth om livin- egregate	operly er, unneces nce equipr orized per g / sleepin ed and pro	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5	1 1 1 1 1 20	5 6 7 8 9 0a	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored	5 5 1 1 1 1 Will 5 Certi		41a 41b 42 43 44 Manag 45	Toxic item: Toxic item: Premises r articles. Cl stored, kito Completed laundry Clean and	s prosents lean soil september soil	oper beled tain ing a res para ed li	ly stored and used free and ma tricted tion from the second materials and the second man	ed used pr e of little sintena to auth om livin egregate equirec (s):	operly er, unneces nce equipm orized per g / sleeping ed and pro lot Applica	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5 5	1 1 1 1 1 1 20 20	5 6 7 8 9 0a 0b	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils	5 5 1 1 1 1 Will 5 Certir Risk	Type	41a 41b 42 43 44 Manay 45 anager: 4	Toxic item: Toxic item: Premises r articles. Cl stored, kito Completed laundry Clean and certified M	s prosent seamethern soil seam	oper beled tain ing a res bara ed li on N tisk i	ly stored and used free and ma tricted tion from the second materials and tricted tion from the second man sec	ed used pr of little sintena to auth om livin egregate (s): ed at til	operly er, unneces nce equipm orized per g / sleeping ed and pro lot Application me of inspir	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5 5 5	1 1 1 1 1 1 2 2 2 2 2 2	5 6 7 8 9 0a 0b 1	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean	5 5 1 1 1 1 Whi 5 Certification (Control of the Control of the Con	Type ne In	41a 41b 42 43 44 Mana 45 lanager : 4	Toxic item: Toxic item: Premises r articles. Cl stored, kito Completed laundry Clean and certified M	s pros satisfication in the sa	oper beled train ing a res bara ed li on liger(on N tisk i	ly stored and used free and ma tricted tion from the second man se	ed used property of little sintena to auth om livin gregate equirec (s): ed at til I, Tota	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Application me of insper I Time: 50	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5 5 5 1 3	1 1 1 1 1 1 20 20 2 2 2	5 6 7 8 9 0a 0b 1 2	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	5 5 1 1 1 1 Will 5 Certir Risk	Type ne In	41a 41b 42 43 44 Mana 45 lanager : 4	Toxic item: Toxic item: Premises r articles. Cl stored, kito Completed laundry Clean and certified M	s pros satisfication in the sa	oper beled tain ing a res bara ed li on N tisk i	ly stored and used free and ma tricted tion from the second man se	ed used property of little sintena to auth om livin gregate equirec (s): ed at til I, Tota	operly er, unneces nce equipm orized per g / sleeping ed and pro lot Application me of inspir	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5 5 5	1 1 1 1 1 1 20 20 2 2 2	5 6 7 8 9 0a 0b 1	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean	5 5 1 1 1 1 Whi 5 Certification (Control of the Control of the Con	Type ne In	41a 41b 42 43 44 Mana 45 lanager : 4	Toxic item: Toxic item: Premises r articles. Cl stored, kito Completed laundry Clean and certified M	s pros satisfication in the sa	oper beled train ing a res bara ed li on liger(on N tisk i	ly stored and used free and ma tricted tion from the second man se	ed used property of little sintena to auth om livin gregate equirec (s): ed at til I, Tota	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Application me of insper I Time: 50	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5 5 5 1 3 1 1	1 1 1 1 1 2 2 2 2 2 2 2 2 2 2 2	5 6 7 8 9 0a 0b 1 2 3	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	5 5 1 1 1 1 Whi 5 Certification (Control of the Control of the Con	Type ne In	41a 41b 42 43 44 Mana 45 lanager : 4	Toxic item: Toxic item: Premises i articles. Cl stored, kitc Completed laundry Clean and certified M (s) - Regist	s pros salation salation soli	oper oelec ntain ing a res oara ed li on Nisk i AM	ly stored and used freed and matricted tion from the second and th	ed used property of little sintena to auth om livin gregate equirec (s): ed at til I, Tota	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Application me of insper I Time: 50	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5 5 5 1 3 1 1	1 1 1 1 1 1 20 20 2 2 2	5 6 7 8 9 0a 0b 1 2 3	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	5 5 1 1 1 1 Whi 5 Certification (Control of the Control of the Con	Type ne In	41a 41b 42 43 44 Mana 45 lanager : 4	Toxic item: Toxic item: Premises r articles. Cl stored, kito Completed laundry Clean and certified M	s pros salation salation soli	oper oelec ntain ing a res oara ed li on Nisk i AM	ly stored and used freed and matricted tion from the second and th	ed used property of little sintena to auth om livin gregate equirec (s): ed at til I, Tota	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Application me of insper I Time: 50	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5 5 5 1 3 1 1	1 1 1 1 1 2 2 2 2 2 2 2 2 2 2 2	5 6 7 8 9 0a 0b 1 2 3	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	5 5 1 1 1 1 Whi 5 Certification (Control of the Control of the Con	Type ne In	41a 41b 42 43 44 Mana 45 lanager : 4	Toxic item: Toxic item: Premises r articles. Cl stored, kitc. Completed laundry Clean and cr Certified M (s) - Regist	s pros lateration solution in the solution in	oper opeled ing a i res opera ed li oper oper Nisk i AM	y stored and used freed and matricted tion from the second matricted tion from the second matricted and the second matricted and the second matrices a	ed used property of little sintena to auth om livin gregate equirec (s): ed at til I, Tota	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Application me of insper I Time: 50	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5 5 5 1 3 1 1	1 1 1 1 1 2 2 2 2 2 2 2 2 2 2 2	5 6 7 8 9 0a 0b 1 2 3	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	5 5 1 1 1 1 Whi 5 Certi Risk A) Ti	Type ne In	41a 41b 42 43 44 Mana 45 lanager : 4	Toxic item: Toxic item: Premises i articles. Cl stored, kitc Completed laundry Clean and certified M (s) - Regist	s pros lateration solution in the solution in	oper opeled ing a i res opera ed li oper oper Nisk i AM	y stored and used freed and matricted tion from the second matricted tion from the second matricted and the second matricted and the second matrices a	ed used property of little sintena to auth om livin gregate equirec (s): ed at til I, Tota	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Application me of insper I Time: 50	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5 5 5 1 3 1 1	1 1 1 1 1 2 2 2 2 2 2 2 2 2 2 2	5 6 7 8 9 0a 0b 1 2 3	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	5 5 1 1 1 1 Whi 5 Certi Risk A) Ti	Type ne In	41a 41b 42 43 44 Mana 45 lanager : 4	Toxic item: Toxic item: Premises r articles. Cl stored, kitc. Completed laundry Clean and cr Certified M (s) - Regist	s pros lateration solution in the solution in	oper opeled ing a i res opera ed li oper oper Nisk i AM	y stored and used freed and matricted tion from the second matricted tion from the second matricted and the second matricted and the second matrices a	ed used property of little sintena to auth om livin gregate equirec (s): ed at til I, Tota	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Application me of insper I Time: 50	ssary nent properly sonnel g area, perly stored
3 1 3 5 5 5 1 3 1 1 1 Gener	1 1 1 1 20 20 2 2 2 2 2 2 2 2 2 2 2 2 2	5 6 7 8 9 9 0a 0b 1 2 3 3 4 4	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature	5 5 1 1 1 Wt 5 Certif Risk A) Tii	Type me in me in	41a 41b 42 43 44 Mana 45 anager : 4 : 4:30	Toxic item: Toxic item: Premises i articles. Cl stored, kitc Completed laundry Clean and credified M (s) - Regist Follow Demeri	s pros later sold separation of the sold sepa	oper opeled ing a i res opera ed li oper oper Nisk i AM	y stored and used freed and matricted tion from the second matricted tion from the second matricted and the second matricted and the second matrices a	ed used property of little sintena to auth om livin gregate equirec (s): ed at til I, Tota	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Application me of insper I Time: 50	ssary nent properly sonnel g area, perly stored
3 1 3 5 5 5 1 3 1 1 1 Gener	1 1 1 1 1 2 2 2 2 2 2 2 2 2 2 2	5 6 7 8 9 9 0a 0b 1 2 3 3 4 4	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature "F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	5 5 1 1 1 Wt 5 Certif Risk A) Tii	Type me in me in	41a 41b 42 43 44 Mana 45 anager : 4 : 4:30	Toxic item: Toxic item: Premises r articles. Cl stored, kitc. Completed laundry Clean and cr Certified M (s) - Regist	s pros later sold separation of the sold sepa	oper opeled ing a i res opera ed li oper oper Nisk i AM	y stored and used freed and matricted tion from the second matricted tion from the second matricted and the second matricted and the second matrices a	ed used property of little sintena to auth om livin gregate equirec (s): ed at til	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Application me of insper I Time: 50	ssary nent properly sonnel g area, perly stored
3 1 3 5 5 5 1 3 1 1 1 Gener	1 1 1 1 20 20 2 2 2 2 2 2 2 2 2 2 2 2 2	5 6 7 8 9 9 0a 0b 1 2 3 3 4 4	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature	5 5 1 1 1 Wt 5 Certif Risk A) Tii	Type me in me in	41a 41b 42 43 44 Mana 45 anager : 4 : 4:30	Toxic item: Toxic item: Premises i articles. Cl stored, kitc Completed laundry Clean and credified M (s) - Regist Follow Demeri	s pros later sold separation of the sold sepa	oper opeled ing a i res opera ed li oper oper Nisk i AM	y stored and used freed and matricted tion from the second matricted tion from the second matricted and the second matricted and the second matrices a	ed used property of little sintena to auth om livin gregate equirec (s): ed at til	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Application me of insper I Time: 50	ssary nent properly sonnel g area, perly stored
3 1 3 1 3 5 5 1 3 1 1 1 Gener	1 1 1 1 1 20 20 2 2 2 2 2 2 2 2 2 2 2 2	5 6 7 8 9 0a 0b 1 2 3 4 9 ents:	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature "F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	5 5 1 1 1 1 Wt. 5 Certii Risk A) Tii	Type ne in ne in	41a 41b 42 43 44 Manager : 4 : 4:30	Toxic item: Toxic item: Toxic item: Premises r articles. Cl stored, kitc. Completed laundry Clean and continued M (s) - Regist Follow Demeri	s pros later sold separation of the sold sepa	oper opeled ing a i res opera ed li oper oper Nisk i AM	y stored and used free and ma tricted tion from the second material second mat	ed used pr of litte sintena to auth om livin egregate (s): ed at til I, Tota	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Applicat d me of inspir I Time: 50	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5 5 5 1 3 1 1 1 Gener	1 1 1 1 1 20 20 2 2 2 2 2 2 2 2 2 2 2 2	5 6 7 8 9 0a 0b 1 2 3 4 9 ents:	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature "F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	5 5 1 1 1 1 Wt. 5 Certii Risk A) Tii	Type ne in ne in	41a 41b 42 43 44 Manager : 4 : 4:30	Toxic item: Toxic item: Premises i articles. Cl stored, kitc Completed laundry Clean and credified M (s) - Regist Follow Demeri	s pros later sold separation of the sold sepa	oper opeled ing a i res opera ed li oper oper Nisk i AM	y stored and used free and ma tricted tion from the second material second mat	ed used pr of litte sintena to auth om livin egregate (s): ed at til I, Tota	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Application me of insper I Time: 50	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5 5 5 1 3 1 1 1 Gener	1 1 1 1 1 20 20 2 2 2 2 2 2 2 2 2 2 2 2	5 6 7 8 9 0a 0b 1 2 3 4 9 ents:	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature "F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	5 5 1 1 1 1 Wt. 5 Certii Risk A) Tii	Type ne in ne in	41a 41b 42 43 44 Manager : 4 : 4:30	Toxic item: Toxic item: Toxic item: Premises r articles. Cl stored, kitc. Completed laundry Clean and continued M (s) - Regist Follow Demeri	s pros later sold separation of the sold sepa	oper opeled ing a i res opera ed li oper oper Nisk i AM	y stored and used free and ma tricted tion from the second material second mat	ed used pr of litte sintena to auth om livin egregate (s): ed at til I, Tota	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Applicat d me of inspir I Time: 50	ssary nent properly sonnel g area, perly stored
3 1 3 1 1 3 5 5 1 1 3 1 1 1 Gener	al Comme	5 6 7 8 9 0a 0b 1 2 3 4 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	5 5 1 1 1 1 Wt. 5 Certir Risk A) Tir	Type me In me In	41a 41b 42 43 44 Manager : 4 : 4:30	Toxic item: Toxic item: Toxic item: Premises r articles. Cl stored, kitc. Completed laundry Clean and cr Certified M (s) - Regist Follow Demeri Attached. Stolt (565)	s pros later soil service service soil service	oper oelec ntain ing a i res oper ed li oper Non N tisk i	y stored and used free and ma tricted tion from the second matricted tion from the second man second matrices and matrices	ed used pr of litte sintena to auth om livin egregate (s): ed at til , Tota , Tota e: 630-	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Applicat if me of inspir I Time: 50 I Time:	ssary nent properly sonnel g area, perly stored abla action min.
3 1 3 1 1 3 5 5 5 1 3 1 1 1 Gener	1 1 1 1 1 1 20 20 2 2 2 2 2 2 2 2 2 2 2	5 6 7 8 9 0a 0b 1 2 3 4 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature "F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	5 5 1 1 1 1 Wt. 5 Certir Risk A) Tir	Type me In me In	41a 41b 42 43 44 Manager : 4 : 4:30	Toxic item: Toxic item: Toxic item: Premises r articles. Cl stored, kitc. Completed laundry Clean and cr Certified M (s) - Regist Follow Demeri Attached. Stolt (565)	s pros later soil service service soil service	oper oelec ntain ing a i res oper ed li oper Non N tisk i	y stored and used free and ma tricted tion from the second matricted tion from the second man second matrices and matrices	ed used pr of litte sintena to auth om livin egregate (s): ed at til , Tota , Tota e: 630-	operly er, unneces noe equipm orized per g / sleeping ed and pro lot Applicat if me of inspir I Time: 50 I Time:	ssary nent properly sonnel g area, perly stored abla action min.
3 1 3 1 1 3 5 5 1 3 1 1 Gener	1 1 1 1 1 1 20 20 2 2 2 2 2 2 2 2 2 2 2	5 6 7 8 9 0a 0b 1 2 3 4 ents:	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	5 5 1 1 1 1 Wt. 5 Certir Risk A) Tir	Type me In me In	41a 41b 42 43 44 Manay 45 lanager : 4 : 4:30	Toxic item: Toxic item: Toxic item: Premises r articles. Cl stored, kito Completed laundry Clean and cortified M (s) - Regist Follow Demeri Attached. Stolt (565)	s pros s later solling	oper oelec ontain ing a i res oara ed li on on N kisk i AM	y stored and used free and matricted tion from the second matricted matricted tion from the second matricted matr	ed used pr of litte sintena to auth om livin egregate (s): ed at til , Tota i. Tota ed in De	operly er, unneces nce equipm orized per g / sleeping ed and pro lot Applica i me of inspe l Time: 50 l Time:	ssary nent properly sonnel g area, perly stored abla action min.
3 1 3 1 1 3 5 5 1 3 1 1 Gener	1 1 1 1 1 1 1 20 20 2 2 2 2 2 2 2 2 2 2	5 6 7 8 9 Da Db 1 2 3 4 Pents:	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	5 5 1 1 1 1 Wt. 5 Certir Risk A) Tir	Type me In m	41a 41b 42 43 44 Manay 45 lanager : 4 : 4:30 :: by: See	Toxic item: Toxic item: Toxic item: Premises r articles. Cl stored, kitc. Completed laundry Clean and cr Certified M (s) - Regist Follow Demeri Attached. Stolt (565)	s pros s late mair ean chen d sep soil lana ratio	oper oelec ntain ing a res oara ed li on Nisk i AM on or core:	y stored and used free and matricted tion from the second matriced matri	ed used pr of litte sintena to auth om livin egregate (s): ed at til , Tota i. Tota d on pr d on pr	operly er, unneces nce equipm orized per g / sleeping ed and pro lot Applica i me of inspe l Time: 50 l Time:	ssary nent properly sonnel g area, perly stored abla action min.

Page: ___2

Item	Remarks and Required Corrective Action	Corrected by
	Due to several reported cases of E. Coli: 0157:H7 that have reported eating a meal at your location on 1015 E. St. Charles road in Lombard, the permit to operate is being suspended indefinitely until such time that we can determine why there is a link between eating at this establishment and illness associated with E. Coli 0157:H7, facility must remain closed until notified by the Health department that you can reopen. Owner/Manager: States Reported Complaints: 0 Complaints since memorial day Reported employees ill: nobody called in sick - since Memorial Day # Employees: Full and part time:14 Produce: Restaurant Depot: One of several Door must be poasted as closed	
Gener	al Comments:	

Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 6/14/2013

DuPage County Health Department EHS

Remarks and Required Corrective Action 11/06/07

	U	
u	LIMA	
N	(Arco	

Dupage County Health Department
(630) 682-7400 www.dupagehealth.org

Food Service Inspection Report

	ne:	_	1 Denslo 2 Mexicons	Pern	nit Ho	older:	
_	ires		15 5 St Charles Rd				City: Love band
Inc	nect	ion A	Charle		ectio	n B:	
Th			below identify violation of DuPage County code: Chapter 18 - Healt assible, but no later than the time specified on the subsequent page	h. Critica	l items	ere to be	corrected immediately. All other items are to be corrected as
		oon as p		Wt	X	T BILLIE TO	Single Service Articles
Wt	X	De	Source		_^		Single service articles properly stored, handled
-	-	1a	od Embargoed Approved source	1		25	dispensed
5	-	1b	Wholesome, sound condition	3		26	Single service articles not re-used
1		2	Original container, properly labeled	Wt	X		Water and Sewage / Plumbing
Wt	X	Temp	erature Control of Potentially Hazardous Foods	5		27	Water source safe, hot and cold under pressure
5		3a	Cold food at proper temperatures during storage, display, service, transport and cold holding	5		28	Sewage and waste water disposed of properly
5		3b	Hot food at proper temperatures	1		29	Plumbing installed and maintained
5		3c	Food properly cooked and/or reheated	5		30	Cross-connections, back-siphonage, back-flow prevented
5		3d	Food properly cooled	Wt	X		Hand Washing Facilities
		Food T	emperatures (checked items are in violation)	5		31	Hand washing sinks installed, located, accessible
							Hand Sink / Restroom fixtures clean, operate
<u> </u>	_			3		32	properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-
	_			-			closing doors
				10/4	v		Garbage & Solid Waste Disposal
				Wt	Х	1	
5		5	Facilities to maintain proper temperatures Thermometers provided and conspicuously placed	3		33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
3		6	Potentially hazardous food properly thawed	1		34	Outside storage area clean, enclosure properly constructed
	X	_	Food Protection	Wt	X		Insect and Rodent Control
Wt 5	^	7a	Cross-contamination, equipment, personnel, storage	5		35a	Presence of insects/ rodents. Animals prohibited
1		7b	Potential for cross contamination, storage practices, damaged food segregated	1		35b	Outer openings protected from insects, rodent proof
5		7c	Unwrapped food not re-served	Wt	X		Floors, Walls and Ceilings
			Food protection during storage, preparation, display,	1		36	Floors properly constructed, clean, drained, coved
3		8	service, transportation Food handled with minimum manual contact	1		37	Walls, ceilings and attached equipment constructed,
3				1	-	38	clean Lighting provided as required, fixtures shielded
1		10	In-use food dispensing utensils properly stored Personnel	1		39	Rooms and equipment – vented as required
Wt 5	X	11	Personnel with infections restricted	Wt	X		Other Areas
5		12a	Hands washed, good hygienic practices (observed)	1		40	Employee lockers provided and used, clean
			Proper hygienic practices, eating/ drinking/ smoking	5		41a	Toxic items properly stored
1		12b	(evidence)	5		41b	Toxic items labeled and used properly
1		13	Clean clothes, hair restraints	_			Premises maintained free of litter, unnecessary
Wt	X		Equipment and Utensils	1		42	articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized
3		14	Food contact surfaces designed, constructed,				personnel
_	-	-	maintained, installed, located Non-food contact surfaces designed, constructed,	1		43	Completed separation from living/ sleeping area,
1		15	maintained, installed, located	-	_		laundry Clean and soiled linen segregated and properly
3		16	Dishwashing facilities designed, constructed, operated (1.wash 2.rinse 3.sanitize)	1		44	stored
1		17	Thermometers, gauges, test kits provided	Wt	X	-	nager Certification Not Applicable
1		18	Pre-flushed, scraped, soaked	5		45	Certified manager(s) as required
3		19	Wash, rinse water clean, proper temperature	Name			
5		20a	Sanitizing concentration ppm	Name			
5		20b	Sanitizing temperature o F	Name			
1		21	Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean	Risk T		- 12	Risk reviewed at time of inspection
3		22	Non-food contact surfaces clean	A) Tin		4:	70 AM MPM. Total Time: 50 MML
+		24	Storage/ handling of clean equipment, utensils	B) Tin			☐AM ☐PM, Total Time:
	to pa	ige(s)	Comments: Oxive to Choic or L	die	Care	er orte	Follow up on or after / / Demerit Score
	m. •			Poro	ived b	y: (pri	TO ACCUMANTAL MANAGEMENT
			ignature)				
San An o	itaria oportu	n: inity to a	ppeal any inspection will be provided if a written request is	filed wit	arian h the h	ID: 5 ealth aut	thority as specified in DuPage County code: Chapter 18
			The state of the s				intained on premises
Perm	it is	□ P	osted Not Posted Duplicate Needed	керо	L mus	r pe ma	ID: /5/00/597 Date: ////
OI:-	B	Inna.	11 11 11	I ESTA	idist	ment	District / Date.

