

LOS BURRITOS MEXICANOS
INSPECTION REPORTS

Name: LOS BURRITOS MEXICANOS				Permit Holder: MANUEL AARTEAGA			
Address: 1015 E ST. CHARLES RD				City: LOMBARD			
Inspection A: Suspension				Inspection B:			
The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.							
Wt		Source		Wt		Single Service Articles	
5		1a	Approved source	1	25	Single service articles properly stored, handled	
5		1b	Wholesome, sound condition			dispensed.	
1		2	Original container, properly labeled	3	26	Single-service articles not re-used	
Wt			Temperature Control of Potentially Hazardous Foods	Wt			Water and Sewage / Plumbing
5		3a	Cold food at proper temperatures during storage, display, service, transport and cold holding	5	27	Water source safe, hot and cold under pressure	
5		3b	Hot food at proper temperatures	5	28	Sewage and waste water disposed of properly	
5		3c	Food properly cooked and/or reheated	1	29	Plumbing installed and maintained	
5		3d	Food properly cooled	5	30	Cross-connections, back siphonage, back-flow prevented	
5		4	Facilities to maintain proper temperatures	Wt			Hand Washing Facilities
1		5	Thermometers provided and conspicuously placed	5	31	Hand washing sinks installed, located, accessible	
3		6	Potentially hazardous food properly thawed			Hand Sink/Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors.	
Wt			Food Protection	Wt			Garbage & Solid Waste Disposal
5		7a	Cross-contamination, equipment, personnel, storage	3	32	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean	
1		7b	Potential for cross-contamination, storage practices, damaged food segregated.	1	33	Outside storage area clean, enclosure properly constructed	
5		7c	Unwrapped food not re-served	Wt			Insect and Rodent Control
3		8	Food protection during storage, preparation, display, service, transportation.	5	35a	Presence of insects and rodents. Animals prohibited	
3		9	Food handled with minimum manual contact	1	35b	Outer openings protected from insects, rodent proof	
1		10	In-use food dispensing utensils properly stored.	Wt			Floors, Walls and Ceilings
Wt			Personnel	Wt			
5		11	Personnel with infections restricted	1	36	Floors properly constructed, clean, drained, coved	
5		12a	Hands washed, good hygienic practices (observed)	1	37	Walls, ceilings, and attached equipment constructed, clean	
1		12b	Proper hygienic practices, eating/drinking/smoking (evidence)	1	38	Lighting provided as required, fixtures shielded.	
1		13	Clean clothes, hair restraints	1	39	Rooms and equipment - vented as required	
Wt			Equipment and Utensils	Wt			Other Areas
3		14	Food contact surfaces designed, constructed, maintained, installed, located	1	40	Employee lockers provided and used, clean	
1		15	Non-food contact surfaces designed, constructed, maintained, installed, located	5	41a	Toxic items properly stored	
3		16	Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)	5	41b	Toxic items labeled and used properly	
1		17	Thermometers, gauges, test kits provided	1	42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel	
1		18	Pre-flushed, scraped, soaked	1	43	Completed separation from living / sleeping area, laundry	
3		19	Wash, rinse water clean, proper temperature	1	44	Clean and soiled linen segregated and properly stored	
5		20a	Sanitizing concentration ppm	Wt			Manager Certification
5		20b	Sanitizing temperature °F	5	45	Certified Manager(s) as required	Not Applicable
1		21	Wiping cloths clean, used properly, stored	Certified Manager(s) - Registration Number(s):			
3		22	Food contact surfaces of equipment and utensils clean	Risk Type: 4 Risk reviewed at time of inspection			
1		23	Non-food contact surfaces clean	A) Time In: 4:30 AM <input checked="" type="checkbox"/> PM, Total Time: 50 min.			
1		24	Storage/handling of clean equipment, utensils	B) Time In: AM <input type="checkbox"/> PM, Total Time:			

General Comments:		Follow up on or after:	
		Demerit Score: 0	
Received by: (signature) X		Received by: See Attached.	
Sanitarian: (signature) X		Sanitarian: Tom Stolt (565)	Phone: 630-221-6111
An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in Dupage County code: Chapter 18			
Permit is <input type="checkbox"/> Posted <input type="checkbox"/> Not Posted <input type="checkbox"/> Duplicate Needed		Report must be maintained on premises	
Client Name: LOS BURRITOS MEXICANOS		Establishment ID: FS1001597	Date: 6/14/2013

**DuPage County Health Department
Environmental Health Services**

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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 posted as closed	
General 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**

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

Food Service Inspection Report

Name: <u>Los Ranchos Mexicanos</u>				Permit Holder: <u>Marco Arango</u>			
Address: <u>1019 E. St Charles Rd</u>				City: <u>Lombard</u>			
Inspection A: <u>Marco</u>				Inspection B:			
<p>The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.</p>							
Wt	X	Source		Wt	X	Single Service Articles	
		<input type="checkbox"/> Food Embargoed		1		25	Single service articles properly stored, handled dispensed
5		1a	Approved source	3		26	Single service articles not re-used
5		1b	Wholesome, sound condition	Wt	X	Water and Sewage / Plumbing	
1		2	Original container, properly labeled	5		27	Water source safe, hot and cold under pressure
Wt	X	Temperature Control of Potentially Hazardous Foods		5		28	Sewage and waste water disposed of properly
5		3a	Cold food at proper temperatures during storage, display, service, transport and cold holding	1		29	Plumbing installed and maintained
5		3b	Hot food at proper temperatures	5		30	Cross connections, back-siphonage, back-flow prevented
5		3c	Food properly cooked and/or reheated	Wt	X	Hand Washing Facilities	
5		3d	Food properly cooled	5		31	Hand washing sinks installed, located, accessible
Food Temperatures (checked items are in violation)				3		32	Hand Sink / Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	Wt	X	Garbage & Solid Waste Disposal	
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	3		33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	1		34	Outside storage area clean, enclosure properly constructed
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	Wt	X	Insect and Rodent Control	
5		4	Facilities to maintain proper temperatures	5		35a	Presence of insects/ rodents. Animals prohibited
1		5	Thermometers provided and conspicuously placed	1		35b	Outer openings protected from insects, rodent proof
3		6	Potentially hazardous food properly thawed	Wt	X	Floors, Walls and Ceilings	
Wt	X	Food Protection		1		36	Floors properly constructed, clean, drained, coved
5		7a	Cross-contamination, equipment, personnel, storage	1		37	Walls, ceilings and attached equipment constructed, clean
1		7b	Potential for cross-contamination, storage practices, damaged food segregated	1		38	Lighting provided as required, fixtures shielded
5		7c	Unwrapped food not re-served	1		39	Rooms and equipment - vented as required
3		8	Food protection during storage, preparation, display, service, transportation	Wt	X	Other Areas	
3		9	Food handled with minimum manual contact	1		40	Employee lockers provided and used, clean
1		10	In-use food dispensing utensils properly stored	5		41a	Toxic items properly stored
Wt	X	Personnel		5		41b	Toxic items labeled and used properly
5		11	Personnel with infections restricted	1		42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel
5		12a	Hands washed, good hygienic practices (observed)	1		43	Completed separation from living/ sleeping area, laundry
1		12b	Proper hygienic practices, eating/ drinking/ smoking (evidence)	1		44	Clean and soiled linen segregated and properly stored
1		13	Clean clothes, hair restraints	Wt	X	Manager Certification <input type="checkbox"/> Not Applicable	
Wt	X	Equipment and Utensils		5		45	Certified manager(s) as required
3		14	Food contact surfaces designed, constructed, maintained, installed, located	Name:			
1		15	Non-food contact surfaces designed, constructed, maintained, installed, located	Name:			
3		16	Dishwashing facilities designed, constructed, operated (1.wash 2.rinse 3.sanitize)	Name:			
1		17	Thermometers, gauges, test kits provided	Name:			
1		18	Pre-flushed, scraped, soaked	Risk Type: <input type="checkbox"/> Risk reviewed at time of inspection			
3		19	Wash, rinse water clean, proper temperature	A) Time In: <u>4:30</u> <input type="checkbox"/> AM <input checked="" type="checkbox"/> PM, Total Time: <u>50 min</u>			
5		20a	Sanitizing concentration _____ ppm	B) Time In: <input type="checkbox"/> AM <input type="checkbox"/> PM, Total Time: _____			
5		20b	Sanitizing temperature _____ °F	Follow up on or after / /			
1		21	Wiping cloths clean, used properly, stored	Demerit Score			
3		22	Food contact surfaces of equipment and utensils clean	Received by: (signature) _____			
1		23	Non-food contact surfaces clean	Received by: (print) _____			
1		24	Storage/ handling of clean equipment, utensils	Sanitarian ID: <u>515</u> Phone (630) 682-7400 ext <u>111</u>			
<p>Refer to page(s) _____ Comments: <u>Order to Close is 11/14/03</u></p>							
<p>An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in DuPage County code: Chapter 18</p>							
Permit is <input type="checkbox"/> Posted <input type="checkbox"/> Not Posted <input type="checkbox"/> Duplicate Needed				Report must be maintained on premises			
Client Name: <u>Los Ranchos Mexicanos</u>				Establishment ID: <u>15100/5577</u> Date: <u>11/14/03</u>			

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

DuPage County Health Department
 Environmental Health Services

F31001597

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Los Burritos Mexicanos - Closure

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 015 E St. Charles Rd in Lombard, Illinois 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} remain closed until advised by the Health Department that you can reopen.	
	Owner/Manager: <i>John</i>	
	Reported Complaints: 0 complaints since closure	
	Reported Employee ill: nobody called in sick - since closure	
	# Employees: Full and Part Time 7 10 14	
	Tom Stolt 630-221-6111	
	Sue Kozlowski 630-221-7396 [REDACTED]	
	Refuse: Restaurant Left no animal	
	Door must be posted as closed	
	4:30	5:00 pm

Client Name:	ID:	Date:
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Name: LOS BURRITOS MEXICANOS				Permit Holder: MANUEL AARTEAGA			
Address: 1015 E ST. CHARLES RD				City: LOMBARD			
Inspection A: Service Report In-Service Training				Inspection B:			
The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.							
Wt		Source		Wt		Single Service Articles	
5	1a	Approved source		1	25	Single service articles properly stored, handled dispensed.	
5	1b	Wholesome, sound condition		3	26	Single-service articles not re-used	
1	2	Original container, properly labeled		Water and Sewage / Plumbing			
Temperature 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		Hand Washing Facilities			
5	4	Facilities to maintain proper temperatures		5	31	Hand washing sinks installed, located, accessible	
1	5	Thermometers provided and conspicuously placed		3	32	Hand Sink/Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors.	
3	6	Potentially hazardous food properly thawed		Garbage & Solid Waste Disposal			
Food Protection				3	33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean	
5	7a	Cross-contamination, equipment, personnel, storage		1	34	Outside storage area clean, enclosure properly constructed	
1	7b	Potential for cross-contamination, storage practices, damaged food segregated.		Insect and Rodent Control			
5	7c	Unwrapped food not re-served		5	35a	Presence of Insects and Rodents. Animals prohibited	
3	8	Food protection during storage, preparation, display, service, transportation.		1	35b	Outer openings protected from insects, rodent proof	
3	9	Food handled with minimum manual contact		Floors, Walls and Ceilings			
1	10	In-use food dispensing utensils properly stored.		1	36	Floors properly constructed, clean, drained, coved	
Personnel				1	37	Walls, ceilings, and attached equipment constructed, clean	
5	11	Personnel with infections restricted		1	38	Lighting provided as required, fixtures shielded.	
5	12a	Hands washed, good hygienic practices (observed)		1	39	Rooms and equipment - vented as required	
1	12b	Proper hygienic practices, eating/drinking/smoking (evidence)		Other Areas			
1	13	Clean clothes, hair restraints		1	40	Employee lockers provided and used, clean	
Equipment and Utensils				5	41a	Toxic items properly stored	
3	14	Food contact surfaces designed, constructed, maintained, installed, located		5	41b	Toxic items labeled and used properly	
1	15	Non-food contact surfaces designed, constructed, maintained, installed, located		1	42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel	
3	16	Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)		1	43	Completed separation from living / sleeping area, laundry	
1	17	Thermometers, gauges, test kits provided		1	44	Clean and soiled linen segregated and properly stored	
1	18	Pre-flushed, scraped, soaked		Manager Certification <input type="checkbox"/> Not Applicable			
3	19	Wash, rinse water clean, proper temperature		5	45	Certified Manager(s) as required	
5	20a	Sanitizing concentration ppm		Certified Manager(s) - Registration Number(s):			
5	20b	Sanitizing temperature °F		Risk Type: 4 <input type="checkbox"/> Risk reviewed at time of inspection			
1	21	Wiping cloths clean, used properly, stored		A) Time In: 11:50 <input checked="" type="checkbox"/> AM <input type="checkbox"/> PM, Total Time: 40 min.			
3	22	Food contact surfaces of equipment and utensils clean		B) Time In: <input type="checkbox"/> AM <input type="checkbox"/> PM, Total Time:			
1	23	Non-food contact surfaces clean					
1	24	Storage/handling of clean equipment, utensils					