White - Establishment Copy Yellow - File Copy Pink - Sanitarian's Copy

DuPage County Health Department Environmental Health Services

51001597 Page: __

Los Buritles Nocionos- Closure

Item	Remarks and Required Corrective Action	Corrected by
	Ina to source to good or see of E. coli costiley	
	that have recorded outing a west at your location	
	on 1018 & St. Chales Rd in Louband, without some	
	to count is being suganted intolinedly contil with	
	the that is can determine aby the is a link where	/ <u> </u>
	gating at this adobtishward and Mars recounted	
	with E. cale 0157:117, tagelily must former closes	
	until robolical by the Houth Department that you	
	Con proper.	
	Chances / Hauner Holog	
	Regarded the families O remoderate since theorisal	
		Lemand
	I Eurysley as Full and Part Time 1 to the 19	
	Tom Shelt (30-221-611)	
	The Kapalazy E 630-221-7296	
	Rochers Propressions buffet un à raisel	
-	Low the quality as closely	
4	#:30 ×:	50 prince

		Date
Client Name:	ID:	Date:

Dupage County Health Department (630) 682-7400 www.dupagehealth.org

			RRITOS MEXICANOS	Porn	ait Holde	r. MANI	IFI	ΔΔ	RT	AGA		
				Permit Holder: MANUEL AARTEAGA City: LOMBARD								
Add	ress:	1015	E ST. CHARLES RD	Inspection B:								
Insp	ection	1 A: 5	ervice Report In-Service Training	Inspe	to be corrected	immediately /	All o	her ite	ms are	to be corre	ected as soon as po	ssible, but
The iter	ms marked	Delow id	entify violation of DuPage County code; Chapter 18 - Health, Critical in olater than the time specified on the subsequent page(a) of this n	port. Faile	ure to comply n	nay result in th	e su	spensi	on of y	our permit.		
Wt			Source	Wt		Sin	gle	Serv	ice A	TUTICISE!	EG/III OF THE	
5		1a	Approved source	1		dispensed		aruc	ies p	ropeny s	stored, handled	,
5	_	1b	Wholesome, sound condition Original container, properly labeled	3		Single-ser		artic	les n	ot re-use	ed	
1	Toru	2	e Control of Potentially Hazardous Foods		100	Water a	ind	Sew	age.	Plumbi	ing	
-	1911		Cold food at proper temperatures during storage,	5	27	Water sou	rce	safe.	hot	and cold	under pressur	е
5		3a	display, service, transport and cold holding	5	28	Sewage a	nd v	vaste	wat	er dispos	sed of properly	
5		3b	Hot food at proper temperatures	1		Plumbing i						
5		3c	Food properly cooked and/or reheated	5				tions	, bac	k siphon	age, back-flow	0.
5		3d	Food properly cooled			prevented		(a shi		- Unitar	Service Control	
5		4	Facilities to maintain proper temperatures	Wt	1 24					acilities	cated, accessi	ble
1		5	Thermometers provided and conspicuously placed	5	31	Hand Sink	IRe	etroc	m fix	tures cle	ean, operate pr	operly
3		6	Potentially hazardous food properly thawed	3	32	supplied w	ith	disoe	nsec	hand so	pap, disposable	e towels.
Wt			Food Protection Cross-contamination, equipment, personnel,								elf-closing door	
5		7a	storage	Wt	V 25 - 25 - 3	Garbage	2	Solid	Wat	te Disp	osal	Of the last
-	\rightarrow		Potential for cross-contamination, storage	3							umber, insect	
1		7b	practices, damaged food segregated.	3							intervals, clear	
5		7c	Unwrapped food not re-served	1				ge ar	ea cl	ean, end	losure properly	6
		8	Food protection during storage, preparation,	1000		constructe	d		Sept Property	VAPPINE STA	0.00	
3		۰	display, service, transportation.	Wt	1 25- 1	Dragonag	e fu	ia Re	occi	Contro	ts. Animals pro	hibited
3		9	Food handled with minimum manual contact	5	35a 35b	Outer one	nine	iseci	tacte	d from i	nsects, rodent	proof
1_1		10	In-use food dispensing utensils properly stored.	W	330					Celling		DIOO!
			Personnel	1	36	Floors pro	per	v cor	struc	ted, clea	an, drained, co	ved
5	_	11	Personnel with infections restricted Hands washed, good hygienic practices (observed)			Walls, ceil	ina	s. and	atta	ched eq	uipment constr	ucted,
5	\rightarrow	12a	Proper hygienic practices, eating/drinking/smoking	1	3/	clean	_					
1		12b	(evidence)	1	38	Lighting pr	ovi	ded a	s rec	uired, fix	xtures shielded	
1	_	13	Clean clothes, hair restraints	1	39	Rooms and					as required	
Wt			Equipment and Utensils			BMF. 21.5		ther			MEAN COLUMN	
3		14	Food contact surfaces designed, constructed,	1							used, clean	
3		14	maintained, installed, located	5		Toxic Item:					anarlı.	
1		15	Non-food contact surfaces designed, constructed,	5	41b	Promises a	S 18	otain	and fr	used pr	r, unnecessary	,
			maintained, installed, located Dishwashing facilities designed, constructed,	1	42	articles Ci	lear	inani	nd n	aintena	nce equipment	properly
3		16	operated (1 wash, 2 rinse, 3 sanitize)		74	stored, kito	che	n res	ricte	to auth	orized personr	nel
1	-+	17	Thermometers, gauges, test kits provided	1	43	Completed	se	para	ion f	om living	g / sleeping are	3 a,
1	-	18	Pre-flushed, scraped, soaked	1		laundry						
3	\rightarrow	19	Wash, rinse water clean, proper temperature	1	44	Close and	80		nen s		ed and properly	
5		_								N	aldenilies Annies	No. of Street, or other Persons.
5		-20a	Sanitizing concentration ppm	Wt	Manag	er Certific	cati					
1		20a 20b	Sanitizing concentration ppm Sanitizing temperature °F	5	Manag 45	Certified M	lan	ager(
			Sanitizing temperature °F Wiping cloths clean, used properly, stored	5 Certife	Manager 45 Manager	certified M (s) - Regist	trati	ager(on N	umbe	r(s):	j	
		20b 21	Sanitizing temperature °F	5 Certife Risk T	Manager 45 d Manager ype: 4	Certified M (s) - Regist	lan- trati	ager(on N Risk i	evier	r(s): ved at til	i me of inspection	n
3		20b 21 22	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean	Certife Risk T A) Tim	Manager 45 ed Manager ype: 4 ne In: 11:50	Certified M (s) - Regist	fati fantrati	ager(on N Risk i AM	evier P	er(s): ved at tii M, Tota	d me of inspection I Time: 40 mln.	n
3		20b 21 22 23	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	5 Certife Risk T	Manager 45 ed Manager ype: 4 ne In: 11:50	Certified M (s) - Regist	fati fantrati	ager(on N Risk i	evier P	r(s): ved at til	d me of inspection I Time: 40 mln.	n
3		20b 21 22	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean	Certife Risk T A) Tim	Manager 45 ed Manager ype: 4 ne In: 11:50	Certified M (s) - Regist	fati fantrati	ager(on N Risk i AM	evier P	er(s): ved at tii M, Tota	d me of inspection I Time: 40 mln.	n
3 1 1		20b 21 22 23 24	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	Certife Risk T A) Tim	Manager 45 ed Manager ype: 4 ne In: 11:50	Certified M (s) - Regist	fan trati	ager(on N Risk I AM AM	evier P P	er(s): wed at tii M, Tota M, Tota	d me of inspection I Time: 40 mln.	n
3 1 1	ral Com	20b 21 22 23 24	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	Certife Risk T A) Tim	Manager 45 ed Manager ype: 4 ne In: 11:50	Certified M (s) - Regist	fan trati	ager(on N Risk I AM AM	evier P P	er(s): wed at tii M, Tota M, Tota	d me of inspection I Time: 40 mln.	n
3 1 1	ral Com	20b 21 22 23 24	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	Certife Risk T A) Tim	Manager 45 ed Manager ype: 4 ne In: 11:50	Certified M (s) - Regist	fan trati	ager(on N Risk I AM AM	evier P P	er(s): wed at tii M, Tota M, Tota	d me of inspection I Time: 40 mln.	n
3 1 1	ral Com	20b 21 22 23 24	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	Certife Risk T A) Tim	Manager 45 ed Manager ype: 4 ne In: 11:50	Certified M (s) - Regist	trati	ager(on N Risk I AM AM	P P	er(s): wed at tii M, Tota M, Tota	d me of inspection I Time: 40 mln.	in .
3 1 1	ral Com	20b 21 22 23 24	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	Certife Risk T A) Tim	Manager 45 ed Manager ype: 4 ne In: 11:50	certified M (s) - Regist	trati	ager(on N Risk I AM AM	P P	er(s): wed at tii M, Tota M, Tota	d me of inspection I Time: 40 mln.	n
3 1 1		20b 21 22 23 24 ments:	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	Certife Risk Ti A) Tim B) Tim	Manager 45 d d Manager ype: 4 te in: 11:50 te in:	Follow	trati	ager(on N Risk I AM AM	P P	er(s): wed at tii M, Tota M, Tota	d me of inspection I Time: 40 mln.	en .
3 1 1 1 Gener	ved by:	20b 21 22 23 24 ments:	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	Certife Risk Ti A) Tim B) Tim	Manager 45 ed Manager ype: 4 ne In: 11:50	Follow	trati	ager(on N Risk I AM AM	P P	er(s): wed at tii M, Tota M, Tota	d me of inspection I Time: 40 mln.	on .
3 1 1 1 Gener	ved by:	20b 21 22 23 24 ments:	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	Certife Risk Ti A) Tim B) Tim	Manager 45 d d Manager ype: 4 te in: 11:50 te in:	Follow	trati	ager(on N Risk I AM AM	P P	er(s): wed at tii M, Tota M, Tota	d me of inspection I Time: 40 mln.	on .
3 1 1 1 Gener	ved by:	20b 21 22 23 24 ments:	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	Certife Risk T A) Tim B) Tim	Manager 45 45 46 Manager ype: 4 ie In: 11:50 ie In:	Follow Demen	trati	ager(on N Risk I AM AM	P P afte	er(s): ved at ti M, Tota M, Tota	d me of inspection I Time: 40 mln.	on .
3 1 1 1 Gener	ved by:	20b 21 22 23 24 ments:	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	Certife Risk T A) Tim B) Tim	Manager 45 d d Manager ype: 4 te in: 11:50 te in:	Follow Demen	trati	ager(on N Risk I AM AM	P P afte	er(s): ved at ti M, Tota M, Tota	d me of inspection I Time: 40 min. I Time:	on .
General Recei	ved by:	20b 21 22 23 24 ments:	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	Certife Risk T A) Tim B) Tim Recei	Manager 45 ed Manager type: 4 he In: 11:50 he In:	Follow Demen	up	ager(on N Risk AM AM on or	Pho	er(s): ved at til M, Tota M, Tota r:	me of inspection I Time: 40 mln. I Time:	
General Recei	ved by:	20b 21 22 23 24 ments:	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	Certife Risk T A) Tim B) Tim Recei	Manager 45 ed Manager type: 4 he In: 11:50 he In:	Follow Demen	up	ager(on N Risk AM AM on or	Pho	er(s): ved at til M, Tota M, Tota r:	me of inspection I Time: 40 mln. I Time:	
General Recei	ved by:	20b 21 22 23 24 ments: (signature)	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	Certife Risk T A) Tim B) Tim Recei	Manageri 45 dd Manageri ype: 4 de In: 11:50 d	Follow Demen Stolt (565)	up it S	ager(on N Risk AM AM on or or	PP PP Pho	er(s): ved at til M, Tota M, Tota r: ne: 630-	me of inspection I Time: 40 mln. I Time: 221-6111	
Recei Sanita An op Chapt	ved by: arian: (si portunit ter 18 t is x	20b 21 22 23 24 ments: (signature) y to app	Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	Certife Risk T A) Tim B) Tim Recei	Manageri 45 dd Manageri ype: 4 he In: 11:50 he In: ved by: Managerian: Tom S	Follow Demen	up up	ager(on N Risk AM AM On	Pho	er(s): ved at til M, Tota M, Tota M: r: ne: 630- fied in D ed on p	me of inspection I Time: 40 mln. I Time: 221-6111	code:

Page: _	2

ltem	Rema	rks and Required Corrective Action		Corrected by
Gener	al Comments:			
Client	t Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 6/	17/2013

DuPage County Health Department EHS

Remarks and Required Corrective Action 11/06/07

		ng Data vestigation: 06/17/2013 Establi	shment Name: LOS E	BURRIT	OS M	EXICAN	OS Establishment # : FS1001597
356		Consu	itative HACCP Con	nplete	d As	: check a	
	onsult	ation []	FBI Investigation				Complaint
E C	heene	Information for this ation of suspect food/process	s Consultative HA				d By: check all that apply od employee responsible for perparing implicated
		ation of suspect lood/process ation of general food handling and sanit	ation practices				rson-in-charge or other employee
	-		Menu Items B	eing E	valu	ated	
_	eak B		. Tomato Mixture - For	Chicke	n		Ingredients for Burrito Assembly
			. Beans		_		6. Cheese
For	FBI II	nvestigation				TA	Number of complaint calls received by facility
Susp	pected	Meal Date 06/05/2013 N	leal Time	AM 🔲 F	PM	1.	0
Num	ber of	meals/servings of the implicated food it oes not have this information document	em(s) provided the da	y the in	cident	occurred	d
		employees with known history of illness		eeks pi	ior to	meal dat	e)
Any	Utility i	nterruptions on or before meal date?					
XN	oΠY	es If yes, please specify		out the cons	d Maria		d for d/s) the day the appropriated food upon mode:
- 1	lame(s		the preparation and s Job Title	ervice o	n me	Mame Name	d food(s) the day the suspected food was made: Job Title
Item	s marl	ked below identify violations of DuPa		pter 18	: Hea		
Esta	blishe	mnts. All critical items are to be corr	ected immediately.				
		ems are to be corrected as soon as p				esult in t	Violation Number and Description
WT	X	Violation Number and De	escription	WT 5	Х	20b.	Sanitizing temperature°F
5	_	1a. Approved source		1			Wiping cloths clean, used properly, stored
5		1b. Wholesome, sound condition	n	3		22,	Food contact surfaces of equipment and utensils
1		Original container, properly lab	eled			clean	
_		3a. Cold food at proper tempera	tures durina	1	-		Non-food contact surfaces clean Storage/handling of clean equipment, utensils
5		storage, display, service, transport			_		Single service articles properly stored, handled
5		3b. Hot food at proper temperate	ires	1		dispens	sed.
_	-			3			Single-service articles not re-used
5	_	3c. Food properly cooked and/o	r reneated	5			Water source safe, hot and cold under pressure
5	_	3d. Food properly cooled		5			Sewage and waste water disposed of properly Plumbing installed and maintained
5		4. Facilities to maintain proper	temperatures				Cross-connections, back siphonage, back-flow
1		5. Thermometers provided and or	onspicuously placed	5		preven	ted
3		6. Potentially hazardous food pro	perly thawed	5		31. I	Hand washing sinks installed, located, ible
5		7a. Cross-contamination, equipr storage	nent, personnel,	3		properly	Hand Sink/Restroom fixtures clean, operate y, supplied with dispensed hand soap, disposable tissue and waste receptacles, self-closing doors.
1		7b. Potential for cross-contamin practices, damaged food segregate		3		33. (Containers covered, adequate number, insect and proof, emptied at proper intervals, clean
5		7c. Unwrapped food not re-serve	ed	1		34. (Outside storage area clean, enclosure properly
3	х	Food protection during storage service, transportation.	, preparation, display,	5			Presence of Insects and Rodents. Animals
3	X	9. Food handled with minimum m	anual contact	1		35b. (Outer openings protected from insects, rodent
_	<u> </u>			1	7.5		Floors properly constructed, clean, drained, coved
1_		10. Iπ-use food dispensing utensils		1		37. V	Walls, ceilings, and attached equipment constructed
5		11. Personnel with infections res	stricted			clean	lebiling provided as unsulted fightens shields
5	x	12a. Hands washed, good hygien	ic practices	1			ighting provided as required, fixtures shielded. Rooms and equipment - vented as required
		(observed)		1		40. E	Employee lockers provided and used, clean
1		12b. Proper hygienic practices,		5		41a. 1	Toxic items properly stored
•		eating/drinking/smoking (evidence)		5			Foxic items labeled and used properly Premises maintained free of litter, unnecessary
1		13. Clean clothes, hair restraints		1	l)		Cleaning and maintenance equipment properly
		14. Food contact surfaces designe	d. constructed.		_	stored,	kitchen restricted to authorized personnel
3		maintained, installed, located		1		laundry	Completed separation from living / sleeping area,
1		 Non-food contact surfaces desi maintained, installed, located 	gned, constructed,	1		stored	Clean and soiled linen segregated and properly
3		16. Dishwashing facilities designed operated (1 wash, 2 rinse, 3 sanitize)	, constructed,				
1		17. Thermometers, gauges, test kit	s provided				
1		18. Pre-flushed, scraped, soaked					
3		19. Wash, rinse water clean, prope	r temperature				
5	х						
Time		:30 X AM PM Total Time 3	ppm hrs 0 min.	Deme	rit Poi	nts 16	Follow up date
· iiile	ш. Э	Received By (Signature)	may min.	Joine	(0)	10	Printed name

	fying		1/5 F.		3 - 27	_	1		l e.u.	LP-1
Date of Ir	ivestiga	ition: 7: 77		tablishment Name:			10	n at		blishment # :
Consu	Itation		Const	FBI Investigati		ea As	: (check a		mplaint	
_] CONSU	ILECTOTI	Informa	tion for t			18/00	Ohtoine			A
Obser	vation o	f suspect food/		his Consultative						t apply) for preparing implicated
				sanitation practices					e or other	
_ ODJON	vacion b	generaliood	nanoling and	Menu Item				II-III-Cilary	de or other	emproyee
1.	1115	of the March	V	3.	5 Dellie	Eval	uateu	5.		
2.		111111	100.75	4. 1800/11	w to	10		6.		
	Inve	stigations	13613	14. 11111111111111111111111111111111111	N. D.	Line.		10.		
Suspected			1	Meal Time	ПМ	M 🔲 PA	A Numb	er of com	nlaint calls r	eceived by facility
			Implicated f	ood item(s) provided th					Jianit Cons i	eceived by facility
If facility	does no	ot have this info	ormation doc	ument as N/A.)	e doy tile	IIICIGEIII	occurred.			
		yees with know			two week	s prior t	o meal dat	e)		
				e? No Yes II						
	_					1000000	2.50	ood(e) the	n day the ex	spected food was made:
Nameta	Na		VIGGBIS III VOIV	Job Title	IU SELVICE	or the i	Name	oou(s) th	e day the st	Job Title
	100	116		Jud True			MAIIIO			JOD LIGH
									_	
_					120	Refer to	attached li	st	-	
tems ma	rked b	elow identify	violations	of DuPage County Co					1 Regulation	ons for Food Service
stablish	ments.	All critical ite	ems are to b	e corrected immedia	tely.		· redicir · r		. readmin	ilo io i oou oui vice
	items i	ere to be corre	ected as so	on as possible. Failur	e to com	ply ma	y result in	the sus	pension of	your permit.
VT X		Violation	Number and	d Description	WT.	Х		Violation	Number a	nd Description
5	1a.	Approved s			1			oing cloths	clean, use	d
5	1b.	Wholesom			3				surfaces cl	
1	2.		tainer, labele	d	1_1_				ntact surface	
5	3a.	Cold food n			1_1_				ean equipm	
5	3b.	Hot food m			1				items stor	
5	3c.		d/reheated		3				items not	
5	3d.	Food prope			5				under pre	
5	4.			emperatures	5				r properly	
1 3	5. 6.	Thermomete			1				talled, main	
5	7a.	Proper thawi			5				oss-conne	
	7b.	Potential cr		instian	5 3				installed, l ean, supplie	
	7c.	Unwrapped			3				covered, cle	
3 30	8.	Food protect		,-361 VCG	1 1			side area		en en
N.	9.	Minimal hand			5				insects/ro	dents
	10.	Storage of di		nsils	1 1				ngs protec	
	11.			n restricted	1				maintained	
1	12a	Hygienic pr	actices (obs	erved)	1	3	7. Wal	s/ceilings	clean	
	12b.	Hygienic pra	actices (evi	dence)	1	3	8. Ligh	ting adeq	uate, shield	ed
	13.	Clean clothes		nt	1	3			nent vented	
	14.	Food surface:			1				ded clean, u	sed
	15.	Non-food sur		ned	5			ic items		
	16.	Dishwashing			5	4			labeled, us	
-	17.	Gauges and t			1 1	4			ntained, sto	rage of janitorial supplies
71	19. 20a.	Wash, rinse v						ricted		
- 1	20b.	Sanitizing to		opm °F	1 1	_			laundry/livir	19
_	100								ted, stored	
ne in:	عارات		Total Time _	hrsmin.	Demeri	t Points			llow up date	e / /
		Received By	(Signature)		_,		Printe	d Name	
-	2		of some		· w	1	7 1	1.1.	336	
-	Sanita	rian Signature		Printed	Name	- //		ID	47	Phone
		ian signature	77 1					10		
7/-				The second secon	1		- T	-	1 (630) 6	32-7400 ext. (
16	23-1-	960		Tam Hel			36		(000) 0	
opportun				eports will be provided		л гедие	st is filed w	ith the He		
opportun		appeal from any le Chapter 18: I				n reque	st is filed w	ith the He		

White - Establishment Gopy - File Copy - Sanitarian's Copy Yellow Pink

DuPage County Health Department Environmental Health Services

	0	
Page:		_

Item	Remarks and Required Corrective Action	Corrected by
1703	Observed employee chipman tracks	Correct
	ant properties took product	Op Orto
	TELEVIS THE ALL HE WEST TO	
	proper transpurashing	
T	absented employee hands make to	43. 1
*	FOR WHEN YOUR LEE MEET	
	LUDIC GLOVES, USE CHEMSIL OF TE	į
	7551E	Correct
200	Observed employee close chemilia	
	3 basin sink in place of wish	511
	CIDE CIDL SOPHIZE	
1	Food preparation out to not	¥
		4 4
	Venerables, using 20 Ragin	
	- West clean gall antize 3 basin	
	time the same base in take something	
	while prepping reachables	

DuPage County Health Department EHS

Remarks and Required Corrective Action

11/06/07

CONSU	LTATIVE HACCP RISK AS	SESSMENT	Establishment Name:	An E	as error	55	Establishment #:		
N	lenu Item:	thur it			□ Prese	red in advance			
List of Ing		Source (Required i	f FBI investigation)	List of Ingre		red in advance			
1 (Charles and the	7-1-1		7.	T. I		Source (Required If FBI Investigation)		
2 1				8.	Cr.				
3.			9.						
4.	HI SHALL			10.					
5,	200			11.					
в.				12.					
Point (CCP) or Standard Operating Procedure (SOP)			List Temperature(s) <u>Verified</u> in		of Hazards that applies	If appropriate control lacking, describe required corrective and preventive measures needed: (Include changes in food handling procedures, orders for correction, embargoes/disposals, food employee restrictions, food safety training, emergency suspensions and closures, etc.)			
			Production Step of the Menu Item	Controls in Place	Appropriate Controls Lacking				
ССР	r to so to a	Carlo Arrests	6 4 1						
SOP									
ССР	Action of the Control	1 15 111							
SOP	C. Face would do	A RH DOLE	arote to lot						
ССР	S to the over many	11111	NOT						
SOP	Ev)	1 T. Co.							
E CCP	When the later	Co-Store							
SOP	Esta Tet	The state of the s							
□сср		LA SILE							
SOP					1				

Page No. ___ Of ___

DPCHD: Consultative HACCP Risk Assessment Form (1/26/06)

CONSULTATIVE HACCP RISK AS	SESSMENT	Establishment Name:	HALL P	STILL I	or But	Establishment #:	
Menu Item:	co servi	distant but	1.15	Prepa	red in advance	Prepared the day of the meal	
List of ingredients	Source (Required	If FBI investigation)	List of Ingre			Source (Required if FBI Investigation)	
to sat he in the late I had	k on	A LYCENT	7.	10 1		Here's Links	
2.		8.					
4.			9.				
5.		C-FISI	10.				
6.			11.				
Describe Steps in the Production of the Mer	us Herry		12.				
Describe: What, When, Where and How: If if a Point (CCP) or Standard Operating Procedure	a Critical Control	List Temperature(s) Verified in		of Hazards that applies	a	control lacking, describe required corrective nd preventive measures needed:	
roun (CCP) or Standard Operating Procedure	(SOP)	Production Step of the Menu Item	Controls in Place	Controle embargoes/disp		es in food handling procedures, orders for correction, osals, food employee restrictions, food safety training lengency suspensions and closures, etc.)	
ССР		404					
SOP	grio and p				_		
. CCP	1.000000						
SOP	17 17 34	Property Williams					
□ccr	PI B			V	dricks	MAN DE COUNT	
SOP	ne i note				more ru	being it is a sunch	
j⊡ ccr							
SOP	Mar tra	THUR					
□ CCP	and man	3014					
SOP							