General Comments:		Follow up on or after:	
		Demerit Score: 0	
Received by: (signature) 		Received by: Marco Arteaga	
Sanitarian: (signature) 		Sanitarian: Tom Stolt (565)	Phone: 630-221-6111
An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in Dupage County code: Chapter 18			
Permit is <input checked="" type="checkbox"/> Posted <input type="checkbox"/> Not Posted <input type="checkbox"/> Duplicate Needed		Report must be maintained on premises	
Client Name: LOS BURRITOS MEXICANOS		Establishment ID: FS1001597	Date: 6/17/2013

**DuPage County Health Department
Environmental Health Services**

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Item	Remarks and Required Corrective Action	Corrected by
General Comments:		
Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 6/17/2013

**DuPage County Health Department
EHS**

**Remarks and Required Corrective Action
11/06/07**

Identifying Data					
Date of Investigation: 06/17/2013		Establishment Name: LOS BURRITOS MEXICANOS			
		Establishment #: FS1001597			
Consultative HACCP Completed As : check all that apply					
<input type="checkbox"/> Consultation		<input checked="" type="checkbox"/> FBI Investigation			
		<input type="checkbox"/> Complaint			
Information for this Consultative HACCP Was Obtained By : check all that apply					
<input checked="" type="checkbox"/> Observation of suspect food/process		<input type="checkbox"/> Interview with food employee responsible for preparing implicated			
<input checked="" type="checkbox"/> Observation of general food handling and sanitation practices		<input checked="" type="checkbox"/> Interview with person-in-charge or other employee			
Menu Items Being Evaluated					
1. Steak Burrito		3. Tomato Mixture - For Chicken			
2. Chicken - For Burrito		4. Beans			
		5. Ingredients for Burrito Assembly			
		6. Cheese			
For FBI Investigation					
Suspected Meal Date 06/05/2013		Meal Time <input type="checkbox"/> AM <input type="checkbox"/> PM			
		Number of complaint calls received by facility 0			
Number of meals/servings of the implicated food item(s) provided the day the incident occurred. _____ (If facility does not have this information document as N/A/)					
Number of employees with known history of illness 0 (up to two weeks prior to meal date)					
Any Utility interruptions on or before meal date? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, please specify					
Name(s) and job titles of individuals involved in the preparation and service of the implicated food(s) the day the suspected food was made:					
Name		Job Title			
Items marked below identify violations of DuPage County Code Chapter 18: Health Rules and Regulations for Food Service Establishments. All critical items are to be corrected immediately.					
All other items are to be corrected as soon as possible. Failure to comply may result in the suspension of your permit.					
WT	X	Violation Number and Description	WT	X	Violation Number and Description
5		1a. Approved source	5		20b. Sanitizing temperature _____ °F
5		1b. Wholesome, sound condition	1		21. Wiping cloths clean, used properly, stored
1		2. Original container, properly labeled	3		22. Food contact surfaces of equipment and utensils clean
5		3a. Cold food at proper temperatures during storage, display, service, transport and cold holding	1		23. Non-food contact surfaces clean
5		3b. Hot food at proper temperatures	1		24. Storage/handling of clean equipment, utensils
5		3c. Food properly cooked and/or reheated	1		25. Single service articles properly stored, handled dispensed.
5		3d. Food properly cooled	3		26. Single-service articles not re-used
5		4. Facilities to maintain proper temperatures	5		27. Water source safe, hot and cold under pressure
1		5. Thermometers provided and conspicuously placed	5		28. Sewage and waste water disposed of properly
3		6. Potentially hazardous food properly thawed	1		29. Plumbing installed and maintained
5		7a. Cross-contamination, equipment, personnel, storage	5		30. Cross-connections, back siphonage, back-flow prevented
1		7b. Potential for cross-contamination, storage practices, damaged food segregated.	5		31. Hand washing sinks installed, located, accessible
5		7c. Unwrapped food not re-served	3		32. Hand Sink/Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors.
3	X	8. Food protection during storage, preparation, display, service, transportation.	3		33. Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
3	X	9. Food handled with minimum manual contact	1		34. Outside storage area clean, enclosure properly constructed
1		10. In-use food dispensing utensils properly stored.	5		35a. Presence of Insects and Rodents. Animals prohibited
5		11. Personnel with infections restricted	1		35b. Outer openings protected from insects, rodent proof
5	X	12a. Hands washed, good hygienic practices (observed)	1		36. Floors properly constructed, clean, drained, coved
1		12b. Proper hygienic practices, eating/drinking/smoking (evidence)	1		37. Walls, ceilings, and attached equipment constructed, clean
1		13. Clean clothes, hair restraints	1		38. Lighting provided as required, fixtures shielded.
3		14. Food contact surfaces designed, constructed, maintained, installed, located	1		39. Rooms and equipment - vented as required
1		15. Non-food contact surfaces designed, constructed, maintained, installed, located	1		40. Employee lockers provided and used, clean
3		16. Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)	5		41a. Toxic items properly stored
1		17. Thermometers, gauges, test kits provided	5		41b. Toxic items labeled and used properly
1		18. Pre-flushed, scraped, soaked	1		42. Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel
3		19. Wash, rinse water clean, proper temperature	1		43. Completed separation from living / sleeping area, laundry
5	X	20a. Sanitizing concentration _____ ppm	1		44. Clean and soiled linen segregated and properly stored
Time In: 9:30 <input checked="" type="checkbox"/> AM <input type="checkbox"/> PM		Total Time 3 hrs 0 min.			
Demerit Points 16		Follow up date			
Received By (Signature)		Printed name			

Identifying Data					
Date of Investigation: 1/17/13		Establishment Name: L.A. B... 105			
Establishment #: 10517					
Consultative HACCP Completed As: (check all that apply)					
<input type="checkbox"/> Consultation		<input checked="" type="checkbox"/> FBI Investigation			
<input type="checkbox"/> Complaint					
Information for this Consultative HACCP Was Obtained By: (check all that apply)					
<input checked="" type="checkbox"/> Observation of suspect food/process		<input type="checkbox"/> Interview with food employee responsible for preparing implicated			
<input type="checkbox"/> Observation of general food handling and sanitation practices		<input type="checkbox"/> Interview with person-in-charge or other employee			
Menu Items Being Evaluated					
1. 10517	3. 10517	5.			
2. 10517	4. 10517	6.			
For FBI Investigations					
Suspected Meal Date: 1/17/13		Meal Time: <input type="checkbox"/> AM <input type="checkbox"/> PM			
Number of complaint calls received by facility: 1					
Number of meals/servings of the implicated food item(s) provided the day the incident occurred: _____ (If facility does not have this information document as N/A.)					
Number of employees with known history of illness: 0 (up to two weeks prior to meal date)					
Any utility interruptions on or before meal date? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, please specify					
Name(s) and job titles of individuals involved in the preparation and service of the implicated food(s) the day the suspected food was made:					
Name		Job Title			
		<input checked="" type="checkbox"/> Refer to attached list.			
Items marked below identify violations of DuPage County Code Chapter 18: Health - Rules and Regulations for Food Service Establishments. All critical items are to be corrected immediately.					
All other items are to be corrected as soon as possible. Failure to comply may result in the suspension of your permit.					
WT	X	Violation Number and Description	WT	X	Violation Number and Description
5		1a. Approved source	1		21. Wiping cloths clean, used
5		1b. Wholesome	3		22. Food contact surfaces clean
1		2. Original container, labeled	1		23. Non-food contact surfaces clean
5		3a. Cold food maintained	1		24. Storage of clean equipment
5		3b. Hot food maintained	1		25. Single service items stored
5		3c. Food cooked/reheated	3		26. Single service items not reused
5		3d. Food properly cooled	5		27. Water safe, under pressure
5		4. Facilities to maintain temperatures	5		28. Waste water properly disposed
1		5. Thermometers provided	1		29. Plumbing installed, maintained
3		6. Proper thawing of PHF's	5		30. Plumbing cross-connections
5		7a. Cross-contamination	5		31. Hand sinks installed, located
1		7b. Potential cross-contamination	3		32. Restrooms clean, supplied
5		7c. Unwrapped food not re-served	3		33. Garbage can covered, clean
3		8. Food protection	1		34. Outside area clean
3		9. Minimal handling of food	5		35a. Presence of insects/rodents
1		10. Storage of dispensing utensils	1		35b. Outer openings protected
5		11. Personnel with infection restricted	1		36. Floors clean, maintained
5		12a. Hygienic practices (observed)	1		37. Walls/ceilings clean
1		12b. Hygienic practices (evidence)	1		38. Lighting adequate, shielded
1		13. Clean clothes, hair restraint	1		39. Rooms/equipment vented
3		14. Food surfaces maintained	1		40. Lockers provided clean, used
1		15. Non-food surfaces maintained	5		41a. Toxic items stored
3		16. Dishwashing facilities	5		41b. Toxic items labeled, used
1		17. Gauges and test kits provided	1		42. Premises maintained, storage of janitorial supplies restricted
3		18. Wash, rinse water clean, hot			43. Separation of laundry/living
5		20a. Sanitized rinse ppm	1		44. Linen segregated, stored
5		20b. Sanitizing temp °F	1		
Time In: 1:30 <input checked="" type="checkbox"/> AM <input type="checkbox"/> PM		Total Time: _____ hrs _____ min.			
Demerit Points: _____		Follow up date: / /			
Received By (Signature):		Printed Name:			
Sanitarian Signature:		Printed Name:			
ID:		Phone:			
		(630) 682-7400 ext. 600			
An opportunity for appeal from any inspection reports will be provided if a written request is filed with the Health Authority as specified in DuPage County Code Chapter 18: Health.					

Establishment Name: L.A. B... 105	ID: 10517	Date: 1/17/13
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White - Establishment Copy
 Yellow - File Copy
 Pink - Sanitarian's Copy

DuPage County Health Department
 Environmental Health Services

Page: 9

Item	Remarks and Required Corrective Action	Corrected by
12a	Observed employee changing tasks and preparing food product without proper hand washing. I spoke with all staff about proper handwashing.	Corrected On Site
9	Observed employee handle ready to eat food without a barrier. Must wear gloves, use utensil or deli tissue.	
20a	Observed employee rinse utensils in 3 basin sink in place of wash, rinse and sanitize.	Corrected on site
9	Food preparation sink is not available. Currently using 3 basin sink and collander to prep vegetables, using 2nd basin. - Must clean and sanitize 3 basin sink, use third basin with collander while prepping vegetables.	

Client Name: Lexington ID: 1001597 Date: 6/17/13

CONSULTATIVE HACCP RISK ASSESSMENT

Establishment Name: La Bodega

Establishment #: 1234567

Menu Item: <u>Salmon Fillet + Potatoes</u>		<input type="checkbox"/> Prepared in advance <input type="checkbox"/> Prepared the day of the meal	
List of Ingredients	Source (Required if FBI Investigation)	List of Ingredients	Source (Required if FBI Investigation)
1. <u>Salmon Fillet</u>		7. <u>Potatoes</u>	
2. <u>Oil</u>		8. <u>Onions</u>	
3. <u>Garlic</u>		9. <u>Butter</u>	
4. <u>Salt</u>		10. <u>Pepper</u>	
5. <u>Black Pepper</u>		11. <u>Herbs</u>	
6. <u>Wine</u>		12. <u>Yeast</u>	

Describe Steps in the Production of the Menu Item: Describe: What, When, Where and How: <input checked="" type="checkbox"/> if a Critical Control Point (CCP) or Standard Operating Procedure (SOP)	List Temperature(s) Verified in Production Step of the Menu Item	Control of Hazards		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.)
		<input checked="" type="checkbox"/> column that applies		
		Controls in Place	Appropriate Controls Lacking	
<input type="checkbox"/> CCP <input type="checkbox"/> SOP				
<input type="checkbox"/> CCP <input type="checkbox"/> SOP				
<input type="checkbox"/> CCP <input type="checkbox"/> SOP				
<input checked="" type="checkbox"/> CCP <input type="checkbox"/> SOP				
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP				

Establishment Name:

Establishment #:

DPCND: Consultative HACCP Risk Assessment Form (1/2006)

CONSULTATIVE HACCP RISK ASSESSMENT

Establishment Name: 1234567890

Establishment #: 1234567890

Menu Item: <u>1234567890</u>		<input type="checkbox"/> Prepared in advance <input type="checkbox"/> Prepared the day of the meal	
List of Ingredients	Source (Required if FBI Investigation)	List of Ingredients	Source (Required if FBI Investigation)
1. <u>1234567890</u>	<u>1234567890</u>	7. <u>1234567890</u>	<u>1234567890</u>
2. <u>1234567890</u>	<u>1234567890</u>	8. <u>1234567890</u>	<u>1234567890</u>
3. <u>1234567890</u>	<u>1234567890</u>	9. <u>1234567890</u>	<u>1234567890</u>
4. <u>1234567890</u>	<u>1234567890</u>	10. <u>1234567890</u>	<u>1234567890</u>
5. <u>1234567890</u>	<u>1234567890</u>	11. <u>1234567890</u>	<u>1234567890</u>
6. <u>1234567890</u>	<u>1234567890</u>	12. <u>1234567890</u>	<u>1234567890</u>

Describe Steps in the Production of the Menu Item: Describe: What, When, Where and How: <input checked="" type="checkbox"/> if a Critical Control Point (CCP) or Standard Operating Procedure (SOP)		List Temperature(s) Verified in Production Step of the Menu Item	Control of Hazards <input checked="" type="checkbox"/> column 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.)
<input type="checkbox"/> CCP <input type="checkbox"/> SOP			Controls in Place	Appropriate Controls Lacking	
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP	<u>1234567890</u>				
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP	<u>1234567890</u>				
<input checked="" type="checkbox"/> CCP <input type="checkbox"/> SOP	<u>1234567890</u>			X	<u>1234567890</u>
<input checked="" type="checkbox"/> CCP <input type="checkbox"/> SOP	<u>1234567890</u>				
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP	<u>1234567890</u>			X	<u>1234567890</u>

CONSULTATIVE HACCP RISK ASSESSMENT

Establishment Name: Los Pinos

Establishment #: 123456789

Menu Item: <u>Bacon</u>		<input checked="" type="checkbox"/> Prepared in advance <input type="checkbox"/> Prepared the day of the meal	
List of Ingredients	Source (Required if FBI Investigation)	List of Ingredients	Source (Required if FBI Investigation)
1. Bacon	Local Farmer	7. Bacon	Local Farmer
2. Bacon	Local Farmer	8. Bacon	Local Farmer
3. Bacon	Local Farmer	9. Bacon	Local Farmer
4. Bacon	Local Farmer	10. Bacon	Local Farmer
5. Bacon	Local Farmer	11. Bacon	Local Farmer
6. Bacon	Local Farmer	12. Bacon	Local Farmer

Describe Steps in the Production of the Menu Item: Describe: What, When, Where and How: <input checked="" type="checkbox"/> if a Critical Control Point (CCP) or Standard Operating Procedure (SOP)	List Temperature(s) Verified in Production Step of the Menu Item	Control of Hazards <input checked="" type="checkbox"/> column 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.)
		Controls in Place	Appropriate Controls Lacking	
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP				
<input type="checkbox"/> CCP <input type="checkbox"/> SOP				
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP				
<input checked="" type="checkbox"/> CCP <input type="checkbox"/> SOP				
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP				

CONSULTATIVE HACCP RISK ASSESSMENT

Establishment Name: Los Burritos

Establishment #: 54321

Menu Item: <u>Vegetarian Burrito Assembly</u>		<input type="checkbox"/> Prepared in advance <input type="checkbox"/> Prepared the day of the meal	
List of Ingredients	Source (Required if FBI Investigation)	List of Ingredients	Source (Required if FBI Investigation)
1. <u>White rice</u>	<u>Local supplier</u>	7. <u>Beans</u>	<u>Local supplier</u>
2. <u>Tomato sauce</u>	<u>Local supplier</u>	8. <u>Onions</u>	<u>Local supplier</u>
3. <u>Cheddar cheese</u>	<u>Local supplier</u>	9. <u>Garlic</u>	<u>Local supplier</u>
4. <u>Flour</u>	<u>Local supplier</u>	10. <u>Pepper</u>	<u>Local supplier</u>
5. <u>Vegetables</u>	<u>Local supplier</u>	11. <u>Salt</u>	<u>Local supplier</u>
6. <u>Flour tortillas</u>	<u>Local supplier</u>	12. <u>Water</u>	<u>Local supplier</u>

Describe Steps in the Production of the Menu Item: Describe: What, When, Where and How: <input checked="" type="checkbox"/> if a Critical Control Point (CCP) or Standard Operating Procedure (SOP)	List Temperature(s) Verified in Production Step of the Menu Item	Control of Hazards <input checked="" type="checkbox"/> column 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.)
		Controls in Place	Appropriate Controls Lacking	
<input type="checkbox"/> CCP <input type="checkbox"/> SOP <u>Washing vegetables in water</u>				
<input type="checkbox"/> CCP <input type="checkbox"/> SOP <u>Boiling beans in water</u>				
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP <u>Grating cheese</u>			X	<u>Tomato sauce not used, could cause to burn</u>
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP <u>Assembling burrito</u>	<u>Room temp</u>			
<input type="checkbox"/> CCP <input type="checkbox"/> SOP <u>Serving burrito</u>				

Establishment Name: _____ Establishment #: _____

Establishment #:

Menu Item:		<input type="checkbox"/> Prepared in advance		<input type="checkbox"/> Prepared the day of the meal	
List of Ingredients	Source (Required if FBI investigation)	List of Ingredients	Source (Required if FBI investigation)		
1.		7.			
2.		8.			
3.		9.			
4.		10.			
5.		11.			
6.		12.			

Describe Steps in the Production of the Menu Item: <small>Describe: What, When, Where and How. <input checked="" type="checkbox"/> if a Critical Control Point (CCP) or Standard Operating Procedure (SOP)</small>		List Temperature(s) Verified In Production Step of the Menu Item	Control of Hazards <input checked="" type="checkbox"/> column that applies		If appropriate control lacking, describe required corrective and preventive measures needed: <small>(Include changes in food handling procedures, orders for correction, embargoes/disposals, food employee restrictions, food safety training, emergency suspensions and closures, etc.)</small>
			Controls in Place	Appropriate Controls Lacking	
<input type="checkbox"/> CCP	Cheese is received from local dairy producer in bulk (5-8 tons/week) - no testing				
<input type="checkbox"/> SOP					
<input type="checkbox"/> CCP	1 box of pre-washed salad mix, organic, locally grown, 3 months supply stored with other fresh produce				Produce is washed with chlorine solution at delivery and then rinsed with water prior to use
<input type="checkbox"/> SOP					
<input type="checkbox"/> CCP	Meat is purchased from local supplier - organic, pasture-raised, finished with apple cider vinegar				
<input type="checkbox"/> SOP					
<input type="checkbox"/> CCP	Spices are mixed in a mill by hand & packaged in small bags for use				
<input type="checkbox"/> SOP					
<input type="checkbox"/> CCP					
<input checked="" type="checkbox"/> SOP					

CONSULTATIVE HACCP RISK ASSESSMENT

Establishment Name: Los Angeles Establishment #: 123456789

Menu Item: <u>Burrito Asado</u>		<input type="checkbox"/> Prepared in advance <input checked="" type="checkbox"/> Prepared the day of the meal	
List of Ingredients	Source (Required if FBI Investigation)	List of Ingredients	Source (Required if FBI Investigation)
1. <u>Beef</u>		7. <u>Onion</u>	
2. <u>Tomato</u>		8. <u>Pepper</u>	
3. <u>Garlic</u>		9. <u>Shrimp</u>	
4. <u>Avocado</u>		10. <u>Queso</u>	
5. <u>Shrimp</u>		11. <u>Sauce</u>	
6. <u>Queso</u>		12. <u>Sauce</u>	

Describe Steps In the Production of the Menu Item: Describe: What, When, Where and How: <input checked="" type="checkbox"/> if a Critical Control Point (CCP) or Standard Operating Procedure (SOP)	List Temperature(s) Verified in Production Step of the Menu Item	Control of Hazards <input checked="" type="checkbox"/> column 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.)
		Controls in Place	Appropriate Controls Lacking	
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP				
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP				
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP				
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP				
<input type="checkbox"/> CCP <input checked="" type="checkbox"/> SOP				

Name: LOS BURRITOS MEXICANOS				Permit Holder: MANUEL AARTEAGA			
Address: 1015 E ST. CHARLES RD				City: LOMBARD			
Inspection A: Service Report Consultation				Inspection B:			
The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.							
Source				Single Service Articles			
5	1a	Approved source		1	25	Single service articles properly stored, handled dispensed.	
5	1b	Wholesome, sound condition		3	26	Single-service articles not re-used	
1	2	Original container, properly labeled		Water and Sewage / Plumbing			
Temperature 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		Hand Washing Facilities			
5	4	Facilities to maintain proper temperatures		5	31	Hand washing sinks installed, located, accessible	
1	5	Thermometers provided and conspicuously placed		3	32	Hand Sink/Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors.	
3	6	Potentially hazardous food properly thawed		Garbage & Solid Waste Disposal			
Food Protection				3	33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean	
5	7a	Cross-contamination, equipment, personnel, storage		1	34	Outside storage area clean, enclosure properly constructed	
1	7b	Potential for cross-contamination, storage practices, damaged food segregated.		Insect and Rodent Control			
5	7c	Unwrapped food not re-served		5	35a	Presence of Insects and Rodents. Animals prohibited	
3	8	Food protection during storage, preparation, display, service, transportation.		1	35b	Outer openings protected from insects, rodent proof	
3	9	Food handled with minimum manual contact		Floors, Walls and Ceilings			
1	10	In-use food dispensing utensils properly stored.		1	36	Floors properly constructed, clean, drained, coved	
Personnel				1	37	Walls, ceilings, and attached equipment constructed, clean	
5	11	Personnel with infections restricted		1	38	Lighting provided as required, fixtures shielded.	
5	12a	Hands washed, good hygienic practices (observed)		1	39	Rooms and equipment - vented as required	
1	12b	Proper hygienic practices, eating/drinking/smoking (evidence)		Other Areas			
1	13	Clean clothes, hair restraints		1	40	Employee lockers provided and used, clean	
Equipment and Utensils				5	41a	Toxic items properly stored	
3	14	Food contact surfaces designed, constructed, maintained, installed, located		5	41b	Toxic items labeled and used properly	
1	15	Non-food contact surfaces designed, constructed, maintained, installed, located		1	42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel	
3	16	Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)		1	43	Completed separation from living / sleeping area, laundry	
1	17	Thermometers, gauges, test kits provided		1	44	Clean and soiled linen segregated and properly stored	
1	18	Pre-flushed, scraped, soaked		Manager Certification <input type="checkbox"/> Not Applicable			
3	19	Wash, rinse water clean, proper temperature		5	45	Certified Manager(s) as required	
5	20a	Sanitizing concentration ppm		Certified Manager(s) - Registration Number(s):			
5	20b	Sanitizing temperature °F		Risk Type: 4 <input type="checkbox"/> Risk reviewed at time of inspection			
1	21	Wiping cloths clean, used properly, stored		A) Time In: 9:30 <input checked="" type="checkbox"/> AM <input type="checkbox"/> PM, Total Time: 45 min.			
3	22	Food contact surfaces of equipment and utensils clean		B) Time In: <input type="checkbox"/> AM <input type="checkbox"/> PM, Total Time:			
1	23	Non-food contact surfaces clean					
1	24	Storage/handling of clean equipment, utensils					

Please see addendum sheet 2 for remarks.