Page No.___ Of _

Menu Item:	The Hox	Lupe - Tor City	dan.	☐ Prepa	red in advance	Prepared the day of the meal		
List of Ingredients	Source (Required	If FBI investigation)	List of Ingred			Source (Required if FBI investigation)		
	d residence		7.					
2.			8.					
3. <u> </u>			9,					
5.	+		10.					
6.			11.					
Describe Steps in the Production of the I	lanu Mani		12.					
Describe: What, When, Where and How: 7	if a Critical Control	List Temperature(s) <u>Verified</u> in		of Hazards that applies	If appropriate ar	e control lacking, describe required corrective and preventive measures needed:		
Point (CCP) or Standard Operating Procedu	re (SOP)	Production Step of the Menu Item	Controls in Place	Appropriate Controls Lacking	(Include changes in food handling procedures, orders for correction embargoes/disposals, food employee restrictions, food safety traini emergency suspensions and closures, etc.)			
□ CCP	- X ACTUAL	etk.						
□ CCP	s period							
SOP	Mary 25	Port, W.F.		×	Firstern in Met	e Special te Cook		
©CCP	design (C)				1146-51	-metu q		
SOP								
□ CCP				X	Spenie Don't	winestimes low		

Page No. Of ___

M	ienu Item:				TETA			
List of Ing		Source (Required I	f FBI Investigation)	List of Ingre	Prepa	red in advance	10000	
1. 11		and and an out	7.	aneritis .		Source (Required if FBI Investigation)		
2.	<u>. 4</u>	the same Links		8.				
3.		171		9.				
4.	i	10100		10.				
5.				11.				
6.				12.				
Describe:	Steps in the Production of the Men What, When, Where and How: If if a	Critical Control	List Temperature(s) <u>Verified</u> in		of Hazards that applies	If appropriate control lacking, describe required correct and preventive measures needed:		
Point (CCP) or Standard Operating Procedure (SOP		SOP)	Production Step of the Menu Item	Controls in Place	Appropriate Controls Lacking	embargoes/disp	ges in food handling procedures, orders for correction posals, food employee restrictions, food safety training mergency suspensions and closures, etc.)	
□ CCP								
□ CCP	CCP WINDOW GO DE							
 ССР	The state of the s	Tes in 5	man W-					
□ SOP		I The state	+ =					
ССР	3 - 10-51/11-4 1							
SOP	HALL MACE	marillo n						
□ CCP	100 - 00 - A	E # 15-1 9XI	in the					

Page No._

__ Of _

Menu Item:	ATTEMPT OF THE	A TOTAL OF THE PARTY OF THE PAR	100	I Da	red in advance		
List of Ingredients	Source (Required	If FBI investigation)	List of Ingre	The Address of the Control of the Co			
1.	1-17		7.	uieitis		Source (Required if FBI Investigation)	
2.	V.A.	8.			1221 231		
3.			9.				
4.			10.				
5.	to Make		11.				
6.	13-17	, W 21	12.				
Describe Steps in the Production of the Describe: What, When, Where and How: ☑ Point (CCP) or Standard Operating Proced	List Temperature(s) Verified in		of Hazards that applies	If appropriate control lacking, describe required corre and preventive measures needed:			
Point (CCP) or Standard Operating Proceed	ure (SOP)	Production Step of the Menu Item	Controls in Place	Appropriate Controls Lacking	(Include changes in food handling procedures, orders for correction embargoes/disposals, food employee restrictions, food safety training emergency suspensions and closures, etc.)		
□ CCP F SOP	E I I WELL	m)					
□ CCP		nent					
ССР	The state of the	LHIT		1	Temed	mil him in loc	
SOP	The same	Charles (Charles)		-^	ACCIPIE		
ССР	1.5	Remin Mi					
SOP	n-t-						
ССР	m7						
SOP							

DPCHD: Consultation HACCP Blok Assessment Form // PARTY

Page No. 6 Of

	enu Item:					red in advance	Prepared the day of the meal	
List of Ing	redients	Source (Required I	f FBI investigation)	List of Ingred	lients		Source (Required if FBI investigation)	
1.			7.					
2				8.				
3. 4.				9.				
5.				10.				
6.				11.				
	Steps in the Production of the Mer	nt Hern						
Describe: What, When, Where and How. ☑ if a Critical Control List Temperature Verified In					of Hazards that applies	ar	control lacking, describe required corrective ad preventive measures needed:	
Point (CCP) or Standard Operating Procedure (SOP)			Production Step of the Menu Item	Controls in Place Appropriate Controls Lacking		(Include changes in food handling procedures, orders for correction, embargoes/disposals, food employee restrictions, food safety training, emergency suspensions and closures, etc.)		
CCP CLASSIC MANAGEMENT							-	
SOP	FIE THE SE							
ССР	Fig. 19 Sp. 10					The second	DE OFFICE SELECT	
SOP	0.11	+ STYFILLOW	663		^_	Echillia.	Most product the	
ССР			717					
. SOP	Francis III III	Acres 644	F					
ССР			-1-1					
SOP	- Car C	L DEALERS						
□сср								
IN SOP								

Page No. Of ____

M	enu Item:	CI D ASSESSMENT	71.		Prepar	red in advance	Prepared the day of the meal		
List of Ing		Source (Required it	FBI investigation)	List of Ingred			Source (Required if FBI Investigation)		
1. 1300	or Tight T			7.					
2 /				8.					
V.	9			9.					
	Children and the second			10.					
5.	W 15 17			11.					
6.				12.					
Describe Steps in the Production of the Menu Item: Describe: What, When, Where and How: Virial in a Critical Control			List Temperature(s) Verified in		f Hazards that applies	ar	control lacking, describe required corrective nd preventive measures needed:		
Point (CC	Point (CCP) or Standard Operating Procedure (SOP)		Production Step of the Menu Item	Controls in Place	Appropriate Controls Lacking	embargoes/dispe	ges in food handling procedures, orders for correction, iposals, lood employee restrictions, food safety training, mergency suspensions and closures, etc.)		
□ CCP	001						-		
□ CCP		m helik ed							
□ CCP	A 12 13 CAN	or through							
□ CCP		TOLKS!							
□ CCP	Tell III	All the lar							

Page No.__ Of ___

Dupage County Health Department

(630)	682-740)0 WVI	w.dupagehealth.org										
Nam	e: LOS	BURI	RITOS MEXICANOS	Per	mit H	lolde	r: M	IANUE	L AA	RTE	EAGA		
			ST. CHARLES RD	City: LOMBARD									
Inch	action /	1. 60	ruice Report Consultation	Inspection B:									
The ite	ms marked be	low ident	ify violation of DuPage County code: Chapter 18 - Health, Critical no later than the time specified on the subsequent page(s) of this re	items are	e to be c	orrected i	immed	diately. All	other ite	ms are	to be corre	ected as soon	n as possible, but
			no later than the time specified on the subsequent page(s) of this r	eport. Fa	ellure to	comply m	ay res	sult in the s	uspensi	on of y	rticles		
Wt	-		Source	Wt	1000		Cinal					stored, ha	ndled
5	-		approved source	11				ensed.	e aruc	ies h	topeny a	noreu, na	naica
5			Wholesome, sound condition	3	-				e artic	les n	ot re-use	ed	
1		2 0	Original container, properly labeled			20 1.					Plumb		Line Bridge
Wt	Tempe	rature	Control of Potentially Hazardous Foods	5	T .	27	Wate	er sourc	e safe.	hot	and cold	under pr	essure
5	3	a	Cold food at proper temperatures during storage, lisplay, service, transport and cold holding	5	-	28	Sew	age and	waste	wat	er dispos	sed of pro	perly
5		b F	lot food at proper temperatures	1	-						naintain		
5		G F	ood properly cooked and/or reheated	-		7						age, back	c-flow
5			ood properly cooled	5				ented		A PERSON	90000 #12 HAVOS IT	New Contract Control	HIDGA CASC
5			acilities to maintain proper temperatures	Wt			THE ST	Hand			acilities	Total Park	
1		5 1	hermometers provided and conspicuously placed	5								cated, ac	
3			otentially hazardous food properly thawed				Hand	d Sink/R	estroo	m fix	tures cle	an, opera	ate properly.
We			Food Protection	3		32	supp	lied with	n dispe	ensed	hand so	oap, dispo	sable towels.
		To	Cross-contamination, equipment, personnel,	\Box								elf-closing	doors.
5	7		torage	Wt	te e	1					te Disp		
		16	Potential for cross-contamination, storage	3		33	Cont	tainers o	overe	d, ad	equate n	umber, in	sect and
1	· /		ractices, damaged food segregated.	بنا			rode	nt proof	, empti	ed a	proper	intervals,	crean
5	7		Inwrapped food not re-served	111		34	Outs	ide stor	age ar	ea ci	ean, enc	losure pro	openy
3			food protection during storage, preparation,						and D	(*) mm	Contro	Constitution of	THE SHAPE
3		_ 0	lisplay, service, transportation.	Wt	1	25- 1							s prohibited
3		9 F	ood handled with minimum manual contact	5		35a	Pres	ence of	msecc	tact	d from i	neacte ro	dent proof
1	1	0 1	n-use food dispensing utensils properly stored.	1 We		35b	Oute	operiii	Walle	necie	Calling	1130013, 10	dent proof
Wt	Aless		Personnel	T	Hall .	36	Elaci	re prope	rly cor	etru	ted clas	an, draine	d coved
5		1 F	ersonnel with infections restricted	- ' 		-	Malle	e ceiling	ne and	atta	ched en	uinment c	constructed,
5	1	2a H	lands washed, good hygienic practices (observed	1			clear		ys, and	atta	uneu eq	uipinient c	Wildli dolog,
1	1:		Proper hygienic practices, eating/drinking/smoking	1	-							elded.	
		1 (evidence)	计		39	Roor	ms and	equipo	nent .	vented	as require	ed
1	1	3 (Clean clothes, hair restraints		100		1001		Other				
Wt	ALC: THE	1	Equipment and Utensils	1	T	40	Emo					used, cle	an
3	1	4	ood contact surfaces designed, constructed, naintained, installed, located	5	-		Employee lockers provided and used, clean Toxic items properly stored						
\vdash		-15	Non-food contact surfaces designed, constructed,	5									
1	1	5 5	naintained, installed, located				Prem	nises ma	aintain	ed fre	e of litte	r, unnece	essary
\vdash		1	Dishwashing facilities designed, constructed,	111		42	articl	les. Clea	aning a	and n	aintena	nce equip	ment properly
3	1	6 6	perated (1 wash, 2 rinse, 3 sanitize)				store	red, kitchen restricted to authorized personnel					
1	1	7 1	hermometers, gauges, test kits provided	\Box		43	Com	pleted s	eparal	tion f	rom livin	g / sleepir	ng area,
1			Pre-flushed, scraped, soaked	<u> </u>			laund						
3			Vash, rinse water clean, proper temperature	1						nen s			operly stored
5			Sanitizing concentrationppm	W				erufica			- Banks	ot Applic	cable
5			Sanitizing temperature°F	5							required	<u> </u>	
1		1 V	Viping cloths clean, used properly, stored	Certif	fed Ma	nager((s) - l	Registra					
-		- 16	ood contact surfaces of equipment and utensils	Risk	Type:	4						me of insp	
3	2	2 0	lean	A) Tir	me In:	9:30		X	AM	P	M, Tota	i Time: 45	5 min.
1	2	3 N	Ion-food contact surfaces clean	_	me In:				AM	P	M. Tota	l Time:	
1	2	4 5	Storage/handling of clean equipment, utensils	J-/									
Pleas	e see add	endum	sheet 2 for remarks.				F	ollow u	p on o	afte	r:		
1							-1						
l							1-	Demerit	Coore	^			
l							۱.	Jement .	Score.	U			
l													
Decei	wed by /s	ionatur	۵۱	Rece	eived t	y: See	Atta	ched.					
Nece	1,100,100												
	>												
Sanitarian: (signature)						Tom S	Stolt	(565)		Pho	ne: 630-	221-6111	
		earnic)		"	, , , , , , , , , , , , , , , ,	-	=	,				-	
`	X												
Ac. c-	nortunity I	o anno	al any inspection will be provided if a written reque	est is fi	iled wi	h the h	nealth	h author	ity as	spec	fied in D	upage Co	ounty code:
Chan	ter 18	o appe	arany mapeonori inii oo provideo ii a vintar requi									The second section is	
		netad	Not Posted			Re	port	must b	e mai	ntain	ed on p	remises	
Permit is Posted Not Posted Duplicate Needed Client Name: LOS BURRITOS MEXICANOS					Es			ent ID:					6/18/2013

DuPage County Health Department

Environmental Health Services

Page:	2

item

Remarks and Required Corrective Action

Corrected by

General Comments: Instructions to follow to have permit re-instated and be approved to open operation to the public.

- 1. all employees to be clears (two negative stool samples) before they can work in any food service operation. When enough employees have been cleared to operate consideration will be made to allow re-opening.
- 2. Facility must be thoroughly cleaned and sanitized. This includes all equipment, floors, walls, and ceilings, as well as the public areas and restroom.
- 3. Any equipment in need of repair to be repaired
- 4. Any plumbing leaks must be fixed
- 5. Consideration must be made on weather refrigerated food will be fresh enough after 1 to 2 weeks of storage. Recommend discarding all produce and prepared/open food and starting with fresh product. Unopened food may be retained or frozen until needed

Cleaning and sanitizing and repairs must be complete prior to re-opening as well as having enough "Cleared" employees to operate safely.

Client Name: LOS BURRITOS MEXICANOS ID: FS1001597 Date: 6/18/2013

DuPage County Health Department EHS

Remarks and Required Corrective Action

Dupage County Health Department (630) 682-7400 www.dupagehealth.org

Food Service Inspection Report

Na	me	1.	5 Entitos Mexi	racins	Permit Holder: Marco Freega							
			115 5. 5% Charles					City: Lombard				
In	spe	ction	A: FET Investigation	1:	Ins	pecti	on B:					
TI	ne ite	ns marke	ed below identify violation of DúPage Co	ounty code: Chapter 18 - He	ealth. Critic	al items	are to b	e corrected immediately. All other items are to be corrected as				
Wt	Tx	200H 82	Source	citied on the subsequent p			Failure	to comply may result in the suspension of your permit.				
AAF	+^		Food Embargoed		Wt	X	-	Single Service Articles				
5	1	1a			1		25	Single service articles properly stored, handled dispensed				
5		1b			3	1	26	Single service articles not re-used				
1		2	Original container, properly lab	eled	Wt	X	20	Water and Sewage / Plumbing				
Wt	X	Ten	perature Control of Potentiall		5	-	27	Water source safe, hot and cold under pressure				
5		3a	Cold food at proper temperatur									
,		38	display, service, transport and	cold holding	5		28	Sewage and waste water disposed of properly				
5		3b	Hot food at proper temperature	25	1		29	Plumbing installed and maintained				
5		3c	Food property cooked and/or re	pheated	5	0	30	Cross-connections, back-siphonage, back-flow				
5	-	3d					1 00	prevented				
3			Food properly cooled Temperatures (checked items i		Wt	X	- 04	Hand Washing Facilities				
	_	roou	Temperatures (checked items		5		31	Hand washing sinks installed, located, accessible				
	_				_		1	Hand Sink / Restroom fixtures clean, operate				
					3	1	32	properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-				
								closing doors				
					Wt	X		Garbage & Solid Waste Disposal				
5		4	Facilities to maintain proper ten			-	_	**				
_		_			з		33	Containers covered, adequate number, insect and				
1	_	5	Thermometers provided and co	nspicuously placed				rodent proof, emptied at proper intervals, clean				
3		6	Potentially hazardous food prop	erly thawed	1		34	Outside storage area clean, enclosure properly				
Wt	X	-	<u> </u>			- 14	-	constructed				
5	^	7a	Food Protection Cross-contamination, equipment		Wt	X	25.	Insect and Rodent Control				
			Potential for cross contamination	etorago practicos	5		35a	Presence of insects/ rodents Animals prohibited				
1		7b	damaged food segregated	n storage produces.	1		35b	Outer openings protected from insects, rodent proof				
5		7c	Unwrapped food not re-served	Wt	X		Floors, Walls and Ceilings					
3		Food protection during storage, preparation, display,			1		20					
		service, transportation		1		36	Floors properly constructed, clean, drained, coved					
3	9 Food handled with minimum manual contact				1		37	Walls, ceilings and attached equipment constructed,				
1	_	10						clean				
WŁ	X	10	In-use food dispensing utensils personnel	properly stored	1		38	Lighting provided as required, fixtures shielded				
5		11	Personnel with infections restrict	od	Wt	х	39	Rooms and equipment - vented as required Other Areas				
5		12a	Hands washed, good hygienic pr		1	_^_	40	Employee lockers provided and used, clean				
			Proper hygienic practices, cating	/ drinking/ smoking	5		41a	Toxic items properly stored				
1		12b	(evidence)	3 .,	5		41b	Toxic items labeled and used properly				
1		13	Clean clothes, hair restraints					Premises maintained free of litter, unnecessary				
WŁ	X		Equipment and Ute		1		42	articles. Cleaning and maintenance equipment				
3		14	Food contact surfaces designed,	constructed,	1		42	properly stored, kitchen restricted to authorized				
- 1			maintained, installed, located					personnel				
1	- 1	15	Non-food contact surfaces design	ied, constructed,	1		43	Completed separation from living/ sleeping area,				
			maintained, installed, located Dishwashing facilities designed, o	onstructed operated	-		-	Clean and soiled linen segregated and properly				
3		16	(1.wash 2.rinse 3.sanitize)	onstruction, operated	1		44	stored solled linen segregated and properly				
1		17	Thermometers, gauges, test kits	provided	Wt	X	Man	ager Certification				
1		18	Pre-flushed, scraped, soaked		5		45	Certified manager(s) as required				
3		19	Wash, rinse water clean, proper t	emperature	Name:			and mininger toy as required				
5		20a	Sanitizing concentration pp	om	Name:							
5	_	20b	Sanitizing temperature 2 F		Name:							
1	_	21	Wiping cloths clean, used properly		Name:							
3	-	22	Food contact surfaces of equipme	nt and utensils clean								
1		23	Non-food contact surfaces clean	The state of the s								
1	_	24	Storage/ handling of clean equipm	nent, utensils	B) Time	ıu:		AM PM, Total Time:				
erer t	fer to page(s) Comments: Follow up on or after / /											
-	-	. 8 000 000		£	-	-		Demerit Score				
				and the same	Receiv	ed by	: (print	X Mary frequency				
anitarian:						rian (C): 56	Phone (630) 682-7400 ext				
n opp	ortun	ity to ap	peal any inspection will be provide	ed if a written request is	filed with	the hea	lth auth	ority as specified in DuPage County code: Chapter 18				
								387				
ermit		Pos Pos						tained on premises				
lient Name: Los Envirtos Mexicanos					Estab	lishn	nent II	D: 13/10/577 Date: 6 1/5/2013				

White - Establishment Copy Yellow - File Copy Pink - Sanitarian's Copy

DuPage County Health DepartmentEnvironmental Health Services

151001397

Page: ____

Item **Remarks and Required Corrective Action** Corrected by be deared (fan maggine stool samples employees how bear should to openine Paparus wa

FS1001597

DuPage County Health Department EHS

Client Name:

Remarks and Required Corrective Action

Date:

11/06/07

Dupage County Health Department

		www.dupagenealtn.org		-									
		RRITOS MEXICANOS	Pe	rmit			MANUE		ARTE	AGA			
		E ST. CHARLES RD	City: LOMBARD										
Insp	ection A: S	Service Report In-Service Training	Ins	pec	tion B	3:							
The iten	ns marked below is	dentify violation of DuPage County code: Chapter 18 - Health, Critical no later than the time specified on the subsequent page(s) of this r	items a	re to be	corrected	d imme may re	ediately. All	other its	ems are to ion of voi	o be corre ur permit.	ected as soor	as possible, but	
Wt	The same of the	Source	Wt	Tens			Sing	e Sen	rice Ar	ticles			
5	1a	Approved source	1		25			ce arti	cles pr	operly a	stored, ha	ndled	
5	1b	Wholesome, sound condition	_	_	l I		ensed.		1	•	-4		
1	2	Original container, properly labeled	3		26		gle-servi						
	Temperatu	re Control of Potentially Hazardous Foods	Wt	200	27	Model	Mater an	a sele	hot o	ad cold	under pre	accure.	
5	3a	Cold food at proper temperatures during storage,	5	\vdash	27						sed of pro		
5	3b	display, service, transport and cold holding Hot food at proper temperatures	1	_	29		mbing in					puriy	
5	3c	Food properly cooked and/or reheated	1	-	1						age, back	-flow	
5	3d	Food properly cooled	5		30		vented					to Material	
5	4	Facilities to maintain proper temperatures	Wt							cilities			
1	5	Thermometers provided and conspicuously placed	5		31						cated, ac		
3	6	Potentially hazardous food properly thawed				Han	nd Sink/F	Restro	om fixtu	ures de	ean, opera	ite properly.	
We	The second	Food Protection	3	ı	32							sable towels,	
5	7a	Cross-contamination, equipment, personnel,	MAR	-		lissi	ue and w arbage &	vaste r	ecepta	cies, se	elf-closing	doors.	
<u> </u>		storage	W	100							umber, in	sect and	
1 1	7b	Potential for cross-contamination, storage	3		33						intervals,		
5	7c	practices, damaged food segregated. Unwrapped food not re-served	<u> </u>	-	1						losure pro		
		Food protection during storage, preparation,	1		34		structed					8	
3	8	display, service, transportation.	Wt	1000	14 B	SER	Insect :	and R	odent	Contro	1	THE THE	
3	9	Food handled with minimum manual contact	5	2	35a							s prohibited	
1	10	In-use food dispensing utensils properly stored.	1		35b	Oute	er openi	ngs pr	otected	from i	nsects, ro	dent proof	
W		Personnel	Wt				Floors,	Walls	and C	elling	8		
5	11	Personnel with infections restricted	1	_	36						an, draine		
5	12a	Hands washed, good hygienic practices (observed)	1		37	clea		gs, an	o aliac	nea eq	uipmento	onstructed,	
1 1	12b	Proper hygienic practices, eating/drinking/smoking	1	-	38			vided :	e real	ired fir	ktures shie	elded.	
1	13	(evidence) Clean clothes, hair restraints	+	-							as require		
Wt	13	Equipment and Utensils	Wt	1		AD		Other	Areas	I FA			
	1	Food contact surfaces designed, constructed,	1		40	Emp	ployee lo	ckers	provide	ed and	used, clea	an	
3	14	maintained, installed, located	5				ic items						
1	15	Non-food contact surfaces designed, constructed,	5		41b		ic items						
	13	maintained, installed, located			40						r, unnece		
3	16	Dishwashing facilities designed, constructed,	1		42	artic	ad kitch	aning a	and ma tricted	intenai	orized per	ment properly	
	47	operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided	\vdash	\vdash									
1	17	Pre-flushed, scraped, soaked	1		43	laun		Jopaia	aration from living / sleeping area,				
3	19	Wash, rinse water clean, proper temperature	1		44	Clea	en and s	d soiled linen segregated and properly stored					
5	20a	Sanitizing concentrationppm	Wt	TATES.			Certifica				ot Applic		
5	20b	Sanitizing temperature °F	5				tified Ma				1		
1	21	Wiping cloths clean, used properly, stored	Certi	ifed M	lanager	r(s) -	Registra	tion N	umber	(s):			
		Food contact surfaces of equipment and utensils	Risk	Туре	: 4			Risk	review	ed at tir	me of insp	ection	
3	22	clean	A) Ti	ime Ir	: 9:00		X	AM	PM	. Tota	l Time: 18	0 min.	
1	23	Non-food contact surfaces clean	B) T	ime Ir);			AM	PM	, Tota	l Time:		
1	24	Storage/handling of clean equipment, utensils											
Car		1106				16	Eallow		e ofter				
Please	e see addendi	im sheet 2 for remarks.				- 1'	Follow up	p on o	aiter.				
						- 1							
l						T	Demerit :	Score:	10				
						- 1							
			I Dan	_1	beer bila		Manna						
Kecel	ed by: (signal	(ure)	rtec	CIVED	by: Ma	ITCO P	nicaya						
يسر ا	- The												
Canis-	dan (alamat :-	a)	San	itariar	ı: John	Rero			Phone	p.		-	
Samia	rian: (signatur		Jan	rea rea	001111	Doig							
14	R Kory	- Mer S											
Anon	portunity to an	peal any inspection will be provided if a written reque	st is f	iled w	ith the I	healt	th author	ity as	specific	ed in D	upage Co	unty code:	
Chapte	er 18	research more server in so provided in a minusi reque						8	M			- A PARTITION OF THE PA	
Permit		d Not Posted Duplicate Needed					t must b				remises		
		S BURRITOS MEXICANOS		TE	etablic	shm	ent ID:	FS10	01597	7	Date: f	6/26/2013	

Page: ___2

Item	Remarks and Required Corrective Action	Corrected by
	Items Marked Out of Compliance	
35a	A cockroach was observed near the front bar area. Ensure facility is free of pests at all times. Contact pest control to treat for pests. Provide health department with pest control service report before facility is re opened.	6/28/2013
35a	Multiple flies were observed in facility. Keep facility free of pests/insects at all times. Contact pest conrol for treatment. Provide proof of treatment to health department before re opening.	6/28/2013

General Comments: An in service food safety training was performed on 6/26/13 at Los Burritos Mexicanos by the Dupage County Health Department. Food handling procedures, proper hand washing, and general food safety was discussed with the wait/buss staff. Food handling, temperture control, hand washing, cooking and reheating, cooling, cross contamination prevention, storage practices, chemical handling, dish washing, and general food safety was discussed with the cook staff and dish washing staff.

Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 6/26/2013

DuPage County Health Department

Remarks and Required Corrective Action

11/06/07

Dupage County Health Department

(630)	682-74	100 W	ww.dupagehealth.org	_	•••					DTC	- 1 - 1		
Nam	ie: LOS	BUF	RRITOS MEXICANOS	Per	mit		er: MAN			KIE	AGA		
Add	ress: 1	015 I	E ST. CHARLES RD				LOMBA	ARL					
1		A . C	ompliance	Ins	pect	ion B	:						
The iter	ms marked t	below ide	entify violation of DuPage County code: Chapter 18 - Health, Critical in no later than the time specified on the subsequent page(s) of this re	lems ar	e to be	corrected	1 immediately	. All o	ther ite	ms are	to be com	ected as soon	as possible, but
			no later than the time specified on the subsequent page(s) or this re	Wt.	allure to	comply	Sir	nola	Son	dco A	rticles	THE REAL PROPERTY.	SA SELENDING
Wt	Marie Comme	10	Approved source		_		Single se	rvic	e artic	des p	roperly	stored, har	ndled
5		1a 1b	Wholesome, sound condition	1		25	dispense	d.					
1		2	Original container, properly labeled	3		26	Single-se	rvic	e artic	des n	ot re-us	ed	
Wt	Toron	DE OFFICE	e Control of Potentially Hazardous Foods	Wt			Water	and	Sev	age /	Plumb	ing	HE WAY
			Cold food at proper temperatures during storage,	5		27	Water so	urce	safe	, hot a	and cold	l under pre	ssure
5		3a	display, service, transport and cold holding	5		28	Sewage a	and	waste	e wate	er dispo	sed of pro	perly
5		3b	Hot food at proper temperatures	1		29	Plumbing	ins	talled	and	maintair	ned	
5		3c	Food properly cooked and/or reheated	5		30			ctions	, bac	k siphor	nage, back	-flow
5		3d	Food properly cooled				prevented		YOUR STREET	THE PARTY OF	Section 2		1000
5		4	Facilities to maintain proper temperatures	Wt			Ho	nd V	yash	ng E	acilities	and and	anaihla
1		5	Thermometers provided and conspicuously placed	5	_	31	Hand wa	shin	g sini	(S INS	talled, id	ocated, acc	te properly
3		6	Potentially hazardous food properly thawed			22	Hand Sin	K/K	dien	oneor	tures ci	ean, opera	ite properly, sable towels,
Wt			Food Protection	3		32	ticeus an	WIU1	uispi aete r	ecent	acles s	elf-closing	doors.
5		7a	Cross-contamination, equipment, personnel,	Wt	200		Garbag	O W	Solle	Was	te Disc	osal	decire.
		74	storage			-	Containe	rs C	overe	d. ad	equate	number, in	sect and
1		7b	Potential for cross-contamination, storage	3		33	rodent pr	oof.	empl	ied a	proper	intervals,	clean
			practices, damaged food segregated.		-	24	Outside s	tora	ge al	ea cl	ean, en	closure pro	perly
5		7c	Unwrapped food not re-served Food protection during storage, preparation,	1		34	construct	ed	-5.5				
3		8	display, service, transportation.	Wt	200	1	Inse	ct a	nd R	oden	Contr	ol	
3		9	Food handled with minimum manual contact	5		35a	Presence	of	nsec	ts and	Roden	ts. Animal	s prohibited
1		10	In-use food dispensing utensils properly stored.	1		35b	Outer op	enin	gs pr	otecte	ed from	insects, ro	dent proof
Wt	THE REAL PROPERTY.	ALC: UNK	Personnel	W			Floo	KS,	Walls	and	Celling	5	E CICE/
5		11	Personnel with infections restricted	1		36	Floors pr	ope	rly co	nstru	cted, cle	an, draine	d, coved
5		12a	Hands washed, good hygienic practices (observed)	1		37		iling	s, an	d atta	ched ed	quipment o	onstructed,
			Proper hygienic practices, eating/drinking/smoking		_		clean		. اد داد؛		uland 6	vivros chie	olded
1		12b	(evidence)	1	_	38	Lighting	OTOV	1080	es rec	uirea, i	xtures shie as require	ad
1		13	Clean clothes, hair restraints	1		39	Rooms a		Other			as require	
Wt			Equipment and Utensils	W		40	Employe					used, clea	an
3		14	Food contact surfaces designed, constructed,	5	-	41a	Toxic iter	ne r	rone	dv sto	red	asca, do	
		17	maintained, installed, located	5	_	41b	Toxic iter	ne l	ahele	d and	used p	roperly	
111		15	Non-food contact surfaces designed, constructed, maintained, installed, located	-		410	Premises	ma	intair	ed fr	e of litt	er, unnece	ssary
	_		Dishwashing facilities designed, constructed,	1		42	articles. (Clea	nina :	and n	naintena	nce equip	ment properly
3		16	operated (1 wash, 2 rinse, 3 sanitize)	, i			stored, ki	tche	n res	tricte	d to aut	horized per	rsonnel
1	_	17	Thermometers, gauges, test kits provided	1		43	Complete	ed s	epara	tion f	rom livir	ng / sleepin	ig area,
1	-	18	Pre-flushed, scraped, soaked			43	laundry						
3	-	19	Wash, rinse water clean, proper temperature	1		44				nen s			operly stored
5		20a	Sanitizing concentration ppm	WI	1	Mana	ger Certif	Ical	ion			Not Applic	able
5		20b	Sanitizing temperature *F	5		45	Certified	Mar	ager	(s) as	require	d	
1		21	Wiping cloths clean, used properly, stored				r(s) - Regi	stra	tion N	lumbe	er(s):		
			Food contact surfaces of equipment and utensils	Risk	Type	: 4		Ц	_	_		ime of insp	
3		22	clean	A) T	ime Ir	n: 3:50			AM	X P	M. Tota	al Time: 40	min.
1		23	Non-food contact surfaces clean	B) T	ime Ir	n:			AM		M, Tota	al Time:	
1		24	Storage/handling of clean equipment, utensils										
							Te no				-		
Gene	ral Comn	nents:					Follo	w up	on c	ir ante	1.		
							- 1						
							Demi	erit S	Score	: 0			
l													
Rece	ived by: (signat	ture)	Rec	eived	by: Se	e Attache	d					
	-, ,	د	× .	1									
				_				_					
Sanit	arian: (sig	gnatur	e)	San	itaria	n: Doris	sanne Will	iams	5	Pho	ne: 630	-221-7179	
		><	- 0										
													and and a
An or	portunity	to ap	peal any inspection will be provided if a written reque	est is	filed v	vith the	health au	thor	ity as	spec	med in [Jupage Co	unty code:
Chap	ter 18			_									
Perm		Poste					eport mu						6/27/2012
Clie	nt Name	: LOS	S BURRITOS MEXICANOS		E	stabli	ishment	ID:	F57	JU15	91	Date:	6/27/2013

item	Remarks and Required Corrective Action	Corrected by
	This facility has been approved to operate and has completed the following requirements 1. Discarded all open food product from June 14 closure 2. Completed employee/owner wellness interviews 3. submitted 2 negative stool samples 4. Attended 3 inservice training seminars for employees/owner on food safety 5. Provided color coded cutting boards for food prep 6. Seal leak on ceiling in the walk in cooler 7. Cleaned and sanitized all food contact areas 8. Provided temperature & cleaning log 9. Provided proof of Pest Control Service 10. Provided proof of enrollment for 2 employees to take the food sanitation class (Items 9 + 10 observed by inspections) Copies will be emailed to dwilliam@dupagehealth.org Routine inspections will be conducted within 48 hours and weekly to monitor progress	

Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 6/27/2013

DuPage County Health Department EHS

Remarks and Required Corrective Action 11/06/07

Page: ___2__

Dupage County Health Department (630) 682-7400 www.dupagehealth.org

Food Service Inspection Report

Na	me:	200	Creation Madrian 5	Permit Holder:						
Add	ires	s: /n	15 St. heale- Fel.				City: Landaget.			
Inc	nect	ion A	Fellings	Inst	ectio	n B:				
Th	o Itomas	markad	below identify violation of DuPage County code: Chapter 18 - Hea	ith Critic	al items	are to be	corrected immediately. All other items are to be corrected as			
	S	oon as p	ossible, but no later than the time specified on the subsequent pag	ge(s) of this	report.	Failure to	comply may result in the suspension of your permit			
Wt	X		Source	Wt	X		Single Service Articles			
		☐ Fo	od Embargoed	1		25	Single service articles properly stored, handled			
5		1a	Approved space	-	-	20	dispensed Single service articles not re-used			
5		1b	Wholespine statial condition	3 Wt	X	26	Water and Sewage / Plumbing			
1	10	2	Original container, properly labeled perature Control of Potentially Hazardous Foods	5		27	Water and Sewage / Fidinging			
Wt	X	remp	Trici ta da page trape de la company de la c	3	1	- 21	Salter and the sale sale sale sale sale sale sale sal			
5		38	thisping energies transport that each tracking	5		28	Sevenie and wish water demonstrations of promess			
5		3b	1464 Rooff of perspect compensation (c)	1		29	Plumbing installed and maintained			
5		30	Lead properly crossed arriver, cobested	5		30	cross connections teach supromage back took proceeded.			
5		3d	Fond properly Gorled	Wt	X	1	Hand Washing Facilities			
5	_		emperatures (checked items are in violation)	5	-	31	Hand washing sinks in lainst located, acrossable			
		1000 1	Chesics terms as in visitary			1	Hand Sink / Restroom fixtures clean, operate			
	-					22	properly, supplied with dispensed hand soap,			
				3		32	disposable towels, tissue and waste receptacles, self-			
							closing doors			
				Wt	X		Garbage & Solid Waste Disposal			
5		4	Excitors to maintain proper temperatures			1	Containers covered, adequate number, insect and			
			70 %	3		33	rodent proof, emptied at proper intervals, clean			
1		5	Thermometers provided and conspicuously placed			-	Outside storage area clean, enclosure properly			
3		6	Potentially hazardous food properly thawed	1		34	constructed clean, enclosure property			
Wt	х		Food Protection	Wt	X		Insect and Rodent Control			
5		7.0	Cross continuoration equipment personnel storage	5		35a	Presence of insects/ rodents. Animals prohibited			
			Potential for cross-contamination: storage practices	1		35b	Outer openings protected from insects, redent prod			
1		7Ь	damaged food segregated.			330				
5		7 c.	Unwithbred food not re-served	Wt	X		Floors, Walls and Ceilings			
3		8	Food protection during storage, preparation, display,	1		36	Floors properly constructed, clean, drained, coved			
			service, transportation	-		-	Walls, ceilings and attached equipment constructed,			
3		9	Food handled with minimum manual contact	1		37	clean			
1		10	In-use food dispensing utensils properly stored	1		38	Lighting provided as required, fixtures shielded			
Wt	X		Personnel	1		39	Rooms and equipment – vented as required			
5		11	Personnel with infections restricted	Wt	X		Other Areas			
5		12a	Hamis washed, good bygienit stactices (observed)	1		40	Employee lockers provided and used, clean Toxic items properly stored			
1		12b	Proper hygierit practices, extinct throking/smaking	5		41a	Toxic items labeled and used properly			
			(asidence)	3		410	Premises maintained free of litter, unnecessary			
1		13	Clean clothes, hair restraints	-			articles. Cleaning and maintenance equipment			
Wt	X		Equipment and Utensils			42	properly stored, kitchen restricted to authorized			
3		14	Food contact surfaces designed, constructed, maintained, installed, located				personnel			
	-		Non-food contact surfaces designed, constructed,			40	Completed separation from living/ sleeping area,			
1		15	maintained, installed, located	1		43	laundry			
3		16	Dishwashing facilities designed, constructed, operated	1		44	Clean and soiled linen segregated and properly stored			
1		17	(1.wash 2.rinse 3.sanitize) Thermometers, gauges, test kits provided	Wt	Х	Ma	nager Certification Not Applicable			
1		18	Pre-flushed, scraped, soaked	5		45	Certified manager(s) as required			
3		19	Wash, rinse water clean, proper temperature	Name:						
5		20a	Samitzing concentration ppm	Name:						
5		20b	Sanitzing temperature "F	Name:						
1		21	Wiping cloths clean, used properly, stored	Name:						
3		22	Food contact surfaces of equipment and utensils clean	Risk T			Risk reviewed at time of inspection			
1		23	Non-food contact surfaces clean	A) Tim		2:5				
1		24	Storage/ handling of clean equipment, utensils	B) Tim	e In:		□AM □PM, Total Time:			
Refer	to pag	ge(s)	Comments:	10			Follow up on or after / /			
		- Cha	a will be still to	1		Chi	Demerit Score			
Rece	ived	by: (si	gnature)	Recei	ved b	y: (prir	nt) Malio Frience			
Sanit	ariar	1. 11	11 11 1 m hart 1 don't be	Sanit	arian	D: 4/	Phone (630) 682-7400 ext			
An op	portur	nity to a	ppeal any inspection will be provided if a written request is	s filed with	the he	alth aut	hority as specified in DuPage County code: Chapter 18			
Permit		Po	sted Not Posted Duplicate Needed				intained on premises			
Clie	at Bla	9000		Fsta	blish	ment	ID: 6500577 Date: 4.65/5			

White Yellow Pink - File Copy - Sanitarian's Copy

DuPage County Health Department Environmental Health Services

15110597

Page: _____

Item	Remarks and Required Corrective Action	Corrected by
	The facility has been a proposed to open.	69
	and her ashabeter the following require	conseq.
	I summer I one for mint from	,
	fore 14 chance	
	2. Par mil tore en a lagre fourst, well at motorsome	.#
	3. Dulings Ad C 2 wegethis still sandis.	
	4. Afterest & insurvior territing someward of	
	ing an fewer on food sofety	
**/	5. They were of as ended withing board of for	
	Sofied seize.	
	In Sout A sake on mility in the worth in could	
	2. Transen, or a syntiged all from confeet who	<u> </u>
	2 Ang to Separate is an a Change Lag	
	4 phonone part of production desire	
	in Boxistial gold of and climate for 2 material	
	to take the food smithten stars.	
-4	There Tall Absence by subjection	1/4 ·
	Copied will be envisioned dwilliam adupages	M. Thomas
	Bout we many times and be anduction within	
	At lound and workly to ment have somered.	
	The second secon	

Client Name:	Partial 1	110; () () () ()	Date: /0-27-13
Callat	611(212 - 1)	1000 1000	11 000

Dupage County Health Department

(630)	682-	7400 v	vww.dupagehealth.org										
Nam	ne: LO	OS BU	RRITOS MEXICANOS	Per	mit		er: MA			ARTE	AGA		
Add	ress	1015	E ST. CHARLES RD			City: LOMBARD							
Inon	antic	n A · A	Andit	Ins	peci	ion B	3:						
The ite	ms mark	ed below ic	dentify violation of DuPage County code: Chapter 18 - Health, Critical no later than the time specified on the subsequent page(s) of this re	tems a	e to be	correcte	d immediat	ely. Ali	other it	ms are	to be com	ected as soo	n as possible, but
			no later than the time specified on the subsequent page(s) of this n	eport. F	ailure to	comply	may result	in the s	uspens	ion of y	our permit.	TENEDO IN	- TO TO THE
Wt			Source	Wt	-		Single	servic	e arti	cles n	roperly	stored, ha	ndled
5		1a	Approved source	1		25	dispens		AC 010	oles p	(opony	ator our ric	110100
5		1b	Wholesome, sound condition	3		26			e arti	cles n	ot re-us	ed	
1	700	2	Original container, properly labeled re Control of Potentially Hazardous Foods	ŭ		20					Plumb		
W	1.00	nperatu	Cold food at proper temperatures during storage,	5		27						under pr	essure
5	1	3a	display, service, transport and cold holding	5		28	Sewag	e and	wast	e wate	er dispo	sed of pro	perly
5	_	3b	Hot food at proper temperatures	1	X	29	Plumbi	ng ins	stalled	and i	maintair	red	
5		3c	Food properly cooked and/or reheated	5		30	Cross-	conne	ection	s, bac	k siphor	nage, back	c-flow
5		3d	Food properly cooled			30	preven				-		
5		4	Facilities to maintain proper temperatures	Wt			H	and	Wash	ing F	acilities	0 500	THE SHALL SEE
1		5	Thermometers provided and conspicuously placed	5		31	Hand v	vashir	ng sin	ks ins	talled, ic	cated, ac	cessible
3		6	Potentially hazardous food properly thawed			32	Hand S	ink/H	estro	om fix	tures cle	ean, opera	ite properly, sable towels,
Wt			Food Protection	3		32	ticcue	o wiu	aete i	eriseu	arles s	elf-closing	doors
5		7a	Cross-contamination, equipment, personnel,	Wt	7		Garb	ario W	Soll	Was	te Disp	osal	GOOTO:
Ľ			storage	_			Contair	ners c	overe	d. ad	equate r	number, in	sect and
1 1		7b	Potential for cross-contamination, storage practices, damaged food segregated.	3		33	rodent	proof	emp	tied at	proper	intervals,	clean
-		7c	Unwrapped food not re-served	1		34	Outside	stor	age a	rea cl	ean, end	closure pro	perly
5			Food protection during storage, preparation,	1		34	constru					552	81 8
3	Х	8	display, service, transportation.	W	4						Contro		
3	Х	9	Food handled with minimum manual contact	5		35a	Presen	ce of	Insec	ts and	Roden	ts. Animal	s prohibited
1		10	In-use food dispensing utensils properly stored.	1	1	35b	Outer o	penir	igs pr	otecte	d from	insects, ro	dent proof
WE	THE T		Personnel	WE			FI	dors,	Wall	and	Ceiling	5	
5		11	Personnel with infections restricted	1	_	36	Floors	prope	rly co	nstruc	ted, cle	an, draine	constructed,
5	1	12a	Hands washed, good hygienic practices (observed)	1		37	clean	cellini	gs, an	o atta	cnea eq	laibueur c	Distructed,
1		12b	Proper hygienic practices, eating/drinking/smoking	1	_	38		חרסי	ided	25 190	uired fi	xtures shi	elded.
			(evidence)	1		39						as require	
1		13	Clean clothes, hair restraints Equipment and Utensils				TADDITIO	_		Area			
Wt	- D		Food contact surfaces designed, constructed,	1	i i	40	Employ					used, cle	an
3		14	maintained, installed, located	5		41a	Toxic it						
\vdash			Non-food contact surfaces designed, constructed,	5	1	41b	Toxic items labeled and used properly						
1		15	maintained, installed, located				Premis	es ma	aintair	ned fre	e of litte	er, unnece	essary
		AC	Dishwashing facilities designed, constructed,	1	X	42	articles	. Clea	aning	and m	aintena	ince equip	ment properly
3		16	operated (1 wash, 2 rinse, 3 sanitize)				stored,	kitch	en res	tricted	to autr	norized pe	rsonnei
1		17	Thermometers, gauges, test kits provided	1		43	laundry		epara	tion fi	om livin	g / sleepir	ig area,
1		18	Pre-flushed, scraped, soaked	1	_	44			allad I	non s	enrenat	ed and nr	operly stored
3		19	Wash, rinse water clean, proper temperature	Wt	200		ger Cer			inch s	Cgr egat	lot Applie	able
5	1	20a	Sanitizing concentrationppm	5	Balling		Certifie			(e) as			
5		20b	Sanitizing temperature°F	Cert	fed N		r(s) - Re						
1	Х	21	Wiping cloths clean, used properly, stored		Type		.,0/ 110	3.500	Risk	revie	ved at I	ime of ins	pection
3		22	Food contact surfaces of equipment and utensils			: 2:00		-				i Time: 90	
1		23	Non-food contact surfaces clean		ime Ir			-	AM		M. Tota		
1	х	24	Storage/handling of clean equipment, utensils	D) I	in Birin	lı			TVIAI		.v., 100	A, 11111G.	
	^		Old agoritation in grant of the state of the	4									
Gene	ral Co	nments:	Checked temperature logs. No cleaning log provide	d.			Fol	low u	on c	r afte	r:		
							- 1						
1							-			- 04			
1							Der	ment :	Score	: 31			
1													
Pace	wed h	r: (signa	hire)	Rec	eived	by: Ma	arco Arte	aga					
1,000	V60 0)	, algila	erzeren /			Č.							
<			4 7										
Sanit	arian: /	signatur	re)	San	itaria	n: Linds	say Stah	1 (463	3)	Pho	ne: 630	221-5318	
1	1	. (₹′ >										
	7, 😘		∽										
An or	portur	ity to an	peal any inspection will be provided if a written reque	st is i	iled w	ith the	health a	uthor	ity as	speci	fied in D	Supage Co	unty code:
	ter 18	, up											
Perm		x Poste	ed Not Posted Duplicate Needed									remises	
			S BURRITOS MEXICANOS		E	stabli	shmen	t ID:	FS1	00159	97	Date:	7/1/2013