Follow up on or after:

Demerit Score: 0

Received by: (signature)

Received by: See Attached.

Sanitarian: (signature)

Sanitarian: Tom Stolt (565)

Phone: 630-221-6111

An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in Dupage County code: Chapter 18

Permit is ☐ Posted ☐ Not Posted ☐ Duplicate Needed

Report must be maintained on premises

Client Name: LOS BURRITOS MEXICANOS

Establishment ID: FS1001597

Date: 6/18/2013

DuPage County Health Department
Environmental Health Services

Page: 2

Item	Remarks and Required Corrective Action	Corrected by
<p>General Comments: Instructions to follow to have permit re-instated and be approved to open operation to the public.</p> <p>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.</p> <p>2. Facility must be thoroughly cleaned and sanitized. This includes all equipment, floors, walls, and ceilings, as well as the public areas and restroom.</p> <p>3. Any equipment in need of repair to be repaired</p> <p>4. Any plumbing leaks must be fixed</p> <p>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</p> <p>Cleaning and sanitizing and repairs must be complete prior to re-opening as well as having enough "Cleared" employees to operate safely.</p>		
Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 6/18/2013

DuPage County Health Department
EHS

Remarks and Required Corrective Action
11/06/07

Name: <u>Los Burritos Mexicanos</u>				Permit Holder: <u>Marco Rodriguez</u>			
Address: <u>2015 S. St. Charles Rd</u>				City: <u>Lombard</u>			
Inspection A: <u>FSI Investigation</u>				Inspection B:			
<p>The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.</p>							
Wt	X	Source		Wt	X	Single Service Articles	
		<input type="checkbox"/> Food Embargoed					
5		1a	Approved source	1		25	Single service articles properly stored, handled 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	Temperature 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 Temperatures (checked items are in violation)				5		31	Hand washing sinks installed, located, accessible
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	3		32	Hand Sink / Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	Wt	X	Garbage & Solid Waste Disposal	
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>				
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	1		34	Outside storage area clean, enclosure properly constructed
3		6	Potentially hazardous food properly thawed	Wt	X	Insect and Rodent Control	
Wt	X	Food Protection		5		35a	Presence of insects/ rodents Animals prohibited
5		7a	Cross-contamination, equipment, personnel, storage	1		35b	Outer openings protected from insects, rodent proof
1		7b	Potential for cross-contamination, storage practices, damaged food segregated	Wt	X	Floors, Walls and Ceilings	
5		7c	Unwrapped food not re-served	1		36	Floors properly constructed, clean, drained, coved
3		8	Food protection during storage, preparation, display, service, transportation	1		37	Walls, ceilings and attached equipment constructed, clean
3		9	Food handled with minimum manual contact	1		38	Lighting provided as required, fixtures shielded
1		10	In-use food dispensing utensils properly stored	1		39	Rooms and equipment - vented as required
Wt	X	Personnel		Wt	X	Other Areas	
5		11	Personnel with infections restricted	1		40	Employee lockers provided and used, clean
5		12a	Hands washed, good hygienic practices (observed)	5		41a	Toxic items properly stored
1		12b	Proper hygienic practices, eating/ drinking/ smoking (evidence)	5		41b	Toxic items labeled and used properly
1		13	Clean clothes, hair restraints	1		42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel
Wt	X	Equipment and Utensils		1		43	Completed separation from living/ sleeping area, laundry
3		14	Food contact surfaces designed, constructed, maintained, installed, located	1		44	Clean and soiled linen segregated and properly stored
1		15	Non-food contact surfaces designed, constructed, maintained, installed, located	Wt	X	Manager Certification <input type="checkbox"/> Not Applicable	
3		16	Dishwashing facilities designed, constructed, operated (1.wash 2.rinse 3.sanitize)	5		45	Certified manager(s) as required
1		17	Thermometers, gauges, test kits provided	Name:			
1		18	Pre-flushed, scraped, soaked	Name:			
3		19	Wash, rinse water clean, proper temperature	Name:			
5		20a	Sanitizing concentration ppm	Risk Type: <input type="checkbox"/> Risk reviewed at time of inspection			
5		20b	Sanitizing temperature °F	A) Time In: <u>9:30</u> <input type="checkbox"/> AM <input type="checkbox"/> PM, Total Time: <u>7:00</u>			
1		21	Wiping cloths clean, used properly, stored	B) Time In: <input type="checkbox"/> AM <input type="checkbox"/> PM, Total Time:			
3		22	Food contact surfaces of equipment and utensils clean	Follow up on or after <u>1</u> / <u>1</u>			
1		23	Non-food contact surfaces clean	Demerit Score			
1		24	Storage/ handling of clean equipment, utensils				
Refer to page(s) <u>2</u> Comments:							
Received by: (signature) <u>[Signature]</u>				Received by: (print) <u>X Marco Rodriguez</u>			
Sanitarian: <u>[Signature]</u>				Sanitarian ID: <u>565</u> Phone (630) 682-7400 ext <u>6111</u>			
An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in DuPage County code: Chapter 18							
Permit Is <input checked="" type="checkbox"/> Posted <input type="checkbox"/> Not Posted <input type="checkbox"/> Duplicate Needed				Report must be maintained on premises			
Client Name: <u>Los Burritos Mexicanos</u>				Establishment ID: <u>FS101577</u>		Date: <u>6/15/2013</u>	

Investigation

6/18/2013

Item	Remarks and Required Corrective Action	Corrected by
	Instructions to follow to have permit re-installed and be approved to open operation to public	
	② All employees to be cleared (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.	
	③ Facility must be thoroughly cleaned and sanitized. This includes all equipment, floors, walls and ceiling, as well as the public areas and restrooms.	
	④ Any equipment in need of repair to be repaired	
	⑤ Any plumbing leaks must be fixed	
	⑥ Consideration must be made on whether 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.	
	⑦ Cleaning and Sanitizing and Repairs must be complete prior to re-opening as well as having enough "cleared" employees to operate safely.	

Client Name: <i>Los Burritos Mexicanos</i>	ID: <i>FS1001597</i>	Date: <i>6/18/2013</i>
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Name: LOS BURRITOS MEXICANOS	Permit Holder: MANUEL AARTEAGA
Address: 1015 E ST. CHARLES RD	City: LOMBARD

Inspection A: Service Report In-Service Training

Inspection B:

The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.

Wt	Source	Description	Wt	Single Service Articles	Description
5	1a	Approved source	1	25	Single service articles properly stored, handled dispensed.
5	1b	Wholesome, sound condition	3	26	Single-service articles not re-used
1	2	Original container, properly labeled	Water and Sewage / Plumbing		
Temperature 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	Hand Washing Facilities		
5	4	Facilities to maintain proper temperatures	5	31	Hand washing sinks installed, located, accessible
1	5	Thermometers provided and conspicuously placed	3	32	Hand Sink/Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors.
3	6	Potentially hazardous food properly thawed	Garbage & Solid Waste Disposal		
Food Protection			3	33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
5	7a	Cross-contamination, equipment, personnel, storage	1	34	Outside storage area clean, enclosure properly constructed
1	7b	Potential for cross-contamination, storage practices, damaged food segregated.	Insect and Rodent Control		
5	7c	Unwrapped food not re-served	5	2	35a Presence of Insects and Rodents. Animals prohibited
3	8	Food protection during storage, preparation, display, service, transportation.	1	35b	Outer openings protected from insects, rodent proof
3	9	Food handled with minimum manual contact	Floors, Walls and Ceilings		
1	10	In-use food dispensing utensils properly stored.	1	36	Floors properly constructed, clean, drained, coved
Personnel			1	37	Walls, ceilings, and attached equipment constructed, clean
5	11	Personnel with infections restricted	1	38	Lighting provided as required, fixtures shielded.
5	12a	Hands washed, good hygienic practices (observed)	1	39	Rooms and equipment - vented as required
1	12b	Proper hygienic practices, eating/drinking/smoking (evidence)	Other Areas		
1	13	Clean clothes, hair restraints	1	40	Employee lockers provided and used, clean
Equipment and Utensils			5	41a	Toxic items properly stored
3	14	Food contact surfaces designed, constructed, maintained, installed, located	5	41b	Toxic items labeled and used properly
1	15	Non-food contact surfaces designed, constructed, maintained, installed, located	1	42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel
3	16	Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)	1	43	Completed separation from living / sleeping area, laundry
1	17	Thermometers, gauges, test kits provided	1	44	Clean and soiled linen segregated and properly stored
1	18	Pre-flushed, scraped, soaked	Manager Certification <input type="checkbox"/> Not Applicable		
3	19	Wash, rinse water clean, proper temperature	5	45	Certified Manager(s) as required
5	20a	Sanitizing concentration ppm	Certified Manager(s) - Registration Number(s):		
5	20b	Sanitizing temperature °F	Risk Type: 4 <input type="checkbox"/> Risk reviewed at time of inspection		
1	21	Wiping cloths clean, used properly, stored	A) Time In: 9:00 <input checked="" type="checkbox"/> AM <input type="checkbox"/> PM. Total Time: 180 min.		
3	22	Food contact surfaces of equipment and utensils clean	B) Time In: <input type="checkbox"/> AM <input type="checkbox"/> PM. Total Time:		
1	23	Non-food contact surfaces clean			
1	24	Storage/handling of clean equipment, utensils			

Please see addendum sheet 2 for remarks.

Follow up on or after:

Demerit Score: 10

Received by: (signature)

Received by: Marco Ateaga

Sanitarian: (signature)

Sanitarian: John Berg

Phone:

An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in Dupage County code: Chapter 18

Permit Is ☐ Posted ☐ Not Posted ☐ Duplicate Needed ☐

Report must be maintained on premises

Client Name: LOS BURRITOS MEXICANOS

Establishment ID: FS1001597

Date: 6/26/2013

DuPage County Health Department
Environmental Health Services

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 control 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		Date: 6/26/2013
ID: FS1001597		

DuPage County Health Department
EHS

Remarks and Required Corrective Action
11/06/07

Name: LOS BURRITOS MEXICANOS				Permit Holder: MANUEL AARTEAGA			
Address: 1015 E ST. CHARLES RD				City: LOMBARD			
Inspection A: Compliance				Inspection B:			
The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.							
Source				Single Service Articles			
5	1a	Approved source		1	25	Single service articles properly stored, handled dispensed.	
5	1b	Wholesome, sound condition		3	26	Single-service articles not re-used	
1	2	Original container, properly labeled		Water and Sewage / Plumbing			
Temperature 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		Hand Washing Facilities			
5	4	Facilities to maintain proper temperatures		5	31	Hand washing sinks installed, located, accessible	
1	5	Thermometers provided and conspicuously placed		3	32	Hand Sink/Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors.	
3	6	Potentially hazardous food properly thawed		Garbage & Solid Waste Disposal			
Food Protection				3	33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean	
5	7a	Cross-contamination, equipment, personnel, storage		1	34	Outside storage area clean, enclosure properly constructed	
1	7b	Potential for cross-contamination, storage practices, damaged food segregated.		Insect and Rodent Control			
5	7c	Unwrapped food not re-served		5	35a	Presence of Insects and Rodents. Animals prohibited	
3	8	Food protection during storage, preparation, display, service, transportation.		1	35b	Outer openings protected from insects, rodent proof	
3	9	Food handled with minimum manual contact		Floors, Walls and Ceilings			
1	10	In-use food dispensing utensils properly stored.		1	36	Floors properly constructed, clean, drained, coved	
Personnel				1	37	Walls, ceilings, and attached equipment constructed, clean	
5	11	Personnel with infections restricted		1	38	Lighting provided as required, fixtures shielded.	
5	12a	Hands washed, good hygienic practices (observed)		1	39	Rooms and equipment - vented as required	
1	12b	Proper hygienic practices, eating/drinking/smoking (evidence)		Other Areas			
1	13	Clean clothes, hair restraints		1	40	Employee lockers provided and used, clean	
Equipment and Utensils				5	41a	Toxic items properly stored	
3	14	Food contact surfaces designed, constructed, maintained, installed, located		5	41b	Toxic items labeled and used properly	
1	15	Non-food contact surfaces designed, constructed, maintained, installed, located		1	42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel	
3	16	Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)		1	43	Completed separation from living / sleeping area, laundry	
1	17	Thermometers, gauges, test kits provided		1	44	Clean and soiled linen segregated and properly stored	
1	18	Pre-flushed, scraped, soaked		Manager Certification <input type="checkbox"/> Not Applicable			
3	19	Wash, rinse water clean, proper temperature		5	45	Certified Manager(s) as required	
5	20a	Sanitizing concentration ppm		Certified Manager(s) - Registration Number(s):			
5	20b	Sanitizing temperature °F		Risk Type: 4			
1	21	Wiping cloths clean, used properly, stored clean		Risk reviewed at time of inspection			
3	22	Food contact surfaces of equipment and utensils clean		A) Time In: 3:50 AM x PM, Total Time: 40 min.			
1	23	Non-food contact surfaces clean		B) Time In: AM PM, Total Time:			
1	24	Storage/handling of clean equipment, utensils					