Food Temperatures										
Food Item	Item Location	Location Description	Temperature (°F)	Checked Items Are in Violation						
Cheese			40							
Chicken			152							
Beef			155							
Tomato			40							
Cheese	Cold-Hold Unit	Boltom of Prep ∞oler	46	X						
Chicken			40							
Beef			40							
Cheese			40							

Sanitizer	Test Results
Sanitizer Concentration	Sanitizer Type
100 PPM - 3-Compartment Sink	Bleach

Item	Remarks and Required Corrective Action				
	Items Marked Out of Compliance				
3a	Shredded cheese out of temperature in bottom of prep cooler at 46 degrees. Cheese must be held at 41 degrees or below. Cheese should be at 41 degrees or below prior to placing in prep cooler, cheese was relocated to walk in cooler and relocated into an uncovered shallow container to cool.	cos			
12a	Observed cook wiping switching tasks without hand washing. Hands must be washed when switching tasks. Asked cook to wash hands. Hands were washed.	cos			
20a	Sanitizer in sanitize compartment of 3-compartment sink low at less than 50 PPM. Sanitizer must be between 50 & 200 PPM. Sanitizer was added & checked and was tested at 100 PPM.	cos			
35b	Screen to back door broken. Repair screen by next audit.	7/1/2013			
41b	Unlabeled spray bottle in chemical storage room. Label all toxic chemicals according to contents. Bottle was labeled.	cos			
8	Uncovered salt and sugar containers on top of ice machine. Keep dry items covered for protection.				
8	Tortas stored directly on shelf in reach in cooler with no barrier between shelf & bread. Provide barrier between shelf & food such as tray or covering				
9	Observed employee handling ready to eat food items with bare hands. Provide barrier between hands such as utensils, deli tissue, or gloves.				
21	Solled wiping cloths stored in prep areas in kitchen such as cutting boards & on prep cooler. Relocate to sanitizer bucket when not in use.				
24	Clean buckets used for food storage stored on the floor. Store all clean utensils at least 6 inches off the floor. Buckets were washed, rinsed, & sanitized at the 3-compartment sink.				
29	Leak at steam table. Repair leak.				
42	Cleaning equipment stored directly on clean ustensil at utensil storage shelf next to 3-compartment sink. Store cleaning equipment away from clean utensils to avoid contamination.				
3ener	al Comments:				

Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 7/1/2013

DuPage County Health Department EHS

Remarks and Required Corrective Action 11/06/07

Dupage County Health Department

(630)	682-	7400 v	www.dupagehealth.org										
Nan	ne: L(OS BU	RRITOS MEXICANOS	Per	<u>mit</u>	<u>Holder</u>	MANU	JE	L AA	RTE	AGA		
			E ST. CHARLES RD			City: I	LOMBA	R)				
Iner	octic	n A· I	Arrelit	Insi	pect	ion B:							
The ite	ms mark	ed below is	track deletion of D. Cone County code: Chapter 19 Health Critical	tome an	e to be	corrected in	mmediately	All	ther iter	ns are	to be corre	ected as soon	as possible, but
110,2590,0417	// Care () // () // ()		no later than the time specified on the subsequent page(s) of this re	epon, Fa	allure to	comply ma	ay result in th	ie ai	uspensio	an or yo	ur permit.		And the Control of th
Wt			Source	Wt	Ties:		Sin ala aas	915	Serv	CO A	rticles	stored, har	odled
5		1a	Approved source	11			single ser dispensed		e aruc	les pi	openy a	stored, nar	Idled
5		1b	Wholesome, sound condition	3			Single-ser		o artic	loe n	of re-lies	orl	
1		2	Original container, properly labeled	-		20 0	Water a						and the same
Wt	Ter	nperatu	re Control of Potentially Hazardous Foods	5	•	27 \	Mater sou	rcc	cofo	hot s	nd cold	under pre	esura
5	1	3a	Cold food at proper temperatures during storage,	5	_							sed of prop	
	_	DI.	display, service, transport and cold holding Hot food at proper temperatures	1			Plumbing						,
5		3b	Food properly cooked and/or reheated			1	ross-con	ne	ctions	back	sinhon	age, back	-flow
5		3c	Food properly cooled	5			prevented		Ottorio	, ouo	· o.po	aga, audi	
5		3d	Facilities to maintain proper temperatures	WE		100			Vashl	no Fa	cilities	OF THE REAL PROPERTY.	
5		5	Thermometers provided and conspicuously placed	5	1	31 H	land was	hin	a sink	s inst	alled, lo	cated, acc	cessible
1		6	Potentially hazardous food properly thawed		•	Ti	Hand Sink	/R	estroo	m fixt	ures de	an, opera	te properly,
3 Wt		0	Food Protection	3		32 8	supplied w	vith	dispe	nsed	hand so	pap, dispo	sable towels,
AAK			Cross-contamination, equipment, personnel,	1		t	issue and	W	aste re	cept	acles, se	elf-closing	doors.
5		7a	storage	Wt	1 50		Garbage						
_			Potential for cross-contamination, storage	3		33	Container	s c	overed	i, ade	quate n	umber, in:	sect and
1	1	7b	practices, damaged food segregated.	ு		l r						intervals, o	
5		7c	Unwrapped food not re-served	1 1					ige ar	ea cle	ean, end	losure pro	perly
			Food protection during storage, preparation,			0,	constructe		-		or an annual residence		701111000
3	Х	8	display, service, transportation.	WŁ		STATE OF	Insec	t a	nd Ro	dent	Contro		
3	Х	9	Food handled with minimum manual contact	5	_	35a	resence	ot I	nsect	s and	Roden	is. Animais	s prohibited
1	X	10	In-use food dispensing utensils properly stored.	1		35b (Juter ope	nın	gs pro	tecte	a from i	nsects, ro	dent proof
Wt			Personnel			00 1	1.1001	57	waiss	ano	Celling	an, draine	d sound
5		11	Personnel with infections restricted	1	_		-loors pro	pe	ly cor	Struc	bod oo	uioment o	onstructed,
5		12a	Hands washed, good hygienic practices (observed)	1			/valls, cell clean	ıng	s, and	atta	med eq	uipinent G	Distructed,
1		12b	Proper hygienic practices, eating/drinking/smoking	1				rov.	ided a	e ren	uired fi	xtures shie	elded
			(evidence)	1								as require	
1		13	Clean clothes, hair restraints	Wi	\$000 E	00 .	toomo an		Other			Nothing the Line	
Wt	1000		Food contact surfaces designed, constructed,	1		40 E	mplovee					used, clea	an
3		14	maintained, installed, located	5			Toxic item						
\vdash			Non-food contact surfaces designed, constructed,	5	1	41b	Toxic item	s la	abelec	and	used pr		
1		15	maintained, installed, located			F	remises	ma	intain	ed fre	e of litte	r, unnece	ssary
	_		Dishwashing facilities designed, constructed,	1 1		42 a	articles. C	lea	ning a	nd m	aintena	nce equipr	ment properly
3		16	operated (1 wash, 2 rinse, 3 sanitize)				stored, kit	che	n rest	ricted	to auth	orized per	rsonnel
1		17	Thermometers, gauges, test kits provided	1				d S	eparat	ion fr	om livin	g / sleepin	g area,
1		18	Pre-flushed, scraped, soaked				aundry	_					
3		19	Wash, rinse water clean, proper temperature	1		44 (Clean and	SC	iled (ii	nen s			perly stored
5		20a	Sanitizing concentration ppm	Wt	100		er Certifi					ot Applic	aple
5		20b	Sanitizing temperature°F	5			Certified N					1	
1		21	Wiping cloths clean, used properly, stored				s) - Regis					Water Commen	
-		22	Food contact surfaces of equipment and utensils	Risk				_	$\overline{}$			me of insp	
3		22	clean	A) TI	me Ir	: 11:30		X	AM	_		l Time: 90	min.
1		23	Non-food contact surfaces clean	B) Ti	me Ir):			AM	PI	M, Tota	l Time:	
1		24	Storage/handling of clean equipment, utensils										
*							T = "	_					
Gene	ral Co	mments	: Follow up scheduled for next week.				Follow	up	on or	aner	:		
l													
							Deme	rit S	Score.	23			
							Deme		JOOI G.	20			
Rece	ved by	r: (signa	ture)	Rec	eived	by: man	uel artea	ga					
_		4	<u> </u>										
Sanit	arian: /	signatuı	re)	Sani	itaria	n: Lindsa	y Stahl (4	63)	Pho	ne: 630	221-5318	
			800W										
An or	nortur	ity to an	peal any inspection will be provided if a written reque	est is fi	iled w	ith the h	ealth auth	ori	ty as	pecif	ied in D	upage Co	unty code:
									CORD!				
Chap	ter 1B		Altonomic Company of the Company of		60,000,000								
	ter 1B	x Poste				Re	port mus hment li	t b	e mai:		ed on p	remises	7/10/2013

Food Temperatures							
Food Item	Item Location	Location Description	Temperature (°F)	Checked Items Are In Violation			
Cheese	Cold-Hold Unit	Bottom of Prep Cooler	46	x			
Cheese			41				
Tomato			40				
Cheese			40				
Rice			40				
Beef			165				

Sanitizer Test Results	
Sanitizer Concentration	Sanitizer Type

Item	Remarks and Required Corrective Action	Corrected by
	Items Marked Out of Compliance	
3a	Shredded cheese out of temperature in bottom of prep cooler at 46 degrees. Shredded cheese must be held at 41 degrees or below. Cheese was relocated to walk in cooler into shallow container to cool down to 41 degrees.	COS, Repeat
7b	Raw Chicken stored improperly over raw beef on wire shelving in walk in cooler. Raw chicken must be stored below raw beef in walk in cooler to prevent cross contamination. Manager relocated Chicken below beef.	cos
31	Hand sink in kitchen blocked by large pot containing peppers. Hand sink must be accessible at all times. Pot was relocated to allow hand sink to be accessible.	cos
41b	Chlorine concentration high in sanitizer bucket in kitchen at greater than 200 PPM. Chlorine concentration must be between 100-150 PPM. Chlorine was diluted and was tested at 150 PPM.	COS, Repeat
8	Container of salsa, container of cooked roasted peppers, & one container of peppers cooling in a bucket stored on the floor. All food must be stored at least 6 inches off the floor at all times.	Repeat
9	Observed employee handling tortilias with bare hands. Provide a barrier between ready to eat food items and bare hands such as dell tissue, gloves, or tongs.	Repeat
10	Scoop in dry food Items such as sugar, salt, etc stored with the handle in the food product. Scoops must be stored with handle out of food product to minimize direct hand contact with food item.	
10	Handle of scoop in roasted pepper container submerged in water. Store scoop with handle out of food product to minimize direct hand contact with food item.	
	Items Marked In Compliance	
3d	Went over proper cooling procedures such as labeling requirements, use of ice wands, and more effective cooling methods,	Educational
	Discussed with manager to provide daily temperature logs of prep cooler & walk in cooler, and provide a cleaning log. Dated temperature log was provided and is up to date.	
Gener	al Comments:	

Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 7/10/2013

DuPage County Health Department EHS

Remarks and Required Corrective Action 11/06/07

Page: ____2___

Dupage County Health Department Environmental Health Services 111 N. County Farm Road Wheaton IL 60187-3988 630-682-7400 x 7046

STATE OF THE PERSON NAMED IN COLUMN TO SERVICE AND ADDRESS OF THE PERSON NAMED IN COL

Hearing	Complaint Number
Office Conference	Establishment Number FS/(V) /5//
Food Program Office Conference/He	earing
Name: 603 BULLITED 110	
	M. R. City: Lambar
Persons Attending	Title
1. n/aww/ 14/bana	1. 1 1/177 fa.
2. Marko Mistrala.	2. Maragele
3.	3.
4.	4.
General Program Office Conference	Property Owners
Name:	Property Owner:
Address:	City:
Permanent Parcel Number:	Title
Persons Attending	
1.	1,
2.	2.
3.	3.
4.	4.
Reason for Conference/Hearing	the word, day the grand and.
Represent of the orders	in the us and fail the scorp, and .
Represent of the orders of the order of the orders of the order of the orders of the order of the orders of the order of the orders of the order of the orders of the orde	
Agreement/Disposition	LICE and notices of 18 ye below during the investigation and resulting closure of ye
Agreement/Disposition Agreement/Disposition Total Language	Lord ac unital bases to orange some all such as a some some some some some some some some
Agreement/Disposition	See attached page(s)
Agreement/Disposition Provide Learning To Start Land Land Received By (Signature)	See attached page(s)
Agreement/Disposition Played Length Survey To State Associated Received By (Signature) Sanitarian Signature	See attached page(s) Printed Name ID Phone
Agreement/Disposition Received By (Signature) Sanitarian Signature	See attached page(s) Printed Name ID Phone (630) 682-7400 ext.
Agreement/Disposition Received By (Signature) Supervisor: (1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	See attached page(s)
Agreement/Disposition Provided Learning Constitution Received By (Signature) Sanitarian Signature	See attached page(s) Printed Name ID Phone (630) 682-7400 ext.

Dupage County Health Department

			ww.dupagehealth.org	-					Α Α	DTC	- ^ ^ ^		
			RRITOS MEXICANOS	Per	mit		r: MANU			KIE	AGA		_
Add	ress:	1015	E ST. CHARLES RD				LOMBAF	RD					
Insp	ectio	n A: A	udit	ins	pect	ion B:							
The iter	ns marke	ed below id	Charles 19 Contractor Charles 19 Health Critical	tems an	e to be	corrected	immediately. A	All o	ther iter	ns are	to be corre	cted as soon as possible	e, but
	_		no later than the time specified on the subsequent page(s) or this re	Wt	allure to	comply m	ay result in the	e au	aperialc	41 OI J	rticles	0.5	15
Wt	STATE OF	NAME OF	Source				Single sen	rice	artic	es p	roperly s	tored, handled	
5		1a	Approved source	1 1			dispensed.			. ОО р	. Сропу с		
5	_	1b	Wholesome, sound condition Original container, properly labeled	3			Single-serv		e artic	les n	ot re-use	ed	
1		2	re Control of Potentially Hazardous Foods	Wt		Same of	Water a	ınd	Sewi	age I	Plambi	ng	
Wt	Ten	peratur	Cold food at proper temperatures during storage,	5		27	Water sour	rce	safe,	hot a	and cold	under pressure	
5		3a	display, service, transport and cold holding	5		28	Sewage ar	nd I	waste	wate	er dispos	ed of properly	
5		3b	Hot food at proper temperatures	1		29	Plumbing i	nsl	alled	and r	naintain	ed	
5	-	3c	Food properly cooked and/or reheated	5								age, back-flow	
5	1	3d	Food properly cooled			30	prevented						
5		4	Facilities to maintain proper temperatures	Wt		1000	Hano	ďΜ	/ashi	ng F	cilities	Na Wall Selfing to	-
1		5	Thermometers provided and conspicuously placed	5		31	Hand wash	ning	g sink	s ins	talled, lo	cated, accessible	
3		6	Potentially hazardous food properly thawed				Hand Sink	/Re	estroo	m fix	tures cle	an, operate prope	rly.
Wt	30 V	THE STREET	Food Protection	3		32	supplied w	ith	dispe	nsed	nand so	oap, disposable to	veis,
		7-	Cross-contamination, equipment, personnel,		-		Garbage	wa	iste re	сері	acies, se	olf-closing doors.	20.00
5		7a	storage	W	0001	NAME OF TAXABLE PARTY.	Cantainare		SOIIU	ade	nounte o	umber, insect and	
1		7b	Potential for cross-contamination, storage	3		33	rodent pro	of.	omnti	od at	nroner	intervals, clean	1
			practices, damaged food segregated.	\vdash			Outside et	ore	de ar	ea cle	ean, enc	losure properly	
5		7c	Unwrapped food not re-served	1 1			constructe		9- 01			1000 TABLE 1000 TO THE TOTAL OF	
3	x	8	Food protection during storage, preparation,	Wt	Description of the last	Sales N			nd Ro	dent	Contro	I STORY CHARLES	
			display, service, transportation. Food handled with minimum manual contact	5	2	35a	Presence o	of I	nsect	sand	Rodent	s. Animals prohibit	ted
3		9	In-use food dispensing utensils properly stored.	1		35b	Outer oper	ning	gs pro	tecte	d from i	nsects, rodent prod	of
1	_	10	Personnel			100	Floor	s, \	Walls	and	Ceilings		
Wt	-	11	Personnel with infections restricted			36	Floors prop	per	ly con	struc	ted, clea	an, drained, coved	
5		12a	Hands washed, good hygienic practices (observed)	1		37	Walls, ceili	ing	s, and	atta	ched eq	uipment constructe	ed,
3	=		Proper hygienic practices, eating/drinking/smoking			1 18	clean						
1 1		12b	(evidence)	1		38	Lighting pr	ovi	ded a	s rec	uired, fix	dures shielded.	
1		13	Clean clothes, hair restraints	1		39	Rooms and					as required	
Wt	NID TOU	SOLUTION STATE	Equipment and Utensils	Wt			HER MIST		Hher				119.5
		4.4	Food contact surfaces designed, constructed,	1		40	Employee	loc	kers	provid	ded and	used, clean	
3		14	maintained, installed, located	5		41a	Toxic item:	s p	roper	y sto	red		
1		15	Non-food contact surfaces designed, constructed,	5		41b	Toxic Item:	S IE	belec	and	used pr	operiy	
		15	maintained, installed, located			40	Premises r	ma	intain	ea tre	e or little	r, unnecessary nce equipment pro	nerly
3		16	Dishwashing facilities designed, constructed,] 1		42	anicies. Ci	ha	ning a	ricte:	to auth	orized personnel	perty
	Y		operated (1 wash, 2 rinse, 3 sanitize)	-								g / sleeping area,	_
1		17	Thermometers, gauges, test kits provided	1		1 44 1	laundry	<i>a</i> 50	spara	1011 11	O111 11 11 11 11	g, oleoping area,	
1		18	Pre-flushed, scraped, soaked	1		44	Clean and	50	iled lin	nen s	egregate	ed and properly sto	ored
3		19	Wash, rinse water clean, proper temperature	Wt	100		er Certific					ot Applicable	N 81
5		20a	Sanitizing concentrationppm	5	N. Carrier		Certified M			s) as	The second second	Name and Address of the Owner, where the Person of the Owner, where the Person of the Owner, where the Owner,	
5		20b	Sanitizing temperature°F		fed N	lanager	(s) - Regist	trat	ion N	umbe	er(s):		
1		21	Wiping cloths clean, used properly, stored		Туре		1.03.01	٦	Risk r	eviev	ved at ti	me of inspection	
3		22	Food contact surfaces of equipment and utensils			: 8:00		_	AM	_		l Time: 75 min.	
-	_	23	Non-food contact surfaces clean					Ĥ	AM	_	M. Tota		
1		24	Storage/handling of clean equipment, utensils	(B) II	me Ir	li .			MINI		IVI, I UIA	, , , , , , , , , , , , , , , , , , , ,	
		24	Storage manufacting of Gear equipment, exercise	1									
Gono	ral Co	mments:					Follow	up	on or	afte	r;		
Garie	iai ou	milents.						•					
1													
1							Demer	it S	core:	18			
l													
_				Dac	pivod	by: Mar	rco Arteaga	a .					
Rece	-	: (signal		Nec	CIVCU	by. Ividi	ou rateage	a					
4	4		(all										
				Can	itario	n: Linde	ay Stahl (4	63	1	Pho	ne: 630	221-5318	_
Sanit	arian: (signatur	e) 1.20	Sau	ı yarı di	i. Liliusi	ay Glain (4	50,	<u> </u>		.,0. 000		
ا کر	5 0	2	told	1									
	- 2		peal any inspection will be provided if a written reque	et is f	ilod	ith the l	nealth auth	ori	ty as	speci	fied in D	upage County cod	e:
		LEGIC BOX COM	near any inspection will be provided it a written requi	351 IS I	merci V	vitti (1182	resenut autil		.y .aa i	PCO	HOW HILL	SPUNG SOUTH OU	25.0
		my to ap	pear any mapeason min be promate in a minimum of									#1.# 21.1## DCL V.W.M.17/2# (34/80-1)	
Chap	ter 18												
Chap	ter 18	x Poste			_	Re	port must	t be	e mal	ntain	ed on p		

Page:	2
-------	---

		Food T	emperatures	
Food Item	Item Location	Location Description	Temperature (°F)	Checked Items Are In Violation
Cheese			38	
Tomato			37	
Cheese			41	
Chicken			40	
Beef			39	
Beef			40	
Steak			42	<u> </u>
Sour Cream			40	

Sanitizer Test Re	sults
Sanitizer Concentration	Sanitizer Type
100 PPM - Sanitizer Bucket	Chlorine
100 PPM - Sanitizer - 3- Compartment Sink	Chlorine

item	Remarks and Required Corrective Action	Corrected by
	Items Marked Out of Compliance	
	Chicken cooled improperly in walk-in cooler. Observed large pot of chicken at 47 degrees without labeling. Employee stated that chicken was cooked last night. Employee discarded chicken. Provide proper labeling (time, date, & Temperature). Cool in shallow pans. Cool foods uncovered. Cool foods from 135 degrees to 70 degrees within 2 hours and from 70 degrees to 41 degrees within 4 hours.	COS, Repeat
35a	Presence of live cockroach on the wall behind soda machine. Eliminate pests immediately. Owner provided pest control report dated july 8, 2013. Owner contacted pest control at time of inspection.	7/16/2013
35a	Presence of dead bugs in the dining area - Eliminate pests immediately. Owner provided pest control report dated july 8, 2013. Owner contacted pest control at time of inspection.	7/16/2013
8	Container of sour cream stored directly on top of uncovered enchiladas. Provide protection. Employee relocated the sour cream.	COS, Repeat
8	Cooked taco meats stored uncovered in the walk in cooler. Keep foods covered for protection.	Repeat

Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 7/16/2013

DuPage County Health Department EHS

Remarks and Required Corrective Action 11/06/07

Dupage County Health Department (630) 682-7400 www.dupagehealth.org

Food Service Inspection Report

Na	me:	103	Start of Majure 202	Pern	nit Ho	older:	
Ade	dres:	5: ///	27 St 3/02/23 8 %.				City: Lor back
Ins	nect	ion A	April fo	Insp	ectio	n B:	
Th	e items	marked	below identify violation of DuPage County code: Chapter 18 - Heal	th. Critica	I items	are to be	corrected immediately. All other items are to be corrected as
LRF+	X	oon as p	ossible, but no later than the time specified on the subsequent page Source	Wt	report.	Tanore	Single Service Articles
Wt	^	ПЕО	nod Embargoed		^		Single service articles properly stored, handled
5		1a	Approved source	1		25	dispensed
5		1b	Wholesome, sound condition	3		26	Single service articles not re-used
1		2	Original container, properly labeled	Wt	X		Water and Sewage / Plumbing
Wt	X	Temp	perature Control of Potentially Hazardous Foods	5		27	Water sinuse safe, but and cold under measure
5		3a	Cold food at proper temperatures during storage,	5		28	Seconds and waste ware upper and proper,
5	-	3b	display, service, transport and cold holding. Hot fond at proper temperatures.	1		29	Plumbing installed and maintained
						_	Crow connections, back and the last to last
5	-	3 c	Feat properly cooken and/or minuted	5		30	presented
5	1	3d	Food property cooled	Wt	Х	_	Hand Washing Facilities
		Food T	emperatures (checked items are in violation)	5		31	Band cashing sinks in latest fearing, accessible
	1/2		32 0 6/2/32 0				Hand Sink / Restroom fixtures clean, operate
	200	C/ 2	340/2/40 0	3		32	properly, supplied with dispensed hand soap,
	11	100	1 0 SVA 1 42 0				disposable towels, tissue and waste receptacles, self- closing doors
_			7/3 B	1010	N.		
		27/2	<u>40</u> 0	Wt	Х	-	Garbage & Solid Waste Disposal
5		4	Facilities to maintain proper temperatures	3		33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
1		5	Thermometers provided and conspicuously placed				
3	× .	6	Potentially hazardous food properly thawed	1		34	Outside storage area clean, enclosure properly constructed
WL	Х		Food Protection	Wt	Х		Insect and Rodent Control
5		73	Cross contamination, equipment, personnel, storage	5	Para	35a.	Presence of insects/ rodents. As mall-protetales
		7b	Potential for cross contamination, storage practices	1		35b	Outer openings protected from resects, recentificant
1		/0	damaged food segregated			220	
5		7c	Unwrapped food not re-served	Wt	X		Floors, Walls and Ceilings
3	j	8	Food protection during storage, preparation, display, service, transportation	1		36	Floors properly constructed, clean, drained, coved
							Walls, ceilings and attached equipment constructed,
3		9	Food handled with minimum manual contact	1		37	clean
1		10	In-use food dispensing utensils properly stored	1 1		38	Lighting provided as required, fixtures shielded
Wt	X		Personnel	1 Wt	X	39	Rooms and equipment – vented as required Other Areas
5	_	11	Personnel with infections restricted	1		40	Employee lockers provided and used, clean
5		12a	Hands washed, good hygienic practices (observed) Proper hygienic practices, eating/ drinking/ smoking	5		41a	foxe dems properly stored
1		12b	(evidence)	5		41b	Toxic items labeled and used peoperly
1		13	Clean clothes, hair restraints	1 -		7.0	Premises maintained free of litter, unnecessary
Wt	х	13	Equipment and Utensils	1			articles. Cleaning and maintenance equipment
AAf	^	_	Food contact surfaces designed, constructed,	1 1		42	properly stored, kitchen restricted to authorized
3		14	maintained, installed, located				personnel
1		15	Non-food contact surfaces designed, constructed,	1		43	Completed separation from living/ sleeping area,
		_	maintained, installed, located Dishwashing facilities designed, constructed, operated	-		-	laundry Clean and soiled linen segregated and properly
3		16	(1.wash 2.rinse 3.sanitize)	1		44	stored
1		17	Thermometers, gauges, test kits provided	Wt	X		nager Certification Not Applicable
1		18	Pre-flushed, scraped, soaked	5		45	Certified manager(s) as required
3		19	Wash, rinse water clean, proper temperature	Name:			
5		20a	Sanitizing concentration 20 ppm	Name:			
5		20b	Sanitzing temperature 1	Name:			
1		21	Wiping cloths clean, used properly, stored	Name: Risk Ty		4	Risk reviewed at time of inspection
3	-	22	Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	A) Tim		1000	AM PM, Total Time:
1		23	Storage/ handling of clean equipment, utensils	B) Time			□AM □PM, Total Time:
1		24	7	J 57 1888			
Keler	to pag	ge(s) _	Comments;	Par I	₫.		Follow up on or after / / Demerit Score
Porc	ived	by: (c	ignature) <	Recei	ved by	y: (prir	
			a library strict from	Sanita			Phone (630) 682-7400 ext
Sani An or	portu	nity to a	ppeal any inspection will be provided if a written request is	filed with	the he	alth aut	hority as specified in DuPage County code: Chapter 18
			The state of the s				
Permi			isted Not Posted Duplicate Needed				intained on premises ID: Date: 27413
Clie	nt N	ame:	1. 1318 18 33 Paleste 1 13 5	Esta	DIISNI	ment	IU: Date: ///////

White - Establishment Copy - File Copy Yellow - Sanitarian's Copy Pink

DuPage County Health Department Environmental Health Services

Item	Remarks and Required Corrective Action	Corrected by
30	Chickory cooled in property in the walk-	3 C.O.
Promisers a con-	Cochef - Chickery Palge por of Chicken	•
	10 49 without tabation, Enother state	<u> </u>
	That checker was broken hush with	
	Corplegere distantation whicher	
	- Proprieto Janoch Propolities China, dale 42	en i
	- cool in glastow pases Chapite states our	Wall.
	- and foods 110 ans 1000	
	- Boot Grand's from 1350 do to within a low	2.3
	AND JAME TO BHE WILLIAM HOURS	
337	THE ROUGH OF LINE OCCA DUNCE ON YE	
101	wall betiline Joda michila and	
2	production of stona burged in the stains	
	ances - a frequence of the inspectately	
	CHARLE STONES POST CONTRACTOR	
	daver Buly F. 2013. Morre Courte Roll	
	pto & couldn't at the line of manageria	
¥	Contract & mer mer a done a decoral on	1 1 30. 2)
(4))		
		Horas O.
	Contra Jaco prosts stope & course of	
	in the mark in contex - here south our les	
	for minter, train	
Client	Name: // Date: //	11. 2%

Dupage County Health Department

			ww.dupagehealth.org					A	A .	7.	101	_		
Nam	e: L(OS BU	RRITOS MEXICANOS	Per	mit		r: MANU		Ah	KIE	AGA			
Add	ress:	1015	E ST. CHARLES RD			City:	LOMBA	RD						
1	41-	- A. A	avalle.	Ins	pect	ion B	;							
The iter	ns mark	ed below ic	lentify violation of DuPage County code: Chapter 18 - Health, Critical in no later than the time specified on the subsequent page(s) of this re-	tems ar	e to be	corrected	immediately. A	II other i	tem	s are t	o be corr	rected	as soon as po	sible, but
		110 C-110 W.C.	no later than the time specified on the subsequent page(s) of this re	Wt	allure to	comply n	Sinc	le Se	ryk	e A	ticles	77.00	Chang I'm	
Wt		4-	Source			-							ed, handled	
5		1a 1b	Approved source Wholesome, sound condition	1			dispensed.							
5	_	2	Original container, properly labeled	3			Single-serv	rice ar	ticle	es no	t re-us	sed		
1		2	re Control of Potentially Hazardous Foods			1 1	Water a	nd Se	wa	ge /	Plumb	gale	and the same	300
Wt	1.01	nperatu	Cold food at proper temperatures during storage,	5		27	Water sour	ce saf	e, I	not a	nd cold	d un	der pressure	
5		3a	display, service, transport and cold holding	5		28	Sewage ar	nd was	te 1	water	r dispo	sed	of properly	
5		3b	Hot food at proper temperatures	1			Plumbing i							
5		3c	Food properly cooked and/or reheated	5		30	Cross-coni	nection	18,	back	siphor	nage	e, back-flow	
5		3d	Food properly cooled	9		30	prevented		_			_		_
5		4	Facilities to maintain proper temperatures	WE							cilities		THE PARTY	PHILIPPE PARTY
1		5	Thermometers provided and conspicuously placed	5		31	Hand wash	ing sir	nks	insta	alled, k	ocat	ed, accessil	le
3		6	Potentially hazardous food properly thawed				Hand Sink	Restro	oon	ı fixt	ures cl	ean,	operate pro	perly,
VVt	(COA)	20.00	Food Protection	3		32	supplied w	ith disj	pen	sea	nano s	soap	, disposable	towers,
		7.	Cross-contamination, equipment, personnel,	-			Garbage	waste	rec	æpta	cies, s	sen-c	closing door	·
5		7a	storage	Wt			Carbage	0.30	od	odo	guate i	num	ber, insect	nd
1		7b	Potential for cross-contamination, storage	3									rvals, clean	
			practices, damaged food segregated.	_		-							ure properly	
5		7c	Unwrapped food not re-served	1			constructe		<u></u>		u.,	0.00	and proporty	
3	х	8	Food protection during storage, preparation,	Wt	THE REAL PROPERTY.	all the	Insec		Ros	dent	Contre	ol.	4 1 1 1 1 1	
			display, service, transportation. Food handled with minimum manual contact	5	2000	35a	Presence of	of Inse	cts	and	Roden	nts. A	Animals pro	ibited
3	_	9	In-use food dispensing utensils properly stored.	1		35b	Outer oper	nings p	rot	ecte	d from	inse	ects, rodent	proof
1		10	Personnel		i	CONTRACTOR OF	Floors	s. Wat	IS I	and (Celling	15		
WL	(100/0)	44	Personnel with infections restricted	1	X	36	Floors prop	erly c	ons	truct	led, cle	ean,	drained, co	ed
5		11 12a	Hands washed, good hygienic practices (observed)	1		37	Walls, cell	ngs, a	nd	attac	hed ed	quipi	ment constr	ucted,
5	_	7-1	Proper hygienic practices, eating/drinking/smoking	1			clean							
1	1	12b	(evidence)	1		38	Lighting pr	ovided	as	requ	uired, f	lixtur	res shielded	
1	-	13	Clean clothes, hair restraints	1		39	Rooms and	d equip	ome	ent -	vented	d as	required	
W	Haran S	No. in contrast	Equipment and Utensils	Wt	TUR			Othe	H.	reas	ARL A	COL		
-			Food contact surfaces designed, constructed,	1		40	Employee	locker	s p	rovid	ed and	riec	ncein he	
			Food contact surfaces designed, constructed,		_							J USC	ou, ocum	
3		14	maintained, installed, located	5		41a	Toxic items	s prope	erly	stor	ed			
_			maintained, installed, located Non-food contact surfaces designed, constructed,			41a	Toxic item	s prope	erly ed	stor	ed used p	rope	erly	
1		14 15	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located	5		41a 41b	Toxic items Toxic items Premises r	s prope s label nainta	erly ed ine	stor and d fre	ed used p e of litt	rope ter, u	erly innecessary	property
1		15	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed,	5		41a 41b	Toxic items Toxic items Premises r articles, Cl	s prope s label nainta eaning	erly ed ine	stor and d fre	ed used p e of litt aintena	rope ter, u	erly innecessary equipment	properly
1 3		15 16	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)	5 5		41a 41b 42	Toxic items Toxic items Premises r articles. Cl stored, kitch	s prope s label nainta eaning then re	erly ed ine j ar estr	and d free d ma icted	ed used p e of litt aintena to aut	ter, u	erly innecessary equipment zed personn	properly el
3		15 16 17	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided	5		41a 41b 42	Toxic items Toxic items Premises r articles. Cl stored, kitc Completed	s prope s label nainta eaning then re	erly ed ine j ar estr	and d free d ma icted	ed used p e of litt aintena to aut	ter, u	erly innecessary equipment	properly el
1 3 1		15 16 17 18	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked	5 1 1		41a 41b 42 43	Toxic items Toxic items Premises r articles. Cl stored, kito Completed laundry	s prope s label nainta eaning then re separ	erly ed ine ar estr	stor and d free nd ma icted on fre	ed used p e of litt aintena to auti om livir	ter, u ance thoriz	erly unnecessary equipment zed personn sleeping are	properly el a,
1 3 1 1 3		15 16 17 18 19	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature	5 5 1 1		41a 41b 42 43 44	Toxic items Toxic items Premises r articles. Cl stored, kitc Completed laundry Clean and	s propositions and a proposition records a p	erly ed ine g ar estr ratio	stor and d free nd ma icted on fre	ed used p e of litt aintena to auti om livir	ter, u ance thorizing / s	erly unnecessary equipment zed personn sleeping are and properly	properly el a,
1 3 1 1 3 5		15 16 17 18 19 20a	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm	5 5 1 1 1 Wt	vi siji	41a 41b 42 43 44 Mana	Toxic Items Toxic Items Premises r articles. Cl stored, kitc Completed laundry Clean and	s proper s label mainta eaning then re separ soiled	erly ed ine ar estr ratio	stor and d free d ma icted on free en se	ed used p e of litt aintena to auti om livir egrega	ter, u ance thoriz ng / s	erly unnecessary equipment zed personn sleeping are	properly el a,
1 3 1 1 3 5 5		15 16 17 18 19 20a 20b	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F	5 5 1 1 1 Wt	fed M	41a 41b 42 43 44 Mana 45	Toxic Items Toxic Items Premises r articles. Cl stored, kito Completed laundry Clean and ger Certified Certified M	s propos s label maintal eaning then re separ soiled anage	erly ed ine g ar estr ratio	stor and d free icted on fro en se	ed used p e of litt aintena to auti om livir egrega require	ter, u ance thoriz ng / s	erly unnecessary equipment zed personn sleeping are and properly	properly el a,
1 3 1 1 3 5		15 16 17 18 19 20a	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored	5 5 1 1 1 Wt 5 Certi		41a 41b 42 43 44 Mana 45	Toxic Items Toxic Items Premises r articles. Cl stored, kitc Completed laundry Clean and	s propes label maintaine eaning then response soiled langeration	erly ed ine g ar estr ratio	stor and d free d ma icted on fro en se mber	ed used p e of litt aintena to auti om livir egrega require r(s):	ter, u ance thorizing / s ted a	erly Innecessary equipment zed personn sleeping are and properly Applicable	properly el a, stored
1 3 1 1 3 5 5		15 16 17 18 19 20a 20b 21	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils	5 5 1 1 1 Wt 5 Certi	Туре	41a 41b 42 43 44 Mana 45 lanager : 4	Toxic Items Toxic Items Premises r articles. Cl stored, kito Completed laundry Clean and ger Certified Certified M	s propes label maintal earling then re separ soiled atlangeration Risi	erly ed ine g ar estr ratio	stor and d free icted on fro en se mber	ed used p e of litt aintena to auti om livir egrega require r(s):	ter, usance thorizing / s ated a Not	erly Innecessary equipment zed personn sleeping are and properly Applicable of inspectio	properly el a, stored
1 3 1 1 3 5 5 5		15 16 17 18 19 20a 20b 21 22	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean	5 5 1 1 1 Wt 5 Certi Risk A) Ti	Type me Ir	41a 41b 42 43 44 Mana 45 lanager : 4 :: 1:55	Toxic Items Toxic Items Premises r articles. Cl stored, kito Completed laundry Clean and ger Certified Certified M	s propes label maintal eaning chen re separ soiled lation lanage ration Risi	erly ed ine ine str estr ratio	stor and d free icted on fro en se mber	ed used p e of litte aintena to auti om livir egrega require r(s): ved at t	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5		15 16 17 18 19 20a 20b 21 22	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	5 5 1 1 1 Wt 5 Certi Risk A) Ti	Туре	41a 41b 42 43 44 Mana 45 lanager : 4 :: 1:55	Toxic Items Toxic Items Premises r articles. Cl stored, kito Completed laundry Clean and ger Certified Certified M	s propes label maintal earling then re separ soiled atlangeration Risi	erly ed ine ine str estr ratio	stor and d free icted on fro en se mber	ed used p e of litt aintena to auti om livir egrega require r(s):	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5 5		15 16 17 18 19 20a 20b 21 22	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean	5 5 1 1 1 Wt 5 Certi Risk A) Ti	Type me Ir	41a 41b 42 43 44 Mana 45 lanager : 4 :: 1:55	Toxic Items Toxic Items Premises r articles. Cl stored, kito Completed laundry Clean and ger Certified Certified M	s propes label maintal eaning chen re separ soiled lation lanage ration Risi	erly ed ine ine str estr ratio	stor and d free icted on fro en se mber	ed used pused pe of litte aintena to aution livir egrega require r(s):	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5 5 1 3		15 16 17 18 19 20a 20b 21 22 23	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	5 5 1 1 1 Wt 5 Certi Risk A) Ti B) Ti	Type me Ir me Ir	41a 41b 42 43 44 Mana 45 Isanager : 4 1: 1:55	Toxic items Toxic items Premises r articles. Cl stored, kitc Completed laundry Clean and Gertified M (s) - Regist	s propes label naintaineaning chen resided sation lanage ration Risi	erly ed ine g ar estr ratio	stor and d free d ma icted on fro en se mber eview k PN	ed used pe of litte aintena to aution livin egrega require r(s):	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5 1 3 1 1 1	ral Co	15 16 17 18 19 20a 20b 21 22 23 24	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	5 5 1 1 1 Wt 5 Certi Risk A) Ti B) Ti	Type ime Ir ime Ir	41a 41b 42 43 44 Mana 45 Isanager : 4 n: 1:55 n:	Toxic items Toxic items Premises r articles. Cl stored, kitc Completed laundry Clean and Gertified M (s) - Regist	s propes label naintaineaning chen resided sation lanage ration Risi	erly ed ine g ar estr ratio	stor and d free d ma icted on fro en se mber eview k PN	ed used pe of litte aintena to aution livin egrega require r(s):	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5 1 1 3 1 1 1 Gene	w-nan	15 16 17 18 19 20a 20b 21 22 23 24	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils During inspection observed chicken and salsa cooling cooler labeled with date and time of prep. uncover	5 5 1 1 1 Wt 5 Certi Risk A) Ti	me ir me ir perly pulk s	41a 41b 42 43 44 Manua 45 Ianager : 4 1: 1:55 1:	Toxic item: Toxic item: Toxic item: Premises r articles. Cl stored, kitc Completed laundry Clean and ger Certified M (s) - Regist	s propes label naintaineaning chen resided sation lanage ration Risi	erly ed ine g ar estr ratio	stor and d free d ma icted on fro en se mber eview k PN	ed used pe of litte aintena to aution livin egrega require r(s):	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5 5 1 1 3 1 1 1 Gene shallo coolin	w-pan	15 16 17 18 19 20a 20b 21 22 23 24 mments is in wallins, labe	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils clin cooler labeled with date and time of prep. uncoveled and use of ice wand and frequent mixing. Tempel	5 5 1 1 1 Wt 5 Certi Risk A) Ti	me ir me ir perly pulk s	41a 41b 42 43 44 Manua 45 Ianager : 4 1: 1:55 1:	Toxic item: Toxic item: Toxic item: Premises r articles. Cl stored, kitc Completed laundry Clean and ger Certified M (s) - Regist	s propes label maintal eaning then re soiled atton anageration Risl	erly ed ine j ar estr ratio	stor and different middle free find middle free find middle free find free f	ed used pe of litte aintena to aution livin egrega require r(s):	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5 5 1 1 3 1 1 1 Gene shallo coolin	w-pan	15 16 17 18 19 20a 20b 21 22 23 24 mments is in wallins, labe	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils During inspection observed chicken and salsa cooling cooler labeled with date and time of prep. uncover	5 5 1 1 1 Wt 5 Certi Risk A) Ti	me ir me ir perly pulk s	41a 41b 42 43 44 Manua 45 Ianager : 4 1: 1:55 1:	Toxic item: Toxic Item: Toxic Item: Premises r articles. Cl stored, kitc. Completed laundry Clean and ger Certified Certified M r(s) - Regist	s propes label maintal eaning then re soiled atton anageration Risl	erly ed ine j ar estr ratio	stor and different middle free find middle free find middle free find free f	ed used pe of litte aintena to aution livin egrega require r(s):	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5 1 3 1 1 1 Sene shallo coolin logs a	w-pan g in bi ire cur	15 16 17 18 19 20a 20b 21 22 23 24 mments in walkins, laber rent and	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils During inspection observed chicken and salsa cooliic-in cooler labeled with date and time of prep. uncoveled and use of ice wand and frequent mixing. Temper checked off.	5 5 1 1 Wit 5 Certit Risk A) Til B) Til	Type ime ir ime ir perly oulk s and	41a 41b 42 43 44 Mana 45 lanager : 4 :: 1:55 :: Chicke	Toxic item: Toxic Item: Toxic Item: Premises r articles. Cl stored, kitc. Completed laundry Clean and ger Certified Certified M r(s) - Regist	s propes label maintal eaning then re soiled atton anageration Risl	erly ed ine j ar estr ratio	stor and different middle free find middle free find middle free find free f	ed used pe of litte aintena to aution livin egrega require r(s):	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5 1 3 1 1 1 Sene shallo coolin logs a	w-pan g in bi ire cur	15 16 17 18 19 20a 20b 21 22 23 24 mments is in wallins, labe	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils During inspection observed chicken and salsa cooliic-in cooler labeled with date and time of prep. uncoveled and use of ice wand and frequent mixing. Temper checked off.	5 5 1 1 Wit 5 Certit Risk A) Til B) Til	me ir me ir perly pulk s	41a 41b 42 43 44 Mana 45 lanager : 4 :: 1:55 :: Chicke	Toxic item: Toxic Item: Toxic Item: Premises r articles. Cl stored, kitc. Completed laundry Clean and ger Certified Certified M r(s) - Regist	s propes label maintal eaning then re soiled atton anageration Risl	erly ed ine j ar estr ratio	stor and different middle free find middle free find middle free find free f	ed used pe of litte aintena to aution livin egrega require r(s):	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5 1 3 1 1 1 Sene shallo coolin logs a	w-pan g in bi ire cur	15 16 17 18 19 20a 20b 21 22 23 24 mments in walkins, laber rent and	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils During inspection observed chicken and salsa cooliic-in cooler labeled with date and time of prep. uncoveled and use of ice wand and frequent mixing. Temper checked off.	5 5 1 1 Wit 5 Certit Risk A) Til B) Til	Type ime ir ime ir perly oulk s and	41a 41b 42 43 44 Mana 45 lanager : 4 :: 1:55 :: Chicke	Toxic item: Toxic Item: Toxic Item: Premises r articles. Cl stored, kitc. Completed laundry Clean and ger Certified Certified M r(s) - Regist	s propes label maintal eaning then re soiled atton anageration Risl	erly ed ine j ar estr ratio	stor and different middle free find middle free find middle free find free f	ed used pe of litte aintena to aution livin egrega require r(s):	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5 1 3 1 1 1 Sene shallo coolin logs a	w-pan g in bi ire cur ved by	15 16 17 18 19 20a 20b 21 22 23 24 mments in wallins, laber rent and	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils During inspection observed chicken and salsa cooling inspection observed chicken and salsa cooling clean duse of ice wand and frequent mixing. Temper checked off.	1 1 1 Wti 5 Certi Risk A) Ti B) Ti	Type ime Ir ime Ir perly bulk s and	41a 41b 42 43 44 Manager: 4 1: 1:55 1: Chicke alsa cleaning	Toxic item: Toxic item: Toxic item: Premises r articles. Cl stored, kitc Completed laundry Clean and ger Certified M (s) - Regist	s propes label maintale aning then red separation Risi AM up on it Score	erly ed ine grant attender (s Nu k re	stor and d free d maicted on fro en se mber wiewe k PM	ed used pe of litte aintena to aution livir egrega require r(s): red at t. M. Tota .:	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5 1 3 1 1 1 Sene shallo coolin logs a	w-pan g in bi ire cur ved by	15 16 17 18 19 20a 20b 21 22 23 24 mments in walkins, laber rent and	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils During inspection observed chicken and salsa cooling inspection observed chicken and salsa cooling clean duse of ice wand and frequent mixing. Temper checked off.	1 1 1 Wti 5 Certi Risk A) Ti B) Ti	Type ime Ir ime Ir perly bulk s and	41a 41b 42 43 44 Manager: 4 1: 1:55 1: Chicke alsa cleaning	Toxic item: Toxic Item: Toxic Item: Premises r articles. Cl stored, kitc. Completed laundry Clean and ger Certified Certified M r(s) - Regist	s propes label maintale aning then red separation Risi AM up on it Score	erly ed ine grant attender (s Nu k re	stor and d free d maicted on fro en se mber wiewe k PM	ed used pe of litte aintena to aution livir egrega require r(s): red at t. M. Tota .:	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5 1 3 1 1 1 Sene shallo coolin logs a	w-pan g in bi ire cur ved by	15 16 17 18 19 20a 20b 21 22 23 24 mments in wallins, laber rent and	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils During inspection observed chicken and salsa cooling inspection observed chicken and salsa cooling clean duse of ice wand and frequent mixing. Temper checked off.	1 1 1 Wti 5 Certi Risk A) Ti B) Ti	Type ime Ir ime Ir perly bulk s and	41a 41b 42 43 44 Manager: 4 1: 1:55 1: Chicke alsa cleaning	Toxic item: Toxic item: Toxic item: Premises r articles. Cl stored, kitc Completed laundry Clean and ger Certified M (s) - Regist	s propes label maintale aning then red separation Risi AM up on it Score	erly ed ine grant attender (s Nu k re	stor and d free d maicted on fro en se mber wiewe k PM	ed used pe of litte aintena to aution livir egrega require r(s): red at t. M. Tota .:	ed time	erly Innecessary I	properly el a, stored
1 3 1 1 3 5 5 5 1 3 1 1 1 Sene shallo coolin logs a	w-pan g in bi ire cur ved by arian: (15 16 17 18 19 20a 20b 21 22 23 24 mments in walkins, laber rent and y: (signature)	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils During inspection observed chicken and salsa cooliic-in cooler labeled with date and time of prep. uncoveled and use of ice wand and frequent mixing. Temperature)	1 1 1 With 5 Certification of the state of t	Type ime Ir ime Ir iperly bulk s and d	41a 41b 42 43 44 Mana 45 Isanager 41: 1:55 1: Chicke alsa cleaning	Toxic item: Toxic Item: Toxic Item: Premises r articles. Cl stored, kitc Completed laundry Clean and ger Certified M r(s) - Regist Demer	s propes label naintal earling chen re separ soiled atton anage ration Alv	erly ed ine garage stratic line er(s Nu k ree f s nu k re	stor and d free d free d micted on free en se mber	ed used pe of litte aintena to aution livir egrega require r(s): red at t M, Tota M, Tota	orope ter, u ance thorized ated a sed	erly Innecessary e equipment seed personn sleeping are and properly Applicable of inspectio me: 45 min. me:	properly el aa, stored
1 3 1 1 3 5 5 5 1 1 3 1 1 1 Sene shallo coolin logs a Recei	w-pan g in bi ire cur ved by arian: (15 16 17 18 19 20a 20b 21 22 23 24 mments in wallins, laber rent and y: (signature)	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils During inspection observed chicken and salsa cooling inspection observed chicken and salsa cooling clean duse of ice wand and frequent mixing. Temper checked off.	1 1 1 With 5 Certification of the state of t	Type ime Ir ime Ir iperly bulk s and d	41a 41b 42 43 44 Mana 45 Isanager 41: 1:55 1: Chicke alsa cleaning	Toxic item: Toxic Item: Toxic Item: Premises r articles. Cl stored, kitc Completed laundry Clean and ger Certified M r(s) - Regist Demer	s propes label naintal earling chen re separ soiled atton anage ration Alv	erly ed ine garage stratic line er(s Nu k ree f s nu k re	stor and d free d free d micted on free en se mber	ed used pe of litte aintena to aution livir egrega require r(s): red at t M, Tota M, Tota	orope ter, u ance thorized ated a sed	erly Innecessary e equipment seed personn sleeping are and properly Applicable of inspectio me: 45 min. me:	properly el aa, stored
1 3 1 1 3 5 5 5 1 1 3 1 1 1 Gene shallo coolin logs a Recei	w-pan g in bi re cur ved by arian: (15 16 17 18 19 20a 20b 21 22 23 24 mments in walkins, laber tent and y: (signature)	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils During inspection observed chicken and salsa cooling cooler labeled with date and time of prepunctive lad and use of ice wand and frequent mixing. Temperature) Telepian any inspection will be provided if a written requestion of the provided of the sale of the provided of t	1 1 1 With 5 Certification of the state of t	Type ime Ir ime Ir iperly bulk s and d	41a 41b 42 43 44 Mana 45 Manager 4 1: 1:55 n: Chicke alsa cleaning	Toxic item: Toxic Item: Toxic Item: Premises r articles. Cl stored, kitc Completed laundry Clean and ger Certified M (s) - Regist Profile M P	s propes label naintaleaning chen re separ soiled atton anage ration Risi AN anage ration anage	erly ed ineer ation at the state of the stat	stor and d free d free d micted on free en se en en se en en se en en se en e	ed used pe of litte aintena to aution livir agrega require r(s): red at t M, Tota M, Tota ied in [orope ter, u ance thorized ated a sed	erly Innecessary Innecessary e equipment zed personn sleeping are and properly Applicable of inspectio me: 45 min. me:	properly el aa, stored
1 3 1 1 3 5 5 5 1 3 1 1 1 Sene shallo coolin logs a Recei	w-pan g in bi ire cur ved by arian: (15 16 17 18 19 20a 20b 21 22 23 24 mments in walkins, laber trent and y: (signature)	maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentration ppm Sanitizing temperature °F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils During inspection observed chicken and salsa coolincial cooler labeled with date and time of prep. uncovered and use of ice wand and frequent mixing. Temperature) The peal any inspection will be provided if a written requestion of the cooler labeled with the provided if a written requestion of the cooler labeled with date and time of prep. uncovered checked off.	1 1 1 With 5 Certification of the state of t	Typee Irime	41a 41b 42 43 44 Mana 45 lanager: 4 1: 1:55 1: Chicke alsa cleaning by:	Toxic item: Toxic Item: Toxic Item: Premises r articles. Cl stored, kitc Completed laundry Clean and ger Certified M r(s) - Regist Demer	s propes label maintal earling chen re separ soiled atton lanage ration Alv up on it Scor	erly ed ine g ar estr ratio	stor and difference of the story of the stor	ed used pe of litte aintena to aution livir egrega require r(s): ved at t M, Tota M, Tota de ce 630 de ce	orope ter, u ance thorized ated a sed time al Tii	erly Innecessary Innecessary e equipment zed personn sleeping are and properly Applicable of inspectio me: 45 min. me:	properly el a, stored