General Comments:		Follow up on or after:	
		Demerit Score: 0	

Received by: (signature) 		Received by: See Attached	
Sanitarian: (signature) 		Sanitarian: Dorisanne Williams Phone: 630-221-7179	

An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in Dupage County code: Chapter 18

Permit is <input type="checkbox"/> Posted <input type="checkbox"/> Not Posted <input type="checkbox"/> Duplicate Needed	Report must be maintained on premises	
Client Name: LOS BURRITOS MEXICANOS	Establishment ID: FS1001597	Date: 6/27/2013

**DuPage County Health Department
Environmental Health Services**

Page: 2

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

**DuPage County Health Department
EHS**

**Remarks and Required Corrective Action
11/06/07**

Food Service Inspection Report

Name: <u>Lebanese Mediterranean</u>				Permit Holder:			
Address: <u>1015 St. Charles Rd.</u>				City: <u>Lombard</u>			
Inspection A: <u>Follow up</u>				Inspection B:			
The items marked below identify violation of DuPage County code: Chapter 18 – Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.							
Wt	X	Source		Wt	X	Single Service Articles	
		<input type="checkbox"/> Food Embargoed					
5		1a	Approved source	1		25	Single service articles properly stored, handled 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	Temperature Control of Potentially Hazardous Foods		5		27	Water supply adequate and free from contamination
5		3a	Food held at proper temperature: storage, display, service, transport and cold holding	5		28	Sewage and waste water disposal of property
5		3b	Hot food at proper temperature	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 Temperatures (checked items are in violation)				5		31	Hand washing sinks installed, located, accessible
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>			32	Hand Sink / Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	3			
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	Wt	X	Garbage & Solid Waste Disposal	
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>				
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	1		34	Outside storage area clean, enclosure properly constructed
3		6	Potentially hazardous food properly thawed	Wt	X	Insect and Rodent Control	
Wt	X	Food Protection		Wt	X	Floors, Walls and Ceilings	
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		
3		8	Food protection during storage, preparation, display, 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, 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	Hands washed, good hygiene practices observed	1		40	Employee lockers provided and used, clean
1		12b	Proper hygiene practices, eating, drinking, smoking, residence	5		41a	Toxic items properly stored
1		13	Clean clothes, hair restraints	5		41b	Toxic items labeled and used properly
Wt	X	Equipment and Utensils		1		42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel
3		14	Food contact surfaces designed, constructed, maintained, installed, located	1		43	Completed separation from living/ sleeping area, laundry
1		15	Non-food contact surfaces designed, constructed, maintained, installed, located	1		44	Clean and soiled linen segregated and properly stored
3		16	Dishwashing facilities designed, constructed, operated (1.wash 2.rinse 3.sanitize)	Wt	X	Manager Certification <input type="checkbox"/> Not Applicable	
1		17	Thermometers, gauges, test kits provided	5		45	Certified manager(s) as required
1		18	Pre-flushed, scraped, soaked	Name:			
3		19	Wash, rinse water clean, proper temperature	Name:			
5		20a	Sanitizing concentration ppm	Name:			
5		20b	Sanitizing temperature °F	Name:			
1		21	Wiping cloths clean, used properly, stored	Risk Type: <input checked="" type="checkbox"/> Risk reviewed at time of inspection			
3		22	Food contact surfaces of equipment and utensils clean	A) Time In: <u>2:50</u> <input type="checkbox"/> AM <input checked="" type="checkbox"/> PM, Total Time:			
1		23	Non-food contact surfaces clean	B) Time In: <input type="checkbox"/> AM <input type="checkbox"/> PM, Total Time:			
1		24	Storage/ handling of clean equipment, utensils				
Refer to page(s) <u>2</u> Comments: <u>See follow up report</u>				Follow up on or after <u>1/1</u>			
				Demerit Score			
Received by: (signature) <u>[Signature]</u>				Received by: (print) <u>Maria Aragon</u>			
Sanitarian: <u>[Signature]</u>				Sanitarian ID: <u>425</u> Phone (630) 682-7400 ext: <u>310</u>			
An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in DuPage County code: Chapter 18							
Permit is <input type="checkbox"/> Posted <input type="checkbox"/> Not Posted <input type="checkbox"/> Duplicate Needed				Report must be maintained on premises			
Client Name:				Establishment ID: <u>F5100577</u>		Date: <u>6/27/15</u>	

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

DuPage County Health Department
 Environmental Health Services

FS110577

Page: 2

Item	Remarks and Required Corrective Action	Corrected by
	The facility has been approved to operate and has completed the following requirements:	
	1. Submitted all open food permits before time of closure	
	2. Complete employee food safety training	
	3. Submitted 2 reactive stool samples	
	4. Submitted 3 reactive drinking water samples for employee food safety	
	5. Submitted water tested within 60 days for lead and copper	
	6. Sent back as advised in the water report	
	7. Cleaned and sanitized all food contact surfaces	
	8. Provided temperature and cleaning log	
	9. Provided proof of pest control service	
	10. Provided proof of enrollment for 2 workers to take the food sanitation class	
	(Class was observed by sanitarian)	
	Copies will be provided to DuPage County Health	
	Future inspections will be conducted within 42 hours and weekly to monitor progress	

Client Name: Les Business/Services ID: Date: 6-27-13

Name: LOS BURRITOS MEXICANOS				Permit Holder: MANUEL AARTEAGA			
Address: 1015 E ST. CHARLES RD				City: LOMBARD			
Inspection A: Audit				Inspection B:			
<small>The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.</small>							
Wt	Source			Wt	Single Service Articles		
5		1a	Approved source	1	25	Single service articles properly stored, handled dispensed.	
5		1b	Wholesome, sound condition		26	Single-service articles not re-used	
1		2	Original container, properly labeled	3			
Wt	Temperature Control of Potentially Hazardous Foods			Wt	Water and Sewage / Plumbing		
5	1	3a	Cold food at proper temperatures during storage, display, service, transport and cold holding	5	27	Water source safe, hot and cold under pressure	
5		3b	Hot food at proper temperatures	5	28	Sewage and waste water disposed of properly	
5		3c	Food properly cooked and/or reheated	1	X	29	Plumbing installed and maintained
5		3d	Food properly cooled	5		30	Cross-connections, back siphonage, back-flow prevented
5		4	Facilities to maintain proper temperatures	Wt	Hand Washing Facilities		
1		5	Thermometers provided and conspicuously placed	5		31	Hand washing sinks installed, located, accessible
3		6	Potentially hazardous food properly thawed		32	Hand Sink/Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors.	
Wt	Food Protection			Wt	Garbage & Solid Waste Disposal		
5		7a	Cross-contamination, equipment, personnel, storage	3		33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
1		7b	Potential for cross-contamination, storage practices, damaged food segregated.	1		34	Outside storage area clean, enclosure properly constructed
5		7c	Unwrapped food not re-served	Wt	Insect and Rodent Control		
3	X	8	Food protection during storage, preparation, display, service, transportation.	5		35a	Presence of Insects and Rodents. Animals prohibited
3	X	9	Food handled with minimum manual contact	1	1	35b	Outer openings protected from insects, rodent proof
1		10	In-use food dispensing utensils properly stored.	Wt	Floors, Walls and Ceilings		
Wt	Personnel			Wt	Floors, Walls and Ceilings		
5		11	Personnel with infections restricted	1		36	Floors properly constructed, clean, drained, coved
5	1	12a	Hands washed, good hygienic practices (observed)	1		37	Walls, ceilings, and attached equipment constructed, clean
1		12b	Proper hygienic practices, eating/drinking/smoking (evidence)	1		38	Lighting provided as required, fixtures shielded.
1		13	Clean clothes, hair restraints	1		39	Rooms and equipment - vented as required
Wt	Equipment and Utensils			Wt	Other Areas		
3		14	Food contact surfaces designed, constructed, maintained, installed, located	1		40	Employee lockers provided and used, clean
1		15	Non-food contact surfaces designed, constructed, maintained, installed, located	5		41a	Toxic items properly stored
3		16	Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)	5	1	41b	Toxic items labeled and used properly
1		17	Thermometers, gauges, test kits provided	1	X	42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel
1		18	Pre-flushed, scraped, soaked	1		43	Completed separation from living / sleeping area, laundry
3		19	Wash, rinse water clean, proper temperature	1		44	Clean and soiled linen segregated and properly stored
5	1	20a	Sanitizing concentration _____ ppm	Wt	Manager Certification <input type="checkbox"/> Not Applicable		
5		20b	Sanitizing temperature _____ °F	5		45	Certified Manager(s) as required
1	X	21	Wiping cloths clean, used properly, stored clean	Certified Manager(s) - Registration Number(s):			
3		22	Food contact surfaces of equipment and utensils clean	Risk Type: 4 <input type="checkbox"/> Risk reviewed at time of inspection			
1		23	Non-food contact surfaces clean	A) Time In: 2:00 <input type="checkbox"/> AM <input checked="" type="checkbox"/> PM, Total Time: 90 min.			
1	X	24	Storage/handling of clean equipment, utensils	B) Time In: <input type="checkbox"/> AM <input type="checkbox"/> PM, Total Time:			

General Comments: Checked temperature logs. No cleaning log provided.

Follow up on or after:

Demerit Score: 31

Received by: (signature)

Received by: Marco Arteaga

Sanitarian: (signature)

Sanitarian: Lindsay Stahl (463)

Phone: 630 221-5318

An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in Dupage County code: Chapter 18

Permit is ☒ Posted ☐ Not Posted ☐ Duplicate Needed

Report must be maintained on premises

Client Name: LOS BURRITOS MEXICANOS

Establishment ID: FS1001597

Date: 7/1/2013

**DuPage County Health Department
Environmental Health Services**

Page: 2

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	Bottom of Prep cooler	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	Corrected by
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 utensil at utensil storage shelf next to 3-compartment sink. Store cleaning equipment away from clean utensils to avoid contamination.	