Food Temperatures						
Food Item	Item Location	Location Description	Temperature (°F)	Checked Items Are In Violation		
Salsa			137			
Sour Cream			43			
Cheese			40			
Enchilada			41			
Guacamole			42			
Chicken			40			

Sanitizer Test R	esults
Sanitizer Concentration	Sanitizer Type
50ppm for wipe cloth solution	Chlorine
150ppm for 3-compartment sink	Chlorine

Item	Remarks and Required Corrective Action	Corrected by
	Items Marked Out of Compliance	
	Employee plate of food stored on stainless steel counter. Refrain from eatting and drinking in food prep areas. Item discarded by employee. C.O.S.	7/25/2013
8	Container of guacamole stored on top of uncovered lettuce at prep cooler. Cook relocated guacamole container. C.O.S.	Repeat
36	Floor solled under and behind standing equipment. Clean and dry floor.	
Gener	al Comments:	

Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 7/25/2013

DuPage County Health Department EHS

Remarks and Required Corrective Action 11/06/07

Page: ___2

Dupage County Health Department (630) 682-7400 www.dupagehealth.org

Food Service Inspection Report

Na	me:	-Z 0:	5 Turritas Mayranes	Per	mit H	older:	2
Ad	dres	s: /	ole 3+ Charles Rd.	1			City: Januard.
Ins	nec	tion A	: Augus	Insi	pectio	n B:	O The state of the
T	e item	s marked	below identify violation of DuPage County code: Chapter 18 - Heal	th Critic	al items	are to be	corrected immediately All other items are to be corrected as
		soon as p	oossible, but no later than the time specified on the subsequent pag	e(s) of this	report.	Failure t	o comply may result in the suspension of your permit.
Wt	X		Source	Wt	X		Single Service Articles
_	_	-	pod Embargoed	1		25	Single service articles properly stored, handled
5	-	1a	Approved source		-		dispensed
5	-	1b	Wholesome, sound condition	3	- W	26	Single service articles not re-used
1 Wt	x	2	Original container, properly labeled	Wt 5	X	27	Water and Sewage / Plumbing
AAC	^	rem	Cold food at proper temperatures during storage	3		27	Water source safe, hot and cold under pressure
5		3a	display service, transport and cold holding	5		28	Sewage and waste water disposed of property
5		3b	Hot food at proper temperatures	1		29	Plumbing installed and maintained
5		3с	Food properly analysis and/or reheated	5		30	Cross-connections back-siphenage back-flow prevented
5		3d	Food property cooled	Wt	Х	1	Hand Washing Facilities
	_		emperatures (checked items are in violation)	5	<u> </u>	31	Hand washing sinks installed, located accessible
	. 2 D	iol:					Hand Sink / Restroom fixtures clean, operate
	131	201	0 11	٠.	1		properly, supplied with dispensed hand soap,
날:	DOW.	e Com	· □ /11 □	3	1	32	disposable towels, tissue and waste receptacles, self-
	13.	F	12 Guerone 10				closing doors
	in	Cat	40 40 Waidean .	Wt	х		Garbage & Solid Waste Disposal
5	1	4	Facilities to inaintain proper temperatures				
1		5	Thermometers provided and conspicuously placed	3		33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
3		6	Potentially hazardous food properly thawed	1		34	Outside storage area clean, enclosure properly
Wt	х	-	Food Protection	Wt	X		Insect and Rodent Control
5	^	-7a	Cross continue atum equipment personnel storage	5	^	35a	Presence of insects/ rodents, Animals prohibited
			Potential for cross-contamenation, storage practices,	1	-		Presence of insects/ rodents, Aminais promoted
1		7b	damaged food segregated	1		35b	Outer openings protected from insects, rodent proof
5		7C	Unwrapped food not re-served	Wt	X		Floors, Walls and Ceilings
3	Ж.	8	Food protection during storage, preparation, display, service, transportation	1	X)	36	Floors properly constructed, clean, drained, coved
3		9	Food handled with minimum manual contact	1		37	Walls, ceilings and attached equipment constructed, clean
1		10	In-use food dispensing utensils properly stored	1		38	Lighting provided as required, fixtures shielded
۷t	X		Personnel	1		39	Rooms and equipment – vented as required
5		11	Personnel with infections restricted	Wt	Х		Other Areas
5	-	12a	Hands washed, good hygienic practices (observed)	1		40	Employee lockers provided and used, clean
1	i	12b	Proper byginne practices, eating, drinking, smeking	5		41a	Toxic items properly stored
-			(Evidence)	5	-	41b	Toxic items labeled and used properly
1	34	13	Clean clothes, hair restraints	- 1			Premises maintained free of litter, unnecessary
VL	X		Equipment and Utensils	1 1		42	articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized
3		14	Food contact surfaces designed, constructed, maintained, installed, located				personnel
1		15	Non-food contact surfaces designed, constructed,	1		43	Completed separation from living/ sleeping area,
-			maintained, installed, located		-		Clean and soiled lines secretary and secretary
3		16	Dishwashing facilities designed, constructed, operated (1.wash 2.rinse 3.sanitize)	1		44	Clean and soiled linen segregated and properly stored
1		17	Thermometers, gauges, test kits provided	Wt	Х	Mai	nager Certification
1		18	Pre-flushed, scraped, soaked	5		45	Certified manager(s) as required
3		19	Wash, rinse water clean, proper temperature	Name:			
5		20a	Sanitizing concentration ppm Try and page 14.	Name:			
5	_	20b	Sanitizing temperature "F /s/cm (sense)	Name:			
1		21	Wiping cloths clean, used properly, stored	Name:		220	
3	_	22	Food contact surfaces of equipment and utensils clean	Risk Ty	-	1.1	Risk reviewed at time of inspection
-	_	23	Non-food contact surfaces clean	A) Tim		1.22.	DAM DPM, Total Time: 1/5
1		24	Storage/ handling of clean equipment, utensils	B) Time	e m:		☐AM ☐PM, Total Time:
efer	to pag	ge(s) 🗾	Comments:				Follow up on or after 777 Demerit Score 5
000	ived	hu: te	ignature)	Pecci	and by	. (prin	it) Marco Arrange
	ariar portur		ppeal any inspection will be provided if a written request is	Sanita			
ermi	К	Po:	sted Not Posted Duplicate Needed	Danas	muet	ho mei	ntained on premises
_		ame:				nent l	

White Yellow

- Establishment Copy

- File Copy - Sanitarian's Copy Pink

DuPage County Health Department

Environmental Health Services

8 Container of guarante stored into et monde Ulace of grander Co.S. Store with a modern Explanate stored	rrected by	ve Action	Remarks and Required Co	Item
State of the state	.0.5	d on startes	England along the of dood along	151
andager Cos O Contamero Junocamile store al interpretation of the content of the		rolling & chinking		
O Container of Juncamile stored intop of words [More alleged container. C.O.S 20 Flore worled modern & behind a familiary Alex Grimmed. Chem & day from Charles of the store of the same of sales Charles of Adalas from it walks as contained Part South a Conting in cathoris labeled Enter of world of frequent in many Charles of conting in cathoris labeled Enter of world of frequent in many Charles of conting in cathoris labeled Enter of world of frequent in many		in disconded LI		
30 Flore with the modern & behind a familiary Alexander of Co. S. 30 Flore with the under & behind a familiary Alexander of the content of t		Q		
Elling attender contents. C.C.S. Superior contents. C.C.S. Store wated under a behind tending the figure of the contents of			1,500	
Ste Flore worked under a between I founding Alexander Explanation of the Comment	well	or of indopeture	Container of gracamile.	8
30 Flore world hundry & behind a landing New Guinnard. Cheen & day flood. The property of the sure of triben & sales Carling property The land of date & Time of the property of the sure of the sales Full Sole of carling is a think to be below Temperature & Chaming logs are currents.		116 micated	Where attacker router	
The Sala conting is in the salar to the sala	No and	,	augeniele rentenner. C.C	
Expensed Clean & day floor The Compact on showed broken & salsa Challen - Shallow pana is walk as cooled Tabeled of date & time of walk as cooled Exilt Salsa cooling is is blins, labeled The grand of frequent waising				
The of a conting in the sales The of the conting logs are contents	12x+	nel stempling	Floor world of muchan & be	36
Partied in challenge in walls in coclere Labeled in date : Time it was uncovered. Partie Soulca conting in internal available The grant was a frequent waisey. Temperature & charing logs are exercise.	N ple	Licent.	Comment. Clean & day	
Partied in challenge in walls in coclere Labeled in date : Time it was uncovered. Partie Soulca conting in internal available The grant was a frequent waisey. Temperature & charing logs are exercise.	,	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	0. 1	
Partied in challenge in walls in coclere Labeled in date : Time it was uncovered. Partie Soulca conting in internal available The grant was a frequent waisey. Temperature & charing logs are exercise.				28
Park Sala cooling is interest undered. Full Sola cooling is interest assiss.		Mickey & Salsa	Dustringered on observe	25
Park Sala cooling is interest undered. Full Sola cooling is interest assiss.			achous inegality.	.5
FILE of the world of frequent moing		in walle in cool	Mary - shallow - para	
Temperature à charine logs me averant?		1 1 3 sap. unocoleage	labeled of date & Tim	
Temperature à chaminer logs une averant?		Italias, labeled	Part Sale cooling is	
		guest away	ENLE of use viewed & -	
		1		
		and comment?	Temperature & Chamines I.	
	_		~~~	
Client Name: Date: Date:			// // //	

Dupage County Health Department (630) 682-7400 www.dupagehealth.org

Nan	ne: Lo	OS BU	RRITOS MEXICANOS	Per	rmit		er: MANU		ARTEA	AGA_		
Add	ress	: 1015	E ST. CHARLES RD			City	: LOMBAF	RD				
Iner	petie	n A· A	Audit	Ins	pec	ion E	3:					
The ite	ms mark	ed below k	total deletion of D. Dane County and Chapter 19 . Health Critical	tome n	re to be	comecte	d immediately A	Il other its	ems are to	be corre	ected as soon as possi	ble, but
	111001010000000		no later than the time specified on the subsequent page(s) of this r	epon. F	ailure t	comply	may result in the	suspens	ion or your	perns.		
WE		28/	Source	Wt	100				vice Art		stored, handled	20
5		1a	Approved source	1		25	dispensed.	ice aru	cies pro	peny s	stored, nanoled	
5	_	1b	Wholesome, sound condition	3	_	26	Single-serv	ice arti	cles not	router	ad	
1		2	Original container, properly labeled	3		20	Water a					
Wt	Ter	nperatu	re Control of Potentially Hazardous Foods	5		27	Water cour	co cafe	hot an	d cold	under pressure	
5		3a	Cold food at proper temperatures during storage, display, service, transport and cold holding	5		28					sed of properly	
5	_	3b	Hot food at proper temperatures	1		29	Plumbing in					
5		3c	Food properly cooked and/or reheated		-	_	Cross-conr	ections	s. back s	siphon	age, back-flow	
5	1	3d	Food properly cooled	5		30	prevented			3. 6 1 7 7 7 7 7		
5		4	Facilities to maintain proper temperatures	Wt	No.	Carpon S	Hand	Wash	ing Fac	lities	Million III	
1		5	Thermometers provided and conspicuously placed	5		31					cated, accessible	
3		6	Potentially hazardous food properly thawed								an, operate prop	
Wt	88-9-	STORE OF THE PARTY OF	Food Protection	3		32	supplied wi	th disp	ensed h	and so	pap, disposable to	owels,
			Cross-contamination, equipment, personnel,		_						elf-closing doors.	-
5		7a	storage	W			Garbage					-
1		7b	Potential for cross-contamination, storage	3		33	Containers	covere	d, adeq	uate n	umber, insect an intervals, clean	0
			practices, damaged food segregated.	_		_					losure properly	_
5		7c	Unwrapped food not re-served	1		34	constructed		ea cica	ii, elic	losure property	
3	X	8	Food protection during storage, preparation,	Wt	THE REAL PROPERTY.	1000			odent C	ontro	E West Black	
			display, service, transportation. Food handled with minimum manual contact	5		35a	Presence o	f Insec	ts and F	Rodent	s. Animals prohit	oited
3	_	9	In-use food dispensing utensils properly stored.	1		35b					nsects, rodent pro	
Wt	100	10	Personnel	Wt	-	200	Floors	Wall	and C	ellings		
5		11	Personnel with infections restricted	1		36	Floors prop	erly co	nstructe	d, clea	an, drained, cove	d
5		12a	Hands washed, good hygienic practices (observed)	1		37		ngs, an	d attach	ed eq	ulpment construc	ted,
			Proper hygienic practices, eating/drinking/smoking				clean					
1		12b	(evidence)	1		38	Lighting pro	ovided	as requi	red, fix	dures shielded.	
1		13	Clean clothes, hair restraints	1		39	Rooms and			ented	as required	SIAIN
Wt			Equipment and Utensils			40	Employee I		Areas	d and	ured clean	1000
3		14	Food contact surfaces designed, constructed,	5		40 41a	Toxic items				useo, Gean	
_			maintained, installed, located	5	-	41b	Toxic items				nnerly	_
1		15	Non-food contact surfaces designed, constructed, maintained, installed, located	-	_	410	Premises n	naintair	ed free	of litte	r, unnecessary	
-	_		Dishwashing facilities designed, constructed,	1 1		42	articles. Cle	aning	and mai	ntenar	nce equipment pr	roperly
3		16	operated (1 wash, 2 rinse, 3 sanitize)				stored, kitch	hen res	tricted t	o auth	orized personnel	7 3
1		17	Thermometers, gauges, test kits provided	1		43		separa	ition from	n living	g / sleeping area,	
1		18	Pre-flushed, scraped, soaked				laundry					
3		19	Wash, rinse water clean, proper temperature	1		44					ed and properly s	tored
5		20a	Sanitizing concentration ppm	Wt		The second second	ger Certific	-	_	The Person of th	ot Applicable	
5		20b	Sanitizing temperature°F	5		45	Certified M	anager	(s) as re	quired	<u> </u>	
1	X	21	Wiping cloths clean, used properly, stored				r(s) - Registr					_
3		22	Food contact surfaces of equipment and utensils		Туре						ne of inspection	
			clean	_		: 2:45				_	Time: 90 min.	
1		23	Non-food contact surfaces clean	B) T	lme Ir	1:		AM	PM,	Total	Time:	
1		24	Storage/handling of clean equipment, utensils									
			14 16 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		4	laga	Follow	10.00.0	rofter	_		
Gene	rai Coi	mments:	Verified pest control 8/12/13. Verified cleaning and t	empe	aluit	iogs.	I r ollow	up on c	ditter.			
1							1					
							Demeri	Score	: 9			
l							520000000000000000000000000000000000000					
				T =		5 ≜ 000/89						
Recei	ved by	r: (signa	ture)	Rec	eived	by:						
1	2	~/	The state of the s									
			***	-	the class	. 17-2	nu Ctabl / 40	21	Dhana	. 820 1	221-5318	
Sanita	1111	signatur		San	itariai	i. Linds	say Stahl (46	13)	Frione	. 030 2	221-3310	
2	D	In R	Of andrew Pull									
						Jak. at	baalib aut	utar -	one alfi-	d in D	unaga Cauchi sa	do:
		ity to ap	peal any inspection will be provided if a written reque	st is f	iled w	ntn the	nealth autho	ority as	specifie	ט ווו טו	upage County Co	ue.
Chap		w] e	Mak Posted Divisionts blooded			P	eport must	he mai	intalnes	l on m	remises	-
Permi		x Poste			-1-							112
Clier	it Nar	ne: LO:	S BURRITOS MEXICANOS		15	Stabil	shment ID	. 101	JU 109/	1	Date: 8/13/20	/13

	Food Temperatures							
Food Item	Item Location	Location Description	Temperature (°F)	Checked Items Are In Violation				
Tomato			40					
Chicken			140					
Cheese			41					
Beef			145					
Steak			40					