General Comments:

Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 7/1/2013
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**DuPage County Health Department
EHS**

**Remarks and Required Corrective Action
11/06/07**

Name: LOS BURRITOS MEXICANOS				Permit Holder: MANUEL AARTEAGA			
Address: 1015 E ST. CHARLES RD				City: LOMBARD			
Inspection A: Audit				Inspection B:			
The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.							
Wt		Source		Wt		Single Service Articles	
5		1a	Approved source	1	25	Single service articles properly stored, handled dispensed.	
5		1b	Wholesome, sound condition	3	26	Single-service articles not re-used	
1		2	Original container, properly labeled	Water and Sewage / Plumbing			
Wt		Temperature Control of Potentially Hazardous Foods		5	27	Water source safe, hot and cold under pressure	
5	1	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	Hand Washing Facilities			
5		4	Facilities to maintain proper temperatures	5	1	31	Hand washing sinks installed, located, accessible
1		5	Thermometers provided and conspicuously placed	3		32	Hand Sink/Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors.
3		6	Potentially hazardous food properly thawed	Garbage & Solid Waste Disposal			
Wt		Food Protection		3		33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
5		7a	Cross-contamination, equipment, personnel, storage	1		34	Outside storage area clean, enclosure properly constructed
1	1	7b	Potential for cross-contamination, storage practices, damaged food segregated.	Insect and Rodent Control			
5		7c	Unwrapped food not re-served	5		35a	Presence of Insects and Rodents. Animals prohibited
3	X	8	Food protection during storage, preparation, display, service, transportation.	1		35b	Outer openings protected from insects, rodent proof
3	X	9	Food handled with minimum manual contact	Floors, Walls and Ceilings			
1	X	10	In-use food dispensing utensils properly stored.	1		36	Floors properly constructed, clean, drained, coved
Wt		Personnel		1		37	Walls, ceilings, and attached equipment constructed, clean
5		11	Personnel with infections restricted	1		38	Lighting provided as required, fixtures shielded.
5		12a	Hands washed, good hygienic practices (observed)	1		39	Rooms and equipment - vented as required
1		12b	Proper hygienic practices, eating/drinking/smoking (evidence)	Other Areas			
1		13	Clean clothes, hair restraints	1		40	Employee lockers provided and used, clean
Wt		Equipment and Utensils		5		41a	Toxic items properly stored
3		14	Food contact surfaces designed, constructed, maintained, installed, located	5	1	41b	Toxic items labeled and used properly
1		15	Non-food contact surfaces designed, constructed, maintained, installed, located	1		42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel
3		16	Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)	1		43	Completed separation from living / sleeping area, laundry
1		17	Thermometers, gauges, test kits provided	1		44	Clean and soiled linen segregated and properly stored
1		18	Pre-flushed, scraped, soaked	Manager Certification <input type="checkbox"/> Not Applicable			
3		19	Wash, rinse water clean, proper temperature	5		45	Certified Manager(s) as required
5		20a	Sanitizing concentration ppm	Certified Manager(s) - Registration Number(s):			
5		20b	Sanitizing temperature °F	Risk Type: 4 <input type="checkbox"/> Risk reviewed at time of inspection			
1		21	Wiping cloths clean, used properly, stored	A) Time In: 11:30 <input checked="" type="checkbox"/> AM <input type="checkbox"/> PM, Total Time: 90 min.			
3		22	Food contact surfaces of equipment and utensils clean	B) Time In: <input type="checkbox"/> AM <input type="checkbox"/> PM, Total Time:			
1		23	Non-food contact surfaces clean				
1		24	Storage/handling of clean equipment, utensils				

General Comments: Follow up scheduled for next week.

Follow up on or after:

Demerit Score: 23

Received by: (signature)

[Signature]

Received by: manuel arteaga

Sanitarian: (signature)

[Signature]

Sanitarian: Lindsay Stahl (463)

Phone: 630 221-5318

An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in Dupage County code: Chapter 18

Permit is ☒ Posted ☐ Not Posted ☐ Duplicate Needed

Report must be maintained on premises

Client Name: LOS BURRITOS MEXICANOS

Establishment ID: FS1001597

Date: 7/10/2013

**DuPage County Health Department
Environmental Health Services**

Page: 2

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 tortillas 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.	

General Comments:

Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 7/10/2013
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**DuPage County Health Department
EHS**

Remarks and Required Corrective Action
11/06/07

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

Information	
<input type="checkbox"/> Hearing	Complaint Number
<input checked="" type="checkbox"/> Office Conference	Establishment Number <i>FS1001577</i>

Food Program Office Conference/Hearing	
Name: <i>Los Burritos Mexican</i>	Permit Holder: <i>Marcos Ortega</i>
Address: <i>1051 E. St. Charles Ave</i>	City: <i>Lombard</i>
Persons Attending	Title
1. <i>Marcos Ortega</i>	1. <i>Owner</i>
2. <i>Maria Ortega</i>	2. <i>Manager</i>
3.	3.
4.	4.

General Program Office Conference	
Name:	Property Owner:
Address:	City:
Permanent Parcel Number:	
Persons Attending	Title
1.	1.
2.	2.
3.	3.
4.	4.



Reason for Conference/Hearing
<i>Reopening case at what time and failure to comply with provisions of the ordinance and notice issued subsequent to a report of F&E outbreak investigation and resulting closure of your facility.</i>

Agreement/Disposition
<i>Permittee agrees to all of the above during the meeting and agrees to comply with all the above based on oral promise. To be submitted within 30 days for pending properly at both meetings.</i>
<input type="checkbox"/> See attached page(s) _____

Received By (Signature)	Printed Name	Follow up Date
<i>[Signature]</i>	<i>Marcos Ortega</i>	<i>8/21/13</i>
Sanitarian Signature	Printed Name	ID
<i>[Signature]</i>	<i>John J. Smith</i>	<i>413</i>
Supervisor: <i>[Signature]</i>	Hearing Officer:	Phone
<i>[Signature]</i>		<i>(630) 682-7400 ext. 5313</i>
Time in: <i>3:00</i> <input type="checkbox"/> am <input checked="" type="checkbox"/> pm	Total time:	

Name <i>Los Burritos Mexican</i>	ID	Date <i>7/21/13</i>
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Name: LOS BURRITOS MEXICANOS				Permit Holder: MANUEL AARTEAGA			
Address: 1015 E ST. CHARLES RD				City: LOMBARD			
Inspection A: Audit				Inspection B:			
<small>The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.</small>							
Source				Single Service Articles			
5		1a	Approved source	1	25	Single service articles properly stored, handled dispensed.	
5		1b	Wholesome, sound condition	3	26	Single-service articles not re-used	
1		2	Original container, properly labeled	Water and Sewage / Plumbing			
Temperature 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	1	3d	Food properly cooled	Hand Washing Facilities			
5		4	Facilities to maintain proper temperatures	5	31	Hand washing sinks installed, located, accessible	
1		5	Thermometers provided and conspicuously placed	3	32	Hand Sink/Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors.	
3		6	Potentially hazardous food properly thawed	Garbage & Solid Waste Disposal			
Food Protection				3	33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean	
5		7a	Cross-contamination, equipment, personnel, storage	1	34	Outside storage area clean, enclosure properly constructed	
1		7b	Potential for cross-contamination, storage practices, damaged food segregated.	Insect and Rodent Control			
5		7c	Unwrapped food not re-served	5	2	35a	Presence of Insects and Rodents. Animals prohibited
3	X	8	Food protection during storage, preparation, display, service, transportation.	1		35b	Outer openings protected from insects, rodent proof
3		9	Food handled with minimum manual contact	Floors, Walls and Ceilings			
1		10	In-use food dispensing utensils properly stored.	1	36	Floors properly constructed, clean, drained, coved	
Personnel				1	37	Walls, ceilings, and attached equipment constructed, clean	
5		11	Personnel with infections restricted	1	38	Lighting provided as required, fixtures shielded.	
5		12a	Hands washed, good hygienic practices (observed)	1	39	Rooms and equipment - vented as required	
1		12b	Proper hygienic practices, eating/drinking/smoking (evidence)	Other Areas			
1		13	Clean clothes, hair restraints	1	40	Employee lockers provided and used, clean	
Equipment and Utensils				5	41a	Toxic items properly stored	
3		14	Food contact surfaces designed, constructed, maintained, installed, located	5	41b	Toxic items labeled and used properly	
1		15	Non-food contact surfaces designed, constructed, maintained, installed, located	1	42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel	
3		16	Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)	1	43	Completed separation from living / sleeping area, laundry	
1		17	Thermometers, gauges, test kits provided	1	44	Clean and soiled linen segregated and properly stored	
1		18	Pre-flushed, scraped, soaked	Manager Certification <input type="checkbox"/> Not Applicable			
3		19	Wash, rinse water clean, proper temperature	5	45	Certified Manager(s) as required	
5		20a	Sanitizing concentration ppm	Certified Manager(s) - Registration Number(s):			
5		20b	Sanitizing temperature °F	Risk Type: 4 Risk reviewed at time of inspection			
1		21	Wiping cloths clean, used properly, stored	A) Time In: 8:00 <input checked="" type="checkbox"/> AM <input type="checkbox"/> PM, Total Time: 75 min.			
3		22	Food contact surfaces of equipment and utensils clean	B) Time In: <input type="checkbox"/> AM <input type="checkbox"/> PM, Total Time:			
1		23	Non-food contact surfaces clean				
1		24	Storage/handling of clean equipment, utensils				

General Comments:		Follow up on or after:	
		Demerit Score: 18	
Received by: (signature) 		Received by: Marco Arteaga	
Sanitarian: (signature) 		Sanitarian: Lindsay Stahl (463) Phone: 630 221-5318	
An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in Dupage County code: Chapter 18			
Permit is <input checked="" type="checkbox"/> Posted <input type="checkbox"/> Not Posted <input type="checkbox"/> Duplicate Needed		Report must be maintained on premises	
Client Name: LOS BURRITOS MEXICANOS		Establishment ID: FS1001597 Date: 7/16/2013	

**DuPage County Health Department
Environmental Health Services**

Page: 2

Food Temperatures				
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	
Sour Cream			40	

Sanitizer Test Results	
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		
3d	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

General Comments:

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

Name: 103 Bell St. 103 Bell St. 103 Bell St.				Permit Holder:			
Address: 103 Bell St. 103 Bell St. 103 Bell St.				City: Lombard			
Inspection A: 103 Bell St.				Inspection B:			
The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.							
Wt	X	Source		Wt	X	Single Service Articles	
		<input type="checkbox"/> Food Embargoed					
5		1a	Approved source	1		25	Single service articles properly stored, handled 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	Temperature Control of Potentially Hazardous Foods		5		27	Water source safe, hot and cold water accessible
5		3a	Cold food at proper temperatures during storage, display, service, transport and cold holding	5		28	Sewage and waste water disposal proper
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, backflow prevented
5		3d	Food properly cooled	Wt	X	Hand Washing Facilities	
Food Temperatures (checked items are in violation)				5		31	Hand washing sinks installed, located, accessible
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	3		32	Hand Sink / Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	Wt	X	Garbage & Solid Waste Disposal	
<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	3		33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
5		4	Facilities to maintain proper temperatures	1		34	Outside storage area clean, enclosure properly constructed
1		5	Thermometers provided and conspicuously placed	Wt	X	Insect and Rodent Control	
3		6	Potentially hazardous food properly thawed	5		35a	Presence of insects/ rodents. Annual, precluded
Wt	X	Food Protection		1		35b	Outer openings protected from insects, rodents, etc.
5		7a	Gross contamination, equipment, personnel, storage	Wt	X	Floors, Walls and Ceilings	
1		7b	Potential for cross-contamination, storage practices, damaged food segregated	1		36	Floors properly constructed, clean, drained, coved
5		7c	Unwrapped food not re-served	1		37	Walls, ceilings and attached equipment constructed, clean
3		8	Food protection during storage, preparation, display, service, transportation	1		38	Lighting provided as required, fixtures shielded
3		9	Food handled with minimum manual contact	1		39	Rooms and equipment - vented as required
1		10	In-use food dispensing utensils properly stored	Wt	X	Other Areas	
Wt	X	Personnel		1		40	Employee lockers provided and used, clean
5		11	Personnel with infections restricted	5		41a	Toxic items properly stored
5		12a	Hands washed, good hygienic practices (observed)	5		41b	Toxic items labeled and used properly
1		12b	Proper hygienic practices: eating/ drinking/ smoking (evidence)	1		42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel
1		13	Clean clothes, hair restraints	1		43	Completed separation from living/ sleeping area, laundry
Wt	X	Equipment and Utensils		1		44	Clean and soiled linen segregated and properly stored
3		14	Food contact surfaces designed, constructed, maintained, installed, located	Wt	X	Manager Certification <input type="checkbox"/> Not Applicable	
1		15	Non-food contact surfaces designed, constructed, maintained, installed, located	5		45	Certified manager(s) as required
3		16	Dishwashing facilities designed, constructed, operated (1.wash 2.rinse 3.sanitize)	Name:			
1		17	Thermometers, gauges, test kits provided	Name:			
1		18	Pre-flushed, scraped, soaked	Name:			
3		19	Wash, rinse water clean, proper temperature	Name:			
5		20a	Sanitizing concentration 200 ppm	Risk Type:	<input checked="" type="checkbox"/> Risk reviewed at time of inspection		
5		20b	Sanitizing temperature 171 F	A) Time In:	<input checked="" type="checkbox"/> AM <input type="checkbox"/> PM, Total Time: 1:00		
1		21	Wiping cloths clean, used properly, stored	B) Time In:	<input type="checkbox"/> AM <input type="checkbox"/> PM, Total Time:		
3		22	Food contact surfaces of equipment and utensils clean				
1		23	Non-food contact surfaces clean				
1		24	Storage/ handling of clean equipment, utensils				
Refer to page(s) 2 Comments:				Follow up on or after / /			
Received by: (signature)				Demerit Score			
Sanitarian: 103 Bell St.				Received by: (print) 103 Bell St.			
Sanitarian ID:				Phone (630) 682-7400 ext 230			
An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in DuPage County code: Chapter 18							
Permit is <input type="checkbox"/> Posted <input type="checkbox"/> Not Posted <input type="checkbox"/> Duplicate Needed				Report must be maintained on premises			
Client Name: 103 Bell St.				Establishment ID:		Date: 7/1/13	