Sanitizer Test Re	esults
Sanitizer Concentration	Sanitizer Type
100 PPM -Sanitizer Bucket+ 3-Comp. Sink	Chlorine

item	Remarks and Required Corrective Action						
	Items Marked Out of Compliance						
3d	Tomato paste cooling across from 3-compartment sink improperly without labeling. Item was labeled. Provide proper labeling (time, date, & Temperature). Cool in shallow pans. Cool foods uncovered. Cool foods from 135 degrees to 70 degrees within 2 hours and from 70 degrees to 41 degrees within 4 hours.	cos					
8	Chicken stored on the floor in walk in cooler. Store all food Items at least 6 inches off the floor at all times.	Repeat					
8	Container of cliantro stored directly in container of cheese. Keep items covered for protection.	Repeat					
21	Sanitizer in wiping cloth bucket low at 0 PPM. Must be between 50-200 PPM. Sanitizer was adjusted and was at 100 PPM.						
ener	al Comments:						

Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 8/13/2013

DuPage County Health Department EHS

Remarks and Required Corrective Action 11/06/07

Page: ___2

Report must be maintained on premises

Date: 8/23/2013

Establishment ID: FS1001597

Dupage County Health Department (630) 682-7400 www.dupagehealth.org

Permit is Posted Not Posted Duplicate Needed

Client Name: LOS BURRITOS MEXICANOS

			RRITOS MEXICANOS	Permit		er: MAN	_		31711	EAG	<u> </u>		
Add	ress: 10°	15 E	ST. CHARLES RD		City	: LOMBA	۱R	D					
Inst	ection A	: S	ervice Report Consultation	Inspec	tion E	3:							
The ite	ms marked belo	w ide	entify violation of DuPage County code: Chapter 18 - Health, Critical	items are to be	correcte	d immediately	, All	other it	ems are	to be co	orrected	as soon as	s possible, but
			no later than the time specified on the subsequent page(s) of this r	eport. Failure t	o comply	may result in t	the s	uspens	ion of y	our pern	nit.		
W			Source	Wt	-					urticle			
5	1a		Approved source	1	25	Single se		æ arti	cles p	ropen	y store	ed, nand	nea
5	1k		Wholesome, sound condition			dispense	_	- 11			10000		
1	2		Original container, properly labeled	3	26	Single-se						- Table - 1	
Wt	Tempera		e Control of Potentially Hazardous Foods	Wt	0.7	Water							
5	3a		Cold food at proper temperatures during storage,	5	27	Water so							
			display, service, transport and cold holding	5	28	Sewage a						or prope	eny
5	3t		Hot food at proper temperatures	1	29	Plumbing							20001
5	30	_	Food properly cooked and/or reheated	5	30	Cross-cor		ctions	s, bac	k sipno	onage	, back-fi	low
5	30		Food properly cooled	440		prevented		A Decision in	200 Hg -3				
5	4		Facilities to maintain proper temperatures	Wt	84					acilitie			
1	5		Thermometers provided and conspicuously placed	5	31	Hand was							
3	6		Potentially hazardous food properly thawed	1 . 1	ا مما	Hand Sin							
W		3 10	Food Protection	3	32								able towels,
5	7a		Cross-contamination, equipment, personnel,	Wt	_	Garbage							oors.
			storage	NA CONTRACTOR		Container							et and
1	7b		Potential for cross-contamination, storage	3	33	rodent pro							
		-	practices, damaged food segregated.			Outside s							
5	7c		Unwrapped food not re-served	1	34	constructe		ige ai	Oa Cie	sari, Ci	ICIOSE	re prope	city
3	8		Food protection during storage, preparation,	WE	-			nd R	odant	Cont	rol	The State of	
_			display, service, transportation.	5	35a	Presence						nimale r	hetididan
3	9		Food handled with minimum manual contact	1	35b	Outer ope							
1	10	_	In-use food dispensing utensils properly stored.	Wt	330					Cellin		, 10de	ant proof
VŁ		- 84	Personnel	1	36	Floors pro						Irained	coved
5	11		Personnel with infections restricted			Walls, cei							
5	12:		Hands washed, good hygienic practices (observed)	1	37	clean	18	13, all	u attat	Cilco e	doibii	ient con	isii uctea,
1	121		Proper hygienic practices, eating/drinking/smoking	1	38	Lighting p	rov	ided s	is rea	uired.	fixture	s shield	led
			(evidence)										
4	12		Close clothes bair rectraints		39	Rooms an	nd e	quior	nent -	vente	dasr	equired	
1	13		Clean clothes, hair restraints	1	39	Rooms ar					d as r	equired	
Wt	13		Equipment and Utensils			CONTOURS.		Other	Area	5	COL		
	13		Equipment and Utensils Food contact surfaces designed, constructed,	1	40	Employee	loc	Other kers	Area: provid	s led an	COL		
Wt 3	14		Equipment and Utensils Food contact surfaces designed, constructed, maintained, installed, located	1 5	40 41a	Employee Toxic item	loc	kers roper	Area provid	s led an red	d use	d, clean	
Wt			Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed,	1	40 41a	Employee Toxic item Toxic item	loc is p	kers roper belee	Area provid ly stor	led an red used p	d use	d, clean ly	3
3 1	14		Foulpment and Utensils Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located	1 5	40 41a	Employee Toxic item Toxic item Premises	loc ns p ns la ma	kers roper abeled intain	provid ly stor d and ed fre	ded an red used p	d use	d, clean ly nnecess	3
Wt 3	14		Foulpment and Utensils Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed,	1 5 5	40 41a 41b	Employee Toxic item Toxic item Premises	loc ns p ns la ma	kers roper abeled intain ning a	provided and ed free and m	ded an red used p e of lit ainten	d use	d, clean ly nnecessa equipme	ary ent properly
3 1 3	14 15 16		Foulpment and Utensils Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)	1 5 5 1	40 41a 41b 42	Employee Toxic item Toxic item Premises articles. C	ns p ns la ma lea	kers roper abeled intain ning a	Area provid ly stor d and ed fre and m tricted	ded an red used p e of lit ainten	d user proper iter, ur ance thorize	d, clean ly nnecessa equipme ed perso	ary ent properly
3 1 3	14 15 16		Equipment and Utensils Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided	1 5 5	40 41a 41b	Employee Toxic item Toxic item Premises articles. C stored, kit	ns p ns la ma lea	kers roper abeled intain ning a	Area provid ly stor d and ed fre and m tricted	ded an red used p e of lit ainten	d user proper iter, ur ance thorize	d, clean ly nnecessa equipme ed perso	ary ent properly
3 1 3 1 1	14 15 16 17 18		Foulpment and Utensils Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked	1 5 5 1	40 41a 41b 42	Employee Toxic item Toxic item Premises articles. C stored, kit Complete laundry	ma ilea che d se	kers roper abeled intain ning a en res	provided and ed free and market tricted tricte	ded an red used p e of lit ainten I to au om livi	proper tter, ur ance thorize	d, clean ly nnecessa equipme ed perso leeping	ary ent properly
3 1 3 1 1 1 3	14 15 16 17 18 19		Foulpment and Utensils Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature	1 5 5 1	40 41a 41b 42 43	Employee Toxic item Toxic item Premises articles. C stored, kit Complete laundry	ma lea che d so	ckers roper abeled intain ning a en res epara	provided and ed free and market tricted tricte	ded an red used j ee of lit ainten I to au om livi	proper tter, ur ance thorize ing / s	d, clean ly nnecessa equipme ed perso leeping	ary ent properly onnel area, erly stored
3 1 3 1 1 1 3 5	14 15 16 17 18 19 20a		Foulpment and Utensils Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm	1 5 5 1 1 1 1 1	40 41a 41b 42 43 44 Mana	Employee Toxic item Toxic item Premises articles. C stored, kit Complete laundry Clean and	ma locations properties and second se	ckers roper abeled intain ning a n res epara iled li	provided and and ed free and multicated tion from the second seco	ded an red used j ee of lit ainten I to au om livi	proper iter, un ance thorize ing / si	d, clean ly nnecessi equipme ed perso leeping	ary ent properly onnel area, erly stored
3 1 3 1 1 1 3 5	14 15 16 17 18 19 20a 20b		Foulpment and Utensils Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F	1 5 5 5 1 1 1 1 Wt	40 41a 41b 42 43 44 Mana 45	Employee Toxic item Toxic item Premises articles. C stored, klt Completee laundry Clean and Certified N	ma ma ilea che d se d se d se	other kers roper abelect intain ning a en res epara illed li lon ager(provided and and mander of the second mander of the	ded an red used per of lite ainten livi	proper iter, un ance thorize ing / si	d, clean ly nnecessi equipme ed perso leeping	ary ent properly onnel area, erly stored
3 1 3 1 1 3 5 5	14 15 16 17 18 19 20a 20b 21		Foulpment and Utensils Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored	1 5 5 5 1 1 1 1 Wt 5 Certifed M	40 41a 41b 42 43 44 Mana 45 anager	Employee Toxic item Toxic item Premises articles. C stored, klt Completee laundry Clean and Certified N	mas per mas les mas les des des des des des des des des des d	other kers roper abeled intain ning a en res epara illed li lon ager(ion N	providing store and market store from the store	ded an red used pe of litte ainten of to au om livi	proper iter, ur ance thorize ing / s ated a Not A	d, clean ly innecessa equipme ed perso leeping a nd prope	ary ent properly onnel area, erly stored
3 1 3 1 1 1 3 5	14 15 16 17 18 19 20a 20b		Foulpment and Utensils Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils	1 5 5 5 1 1 1 1 1 Wt 5 Certifed M Risk Type:	40 41a 41b 42 43 44 Mana 45 anager 4	Employee Toxic item Toxic item Premises articles. C stored, klt Completee laundry Clean and Certified N	mas per mas les mas les des des des des des des des des des d	ckers roper abeled intain ning a en res epara iled li ion ager(ion N	provided by stored and medical from from second and medical from from from from from from from from	ded an red used per of litter ainten of to au om livi egrega require (s):	proper tter, ur ance thorize ing / si ated a Not A	d, clean ly inecessa equipme ed perso leeping and prope pplicab	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 3	14 15 16 17 18 19 20a 20b 21		Foulpment and Utensils Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C stored, klt Completee laundry Clean and Certified N	mas per mas les mas les des des des des des des des des des d	ckers proper abeled intain ning a n res epara iiled li lon ager(ion N Risk	provided and and and tricted tion from the second and and tricted tion from the second and and and and and and and and and a	ded an red used jused ju	d user proper tter, ur ance thorize ing / s ated a Not A ed ttime c tal Tim	d, clean dy nnecessive equipme ed perso leeping a nd prope pplicab of inspec ne: 65 m	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5	14 15 16 17 18 19 20a 20b 21 22		Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	1 5 5 5 1 1 1 1 1 Wt 5 Certifed M Risk Type:	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C stored, klt Completee laundry Clean and Certified N	mas per mas les mas les des des des des des des des des des d	ckers roper abeled intain ning a en res epara iled li ion ager(ion N	provided and and and tricted tion from the second and and tricted tion from the second and and and and and and and and and a	ded an red used per of litter ainten of to au om livi egrega require (s):	d user proper tter, ur ance thorize ing / s ated a Not A ed ttime c tal Tim	d, clean dy nnecessive equipme ed perso leeping a nd prope pplicab of inspec ne: 65 m	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 3	14 15 16 17 18 19 20a 20b 21		Foulpment and Utensils Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C stored, klt Completee laundry Clean and Certified N	mas per mas les mas les des des des des des des des des des d	ckers proper abeled intain ning a n res epara iiled li lon ager(ion N Risk	provided and and and tricted tion from the second and and tricted tion from the second and and and and and and and and and a	ded an red used jused ju	d user proper tter, ur ance thorize ing / s ated a Not A ed ttime c tal Tim	d, clean dy nnecessive equipme ed perso leeping a nd prope pplicab of inspec ne: 65 m	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 3 1	14 15 16 17 18 19 20a 20b 21 22 23 24		Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C stored, kit Complete laundry Clean and Certified N (s) - Regis	mas lead seched	ckers proper belee intain ning a proper prop	provided and ed free and matricted tion from serview X PN	ded an red used jused jitte ainten if to au om livi egregative (s): ved at M, Tot M, Tot M, Tot	d user proper tter, ur ance thorize ing / s ated a Not A ed ttime c tal Tim	d, clean dy nnecessive equipme ed perso leeping a nd prope pplicab of inspec ne: 65 m	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 3 1	14 15 16 17 18 19 20a 20b 21 22		Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C stored, klt Completee laundry Clean and Certified N	mas lead seched	ckers proper belee intain ning a proper prop	provided and ed free and matricted tion from serview X PN	ded an red used jused jitte ainten if to au om livi egregative (s): ved at M, Tot M, Tot M, Tot	d user proper tter, ur ance thorize ing / s ated a Not A ed ttime c tal Tim	d, clean dy nnecessive equipme ed perso leeping a nd prope pplicab of inspec ne: 65 m	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 3 1	14 15 16 17 18 19 20a 20b 21 22 23 24		Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C Stored, klt Complete laundry Clean and Ger Certified N (s) - Regis	mas least least ched set la so	ckers roper kers roper belee intain ning a n res epara iiled li lon ager AM AM on on on	provided by store of the store	ded an red used jused jitte ainten if to au om livi egregative (s): ved at M, Tot M, Tot M, Tot	d user proper tter, ur ance thorize ing / s ated a Not A ed ttime c tal Tim	d, clean dy nnecessive equipme ed perso leeping a nd prope pplicab of inspec ne: 65 m	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 3 1	14 15 16 17 18 19 20a 20b 21 22 23 24		Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C stored, kit Complete laundry Clean and Certified N (s) - Regis	mas least least ched set la so	ckers roper kers roper belee intain ning a n res epara iiled li lon ager AM AM on on on	provided by store of the store	ded an red used jused jitte ainten if to au om livi egregative (s): ved at M, Tot M, Tot M, Tot	d user proper tter, ur ance thorize ing / s ated a Not A ed ttime c tal Tim	d, clean dy nnecessive equipme ed perso leeping a nd prope pplicab of inspec ne: 65 m	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 3 1	14 15 16 17 18 19 20a 20b 21 22 23 24		Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C Stored, klt Complete laundry Clean and Ger Certified N (s) - Regis	mas least least ched set la so	ckers roper kers roper belee intain ning a n res epara iiled li lon ager AM AM on on on	provided by store of the store	ded an red used jused jitte ainten if to au om livi egregative (s): ved at M, Tot M, Tot M, Tot	d user proper tter, ur ance thorize ing / s ated a Not A ed ttime c tal Tim	d, clean dy nnecessive equipme ed perso leeping a nd prope pplicab of inspec ne: 65 m	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 3 1 1 Gener	14 15 16 17 18 19 20a 20b 21 22 23 24	ts:	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C stored, kit Complete laundry Clean and Ger Certified N (s) - Regis	mas pass lead some check discontinuation of the continuation of th	ckers roper kers roper belee intain ning a n res epara iiled li lon ager AM AM on on on	provided by store of the store	ded an red used jused jitte ainten if to au om livi egregative (s): ved at M, Tot M, Tot M, Tot	d user proper tter, ur ance thorize ing / s ated a Not A ed ttime c tal Tim	d, clean dy nnecessive equipme ed perso leeping a nd prope pplicab of inspec ne: 65 m	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 3 1 1 Gener	14 15 16 17 18 19 20a 20b 21 22 23 24	ts:	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C Stored, klt Complete laundry Clean and Ger Certified N (s) - Regis	mas pass lead some check discontinuation of the continuation of th	ckers roper kers roper belee intain ning a n res epara iiled li lon ager AM AM on on on	provided by store of the store	ded an red used jused jitte ainten if to au om livi egregative (s): ved at M, Tot M, Tot M, Tot	d user proper tter, ur ance thorize ing / s ated a Not A ed ttime c tal Tim	d, clean dy nnecessive equipme ed perso leeping a nd prope pplicab of inspec ne: 65 m	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 3 1 1 Gener	14 15 16 17 18 19 20a 20b 21 22 23 24	ts:	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	1 5 5 5 1 1 1 1 WK 5 Certifed M Risk Type: A) Time In B) Time In	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C stored, kit Complete laundry Clean and Ger Certified N (s) - Regis	mas pass lead some check discontinuation of the continuation of th	ckers roper kers roper belee intain ning a n res epara iiled li lon ager AM AM on on on	provided by store of the store	ded an red used jused jitte ainten if to au om livi egregative (s): ved at M, Tot M, Tot M, Tot	d user proper tter, ur ance thorize ing / s ated a Not A ed ttime c tal Tim	d, clean dy nnecessive equipme ed perso leeping a nd prope pplicab of inspec ne: 65 m	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 1 3 The state of the state	14 15 16 17 18 19 20a 20b 21 22 23 24 al Commen	ts:	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C stored, klt Complete laundry Clean and Ger Certified M (s) - Regis Follow Demen	location of the second	Other kers roper abelee intain intain ining s separa ager (ion N Risk AM AM	Area provid ly stor d and d and mirricled tion from nen se s) as umbe review X Ph Ph r after:	ded and red used juse of lit aintend of to au om livi egrega in requirer(s): wed at M, Tot M, Tot	d used proper ter, ur ance thorizating / s ated a Not A ed time c tal Tim	d, clean dy nnecess equipme ed perso leeping finspec ne: 65 m le:	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 1 3 The state of the state	14 15 16 17 18 19 20a 20b 21 22 23 24 al Commen	ts:	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C stored, kit Complete laundry Clean and Ger Certified N (s) - Regis	location of the second	Other kers roper abelee intain intain ining s separa ager (ion N Risk AM AM	Area provid ly stor d and d and mirricled tion from nen se s) as umbe review X Ph Ph r after:	ded an red used jused jitte ainten if to au om livi egregative (s): ved at M, Tot M, Tot M, Tot	d used proper ter, ur ance thorizating / s ated a Not A ed time c tal Tim	d, clean dy nnecess equipme ed perso leeping finspec ne: 65 m le:	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 3 1 1 Gener	14 15 16 17 18 19 20a 20b 21 22 23 24 al Commen	ts:	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. C stored, klt Complete laundry Clean and Ger Certified M (s) - Regis Follow Demen	location of the second	Other kers roper abelee intain intain ining s separa ager (ion N Risk AM AM	Area provid ly stor d and d and mirricled tion from nen se s) as umbe review X Ph Ph r after:	ded and red used juse of lit aintend of to au om livi egrega in requirer(s): wed at M, Tot M, Tot	d used proper ter, ur ance thorizating / s ated a Not A ed time c tal Tim	d, clean dy nnecess equipme ed perso leeping finspec ne: 65 m le:	ary ent properly onnel area, erly stored ble
3 1 3 1 1 3 5 5 1 3 1 1 Cener	14 15 16 17 18 19 20a 20b 21 22 23 24 al Commen	ts:	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. Complete laundry Clean and cer Certific Certified N (s) - Regis Follow Demen	loons problems lead lead lead lead lead lead lead lead	Other kers roper abelee intain intain ning a n res epara illed li lon ager(ion N Risk AM AM on on on	provided by store of the provided store of t	ded and red used jused j	d used properties, used in a last state of the control of the cont	d, clean dy nnecessive equipme equipme ed perso leeping a nd prope pplicab of inspec ne: 65 m ne:	ary ent properly onnel area, erly stored ble etion iin.
3 1 3 1 1 3 5 5 1 3 1 1 Cener	14 15 16 17 18 19 20a 20b 21 22 23 24 al Commen	ts:	Food contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed, maintained, installed, located Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize) Thermometers, gauges, test kits provided Pre-flushed, scraped, soaked Wash, rinse water clean, proper temperature Sanitizing concentrationppm Sanitizing temperature°F Wiping cloths clean, used properly, stored Food contact surfaces of equipment and utensils clean Non-food contact surfaces clean Storage/handling of clean equipment, utensils	1 5 5 5 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41a 41b 42 43 44 Mana 45 anager 4 : 2:00	Employee Toxic item Toxic item Premises articles. Complete laundry Clean and cer Certific Certified N (s) - Regis Follow Demen	loons problems lead lead lead lead lead lead lead lead	Other kers roper abelee intain intain ning a n res epara illed li lon ager(ion N Risk AM AM on on on	provided by store of the provided store of t	ded and red used jused j	d used properties, used in a last state of the control of the cont	d, clean dy nnecessive equipme equipme ed perso leeping a nd prope pplicab of inspec ne: 65 m ne:	ary ent properly onnel area, erly stored ble etion iin.

Item	Remar	ks and Required Corrective Action	Corrected by
Gener	al Comments:		
Cilent	Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 8/23/2013

DuPage County Health Department EHS

Remarks and Required Corrective Action 11/06/07

Page: 2

DuPage County Health Department Environmental Health Services 111 N. County Farm Road Wheaton IL 60187-3988 630-682-7400 x 7046

Report Information								
☑ Consultation	QA Questionnaire				vice Training	R	equested Se	rvice
Establishment Name:	Los Burritos	1-10	CX.	icar	105			
Name of Owner/Operator	: Manuel Acted	agi	a.					
Address: 1015 E	St. Charles	J		City:	Danba	rd		
In- Service Training		100				- N	where of Door	10.000
	rritos Mexic	-	1900			Nu	mber of Peo	pie:
Purpose of Training: To	go over cool	ng	PI	oce s	S Comment			
□ 1a □ 1b 🔯	Items Cove	reg (C	cne	3c	3d	1 4	T 5	T 6
7a 7b		9	F	10	11	12a	☐ 12b	13
		8	岸	19	20a	20b	21	22
		27	늗	28	29	30	31	32
33 34		6	F	37	38	39	1 40	☐ 41a
1 41b 42 5	332 335 35 343		-	, 0,				1
	(check all that apply)		_		Tv	pe of Aud	ience	
☐ Video(s)	Overheads		K	Cook(Manager(s)	
Handouts	Glow Germ Kit			Prep		X	Dishwasher((s)
Power Point	☑ Other] Wait S	Staff		Bus Crew	
	Stickers			Other				
		Resou	urc	es Use	d			
			District to	2000				
	A Alecco	Comr			00 500	000	OC DIC	cussed
went out to to	rulty + Obser	1 A C	-	OOH	119 110	SECULE	ind dill	ercht
Food Service Consultat	+ temperature	Ph	7	150	Unserver	COOL	OU OF S	alsa,rice
Name: Ignacio Ri							d prep	per
Name: MACO Ar					mager			1 1
Name:	renge		_	le:				
	Consultation							
7	1/2	11160	1.1.		Lamal	CLIEFC	100001:104	V V Lee
Agreement Reached: MC	anager will ed	JUCC.		120° 1	1 0111511	orth In	COLLACE	C [[]
LOOMING Process	on how to cre o meet requirem	nent-	- C	V	J-141		CERTON	a. MICHIT
will continue t	o meer requirem	ic (tt.	> +	OI F	TOP C	J.J/1111		
Dogginger	by (signature)	T				rinted Na	me	
Keceived	by (signature)		A	1		1 cugn		
I can to the	and the same of th		/	1010	0 /15	11 ugn		
Panisasi	on Ciampture		-		Printed Na	mo		ID
Sanitaria	an Signature		1 163	NOSAN	STAHL A		Havi 46	
Follow Up Date: / /	- wer place-y				Phone #: (6			
Refer to Page(s):	Time In: 🔒 : 00	1				tal Time:		Min:
nerel to rage(s).	THICH IN ST.							
Establishment Name:	DS BUTTHOS MO	XICO	111	75	D: FSIO	01597	Date: 8 /	5.12013