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

DuPage County Health Department
 Environmental Health Services

ES 1001577

Page: 2

Item	Remarks and Required Corrective Action	Corrected by
30	Chicken cooked improperly with walk-in cooler - observed large pot of chicken @ 147° without labation. Employee stated that chicken was cooked last night. Employee disregard chicken. - Provide proper labeling (chicken) & (date) - cool in shallow pans (Provide label) 7/20/13 - cool foods uncovered. - cool foods from 135° in to within 2 hours and from 70° to 41° within 4 hours	
31	Presence of live cockroach on the wall behind soda machine and presence of dead bugs in the dining area - a fly was also observed. Check service pest control report dated July 8, 2013. Service cockroach pest control at the time of inspection	
32	Chauliway & have never done a report on (2013) for 2nd violation, established - provide protection - employees wear the gloves. Chicken, have never done a report on, with walk-in cooler - (2013) food section for protection	

Client Name: The Bunnies	ID: 11/06/07	Date: 7/16/13
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Name: LOS BURRITOS MEXICANOS				Permit Holder: MANUEL AARTEAGA			
Address: 1015 E ST. CHARLES RD				City: LOMBARD			
Inspection A: Audit				Inspection B:			
The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.							
Source				Single Service Articles			
5		1a	Approved source	1	25	Single service articles properly stored, handled dispensed.	
5		1b	Wholesome, sound condition	3	26	Single-service articles not re-used	
1		2	Original container, properly labeled	Water and Sewage / Plumbing			
Temperature 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	Hand Washing Facilities			
5		4	Facilities to maintain proper temperatures	5	31	Hand washing sinks installed, located, accessible	
1		5	Thermometers provided and conspicuously placed	3	32	Hand Sink/Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors.	
3		6	Potentially hazardous food properly thawed	Garbage & Solid Waste Disposal			
Food Protection				3	33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean	
5		7a	Cross-contamination, equipment, personnel, storage	1	34	Outside storage area clean, enclosure properly constructed	
1		7b	Potential for cross-contamination, storage practices, damaged food segregated.	Insect and Rodent Control			
5		7c	Unwrapped food not re-served	5	35a	Presence of Insects and Rodents. Animals prohibited	
3	X	8	Food protection during storage, preparation, display, service, transportation.	1	35b	Outer openings protected from insects, rodent proof	
3		9	Food handled with minimum manual contact	Floors, Walls and Ceilings			
1		10	In-use food dispensing utensils properly stored.	1	X 36	Floors properly constructed, clean, drained, coved	
Personnel				1	37	Walls, ceilings, and attached equipment constructed, clean	
5		11	Personnel with infections restricted	1	38	Lighting provided as required, fixtures shielded.	
5		12a	Hands washed, good hygienic practices (observed)	1	39	Rooms and equipment - vented as required	
1	1	12b	Proper hygienic practices, eating/drinking/smoking (evidence)	Other Areas			
1		13	Clean clothes, hair restraints	1	40	Employee lockers provided and used, clean	
Equipment and Utensils				5	41a	Toxic items properly stored	
3		14	Food contact surfaces designed, constructed, maintained, installed, located	5	41b	Toxic items labeled and used properly	
1		15	Non-food contact surfaces designed, constructed, maintained, installed, located	1	42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel	
3		16	Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)	1	43	Completed separation from living / sleeping area, laundry	
1		17	Thermometers, gauges, test kits provided	1	44	Clean and soiled linen segregated and properly stored	
1		18	Pre-flushed, scraped, soaked	Manager Certification <input type="checkbox"/> Not Applicable			
3		19	Wash, rinse water clean, proper temperature	5	45	Certified Manager(s) as required	
5		20a	Sanitizing concentration ppm	Certified Manager(s) - Registration Number(s):			
5		20b	Sanitizing temperature °F	Risk Type: 4 <input type="checkbox"/> Risk reviewed at time of inspection			
1		21	Wiping cloths clean, used properly, stored	A) Time In: 1:55 <input type="checkbox"/> AM <input checked="" type="checkbox"/> PM, Total Time: 45 min.			
3		22	Food contact surfaces of equipment and utensils clean	B) Time In: <input type="checkbox"/> AM <input type="checkbox"/> PM, Total Time:			
1		23	Non-food contact surfaces clean				
1		24	Storage/handling of clean equipment, utensils				

General Comments: During inspection observed chicken and salsa cooling properly. Chicken-shallow-pans in walk-in cooler labeled with date and time of prep. uncovered, bulk salsa cooling in bins, labeled and use of ice wand and frequent mixing. Temperature and cleaning logs are current and checked off.		Follow up on or after: Demerit Score: 5
Received by: (signature) 	Received by: 	
Sanitarian: (signature) 	Sanitarian: Maria Ruiz (225)	Phone: 630-221-5317

An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in Dupage County code: Chapter 18

Permit is <input type="checkbox"/> Posted <input type="checkbox"/> Not Posted <input type="checkbox"/> Duplicate Needed	Report must be maintained on premises	
Client Name: LOS BURRITOS MEXICANOS	Establishment ID: FS1001597	Date: 7/25/2013

DuPage County Health Department
Environmental Health Services

Page: 2

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 Results	
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		
12b	Employee plate of food stored on stainless steel counter. Refrain from eating 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 soiled under and behind standing equipment. Clean and dry floor.	
General Comments:		

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

Name: Los Buriles Mexicanos Permit Holder: _____
Address: 10145 S. Charles Rd. City: Joliet

Inspection A: General Inspection B: _____

The items marked below identify violation of DuPage County code: Chapter 18 - Health soon as possible, but no later than the time specified on the subsequent page(s) Critical items are to be corrected immediately All other items are to be corrected as of this report. Failure to comply may result in the suspension of your permit.

Wt	X	Source	Wt	X	Single Service Articles
		<input type="checkbox"/> Food Embargoed			
5		1a Approved source	1		25 Single service articles properly stored, handled 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	Temperature 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 Temperatures (checked items are in violation)			5		31 Hand washing sinks installed, located, accessible
<input type="checkbox"/> 137 salsa	<input type="checkbox"/> 41°	<input type="checkbox"/> 42°	3		32 Hand Sink / Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors
<input type="checkbox"/> 42° F	<input type="checkbox"/> 40° chicken	<input type="checkbox"/> 40° chicken	Wt	X	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	1		34 Outside storage area clean, enclosure properly constructed
3		6 Potentially hazardous food properly thawed	Wt	X	Insect and Rodent Control
Wt	X	Food Protection	5		35a Presence of insects/ rodents, Animals prohibited
5		7a Cross contamination, equipment, personnel, storage	1		35b Outer openings protected from insects, rodent proof
1		7b Potential for cross-contamination, storage practices, damaged food segregated	Wt	X	Floors, Walls and Ceilings
5		7c Unwrapped food not re-served	1	X	36 Floors properly constructed, clean, drained, coved
3	X	8 Food protection during storage, preparation, display, service, transportation	1		37 Walls, ceilings and attached equipment constructed, clean
3		9 Food handled with minimum manual contact	1		38 Lighting provided as required, fixtures shielded
1		10 In-use food dispensing utensils properly stored	1		39 Rooms and equipment - vented as required
Wt	X	Personnel	Wt	X	Other Areas
5		11 Personnel with infections restricted	1		40 Employee lockers provided and used, clean
5		12a Hands washed, good hygiene practices (observed)	5		41a Toxic items properly stored
1		12b Proper hygiene practices: eating/ drinking/ smoking (evidence)	5		41b Toxic items labeled and used properly
1		13 Clean clothes, hair restraints	1		42 Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel
Wt	X	Equipment and Utensils	1		43 Completed separation from living/ sleeping area, laundry
3		14 Food contact surfaces designed, constructed, maintained, installed, located	1		44 Clean and soiled linen segregated and properly stored
1		15 Non-food contact surfaces designed, constructed, maintained, installed, located	Wt	X	Manager Certification <input type="checkbox"/> Not Applicable
3		16 Dishwashing facilities designed, constructed, operated (1.wash 2.rinse 3.sanitize)	5		45 Certified manager(s) as required
1		17 Thermometers, gauges, test kits provided	Name:		
1		18 Pre-flushed, scraped, soaked	Name:		
3		19 Wash, rinse water clean, proper temperature	Name:		
5		20a Sanitizing concentration ppm	Risk Type:		
5		20b Sanitizing temperature	A) Time In:		
1		21 Wiping cloths clean, used properly, stored	B) Time In:		
3		22 Food contact surfaces of equipment and utensils clean			
1		23 Non-food contact surfaces clean			
1		24 Storage/ handling of clean equipment, utensils			

Refer to page(s) 101 Comments: _____ Follow up on or after 11
Demerit Score 5

Received by: (signature) _____ Received by: (print) Marco Arizaga
Sanitarian: Kevin J. Smith Sanitarian ID: 405 Phone (630) 682-7400 ext 5207

An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in DuPage County code: Chapter 18

Permit is ☒ Posted ☐ Not Posted ☐ Duplicate Needed Report must be maintained on premises
Client Name: Los Buriles Mexicanos Establishment ID: _____ Date: 7/21/13

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

DuPage County Health Department
 Environmental Health Services

Page: 2 of 3

Item	Remarks and Required Corrective Action	Corrected by
12b	Employee plate of food stored on stainless steel counter. Refrain from eating & drinking in food prep areas. It has been discarded by employee. C.O.S.	C.O.S.
8	Containers of guacamole stored on top of uncovered bulk prep cooler. Cook substrate guacamole containers. C.O.S.	↓
36	Floor under & behind standing equipment. Clean & dry floor.	Next inspection
25	During inspection observed chicken & salsa cooling properly. Chicken - shallow pans in walk-in cooler. Labeled w/ date & time of prep, uncovered. Bulk Salsa cooling in ice bins, labeled & all of ice used & frequent mixing. Temperature & cleaning logs are current & checked off.	

Client Name: <u>For Ernesto Hernandez</u>	ID: _____	Date: <u>7/25/13</u>
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Name: LOS BURRITOS MEXICANOS				Permit Holder: MANUEL AARTEAGA			
Address: 1015 E ST. CHARLES RD				City: LOMBARD			
Inspection A: Audit				Inspection B:			
The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.							
Wt			Source	Wt			Single Service Articles
5		1a	Approved source	1		25	Single service articles properly stored, handled dispensed.
5		1b	Wholesome, sound condition	3		26	Single-service articles not re-used
1		2	Original container, properly labeled	Water and Sewage / Plumbing			
Temperature 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	1	3d	Food properly cooled	Hand Washing Facilities			
5		4	Facilities to maintain proper temperatures	5		31	Hand washing sinks installed, located, accessible
1		5	Thermometers provided and conspicuously placed	3		32	Hand Sink/Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors.
3		6	Potentially hazardous food properly thawed	Garbage & Solid Waste Disposal			
Food Protection				3		33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
5		7a	Cross-contamination, equipment, personnel, storage	1		34	Outside storage area clean, enclosure properly constructed
1		7b	Potential for cross-contamination, storage practices, damaged food segregated.	Insect and Rodent Control			
5		7c	Unwrapped food not re-served	5		35a	Presence of Insects and Rodents. Animals prohibited
3	X	8	Food protection during storage, preparation, display, service, transportation.	1		35b	Outer openings protected from insects, rodent proof
3		9	Food handled with minimum manual contact	Floors, Walls and Ceilings			
1		10	In-use food dispensing utensils properly stored.	1		36	Floors properly constructed, clean, drained, coved
Personnel				1		37	Walls, ceilings, and attached equipment constructed, clean
5		11	Personnel with infections restricted	1		38	Lighting provided as required, fixtures shielded.
5		12a	Hands washed, good hygienic practices (observed)	1		39	Rooms and equipment - vented as required
1		12b	Proper hygienic practices, eating/drinking/smoking (evidence)	Other Areas			
1		13	Clean clothes, hair restraints	1		40	Employee lockers provided and used, clean
Equipment and Utensils				5		41a	Toxic items properly stored
3		14	Food contact surfaces designed, constructed, maintained, installed, located	5		41b	Toxic items labeled and used properly
1		15	Non-food contact surfaces designed, constructed, maintained, installed, located	1		42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel
3		16	Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)	1		43	Completed separation from living / sleeping area, laundry
1		17	Thermometers, gauges, test kits provided	1		44	Clean and soiled linen segregated and properly stored
1		18	Pre-flushed, scraped, soaked	Manager Certification <input type="checkbox"/> Not Applicable			
3		19	Wash, rinse water clean, proper temperature	5		45	Certified Manager(s) as required
5		20a	Sanitizing concentration _____ ppm	Certified Manager(s) - Registration Number(s):			
5		20b	Sanitizing temperature _____ °F	Risk Type: 4			
1	X	21	Wiping cloths clean, used properly, stored	Risk reviewed at time of inspection			
3		22	Food contact surfaces of equipment and utensils clean	A) Time In: 2:45 AM <input checked="" type="checkbox"/> PM, Total Time: 90 min.			
1		23	Non-food contact surfaces clean	B) Time In: AM <input type="checkbox"/> PM, Total Time:			
1		24	Storage/handling of clean equipment, utensils				

General Comments: Verified pest control 8/12/13. Verified cleaning and temperature logs.		Follow up on or after:	
		Demerit Score: 9	
Received by: (signature) 		Received by:	
Sanitarian: (signature) 		Sanitarian: Lindsay Stahl (463) Phone: 630 221-5318	
An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in Dupage County code: Chapter 18			
Permit is <input checked="" type="checkbox"/> Posted <input type="checkbox"/> Not Posted <input type="checkbox"/> Duplicate Needed		Report must be maintained on premises	
Client Name: LOS BURRITOS MEXICANOS		Establishment ID: FS1001597 Date: 8/13/2013	

DuPage County Health Department
Environmental Health Services

Page: 2

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 Results	
Sanitizer Concentration	Sanitizer Type
100 PPM -Sanitizer Bucket+ 3-Comp. Sink	Chlorine

Item	Remarks and Required Corrective Action	Corrected by
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 cilantro 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.	

General Comments:

Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 8/13/2013
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DuPage County Health Department
EHS

Remarks and Required Corrective Action
11/06/07

Name: LOS BURRITOS MEXICANOS				Permit Holder: MANUEL AARTEAGA			
Address: 1015 E ST. CHARLES RD				City: LOMBARD			
Inspection A: Service Report Consultation				Inspection B:			
The items marked below identify violation of DuPage County code: Chapter 18 - Health. Critical items are to be corrected immediately. All other items are to be corrected as soon as possible, but no later than the time specified on the subsequent page(s) of this report. Failure to comply may result in the suspension of your permit.							
Wt	Source	Wt	Single Service Articles				
5	1a Approved source	1	25	Single service articles properly stored, handled dispensed.			
5	1b Wholesome, sound condition	3	26	Single-service articles not re-used			
1	2 Original container, properly labeled						
Wt	Temperature Control of Potentially Hazardous Foods		Wt	Water and Sewage / Plumbing			
5	3a Cold food at proper temperatures during storage, display, service, transport and cold holding	5	27	Water source safe, hot and cold under pressure			
5	3b Hot food at proper temperatures	5	28	Sewage and waste water disposed of properly			
5	3c Food properly cooked and/or reheated	1	29	Plumbing installed and maintained			
5	3d Food properly cooled	5	30	Cross-connections, back siphonage, back-flow prevented			
5	4 Facilities to maintain proper temperatures						
1	5 Thermometers provided and conspicuously placed	Wt	Hand Washing Facilities				
3	6 Potentially hazardous food properly thawed	5	31	Hand washing sinks installed, located, accessible			
Wt	Food Protection		3	32	Hand Sink/Restroom fixtures clean, operate properly, supplied with dispensed hand soap, disposable towels, tissue and waste receptacles, self-closing doors.		
5	7a Cross-contamination, equipment, personnel, storage	Wt	Garbage & Solid Waste Disposal				
1	7b Potential for cross-contamination, storage practices, damaged food segregated.	3	33	Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean			
5	7c Unwrapped food not re-served	1	34	Outside storage area clean, enclosure properly constructed			
3	8 Food protection during storage, preparation, display, service, transportation.						
3	9 Food handled with minimum manual contact	Wt	Insect and Rodent Control				
1	10 In-use food dispensing utensils properly stored.	5	35a	Presence of Insects and Rodents. Animals prohibited			
Wt	Personnel		1	35b	Outer openings protected from insects, rodent proof		
5	11 Personnel with infections restricted						
5	12a Hands washed, good hygienic practices (observed)	Wt	Floors, Walls and Ceilings				
1	12b Proper hygienic practices, eating/drinking/smoking (evidence)	1	36	Floors properly constructed, clean, drained, coved			
1	13 Clean clothes, hair restraints	1	37	Walls, ceilings, and attached equipment constructed, clean			
Wt	Equipment and Utensils		1	38	Lighting provided as required, fixtures shielded.		
3	14 Food contact surfaces designed, constructed, maintained, installed, located	1	39	Rooms and equipment - vented as required			
1	15 Non-food contact surfaces designed, constructed, maintained, installed, located						
3	16 Dishwashing facilities designed, constructed, operated (1 wash, 2 rinse, 3 sanitize)	Wt	Other Areas				
1	17 Thermometers, gauges, test kits provided	1	40	Employee lockers provided and used, clean			
1	18 Pre-flushed, scraped, soaked	5	41a	Toxic items properly stored			
3	19 Wash, rinse water clean, proper temperature	5	41b	Toxic items labeled and used properly			
5	20a Sanitizing concentration ppm	1	42	Premises maintained free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored, kitchen restricted to authorized personnel			
5	20b Sanitizing temperature °F	1	43	Completed separation from living / sleeping area, laundry			
1	21 Wiping cloths clean, used properly, stored	1	44	Clean and soiled linen segregated and properly stored			
3	22 Food contact surfaces of equipment and utensils clean						
1	23 Non-food contact surfaces clean						
1	24 Storage/handling of clean equipment, utensils						

General Comments:		Follow up on or after:	
		Demerit Score: 0	
Received by: (signature) 		Received by: See Attached	
Sanitarian: (signature) 		Sanitarian: Lindsay Stahl (463)	Phone: 630 221-5318
An opportunity to appeal any inspection will be provided if a written request is filed with the health authority as specified in Dupage County code: Chapter 18			
Permit is <input type="checkbox"/> Posted <input type="checkbox"/> Not Posted <input type="checkbox"/> Duplicate Needed		Report must be maintained on premises	
Client Name: LOS BURRITOS MEXICANOS		Establishment ID: FS1001597	Date: 8/23/2013

DuPage County Health Department
Environmental Health Services

Page: 2

Item	Remarks and Required Corrective Action	Corrected by
General Comments:		


Client Name: LOS BURRITOS MEXICANOS	ID: FS1001597	Date: 8/23/2013
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DuPage County Health Department
EHS

Remarks and Required Corrective Action
11/06/07

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

Report Information									
<input checked="" type="checkbox"/> Consultation		<input type="checkbox"/> QA Questionnaire		<input type="checkbox"/> In-Service Training		<input type="checkbox"/> Requested Service			
Establishment Name: <u>Los Burritos Mexicanos</u>									
Name of Owner/Operator: <u>Manuel Arteaga</u>									
Address: <u>1015 E. St. Charles</u>						City: <u>Lombard</u>			
In-Service Training									
Location: <u>Los Burritos Mexicanos</u>						Number of People: <u>2</u>			
Purpose of Training: <u>To go over cooling process</u>									
Items Covered (check all that apply)									
<input type="checkbox"/> 1a	<input type="checkbox"/> 1b	<input checked="" type="checkbox"/> 2	<input type="checkbox"/> 3a	<input type="checkbox"/> 3b	<input type="checkbox"/> 3c	<input checked="" type="checkbox"/> 3d	<input type="checkbox"/> 4	<input type="checkbox"/> 5	<input type="checkbox"/> 6
<input type="checkbox"/> 7a	<input type="checkbox"/> 7b	<input type="checkbox"/> 7c	<input type="checkbox"/> 8	<input type="checkbox"/> 9	<input type="checkbox"/> 10	<input type="checkbox"/> 11	<input type="checkbox"/> 12a	<input type="checkbox"/> 12b	<input type="checkbox"/> 13
<input type="checkbox"/> 14	<input type="checkbox"/> 15	<input type="checkbox"/> 16	<input type="checkbox"/> 17	<input type="checkbox"/> 18	<input type="checkbox"/> 19	<input type="checkbox"/> 20a	<input type="checkbox"/> 20b	<input type="checkbox"/> 21	<input type="checkbox"/> 22
<input type="checkbox"/> 23	<input type="checkbox"/> 24	<input type="checkbox"/> 25	<input type="checkbox"/> 26	<input type="checkbox"/> 27	<input type="checkbox"/> 28	<input type="checkbox"/> 29	<input type="checkbox"/> 30	<input type="checkbox"/> 31	<input type="checkbox"/> 32
<input type="checkbox"/> 33	<input type="checkbox"/> 34	<input type="checkbox"/> 35a	<input type="checkbox"/> 35b	<input type="checkbox"/> 36	<input type="checkbox"/> 37	<input type="checkbox"/> 38	<input type="checkbox"/> 39	<input type="checkbox"/> 40	<input type="checkbox"/> 41a
<input type="checkbox"/> 41b	<input type="checkbox"/> 42	<input type="checkbox"/> 43	<input type="checkbox"/> 44						
Materials Used (check all that apply)									
<input type="checkbox"/> Video(s)		<input type="checkbox"/> Overheads		<input checked="" type="checkbox"/> Cook(s)		<input checked="" type="checkbox"/> Manager(s)			
<input type="checkbox"/> Handouts		<input type="checkbox"/> Glow Germ Kit		<input type="checkbox"/> Prep		<input checked="" type="checkbox"/> Dishwasher(s)			
<input type="checkbox"/> Power Point		<input checked="" type="checkbox"/> Other		<input type="checkbox"/> Wait Staff		<input type="checkbox"/> Bus Crew			
		<u>Stickers</u>		<input type="checkbox"/> Other:					
List Resources Used									
Comments									
<u>went out to facility + Observed cooling Procedures Discussed</u>									
<u>labeling, time, + temperature requirements + Discussed different</u>									
<u>Food Service Consultation</u> <u>cooling options observed cooling of salsa, rice + Pork</u>									
Name: <u>Ignacio Rivera</u>					Title: <u>Dishwasher/Food prepper</u>				
Name: <u>Marco Arteaga</u>					Title: <u>Manager</u>				
Name:					Title:				
Subject: <u>Cooling Consultation</u>									
Agreement Reached: <u>Manager will educate all employees involved in the</u>									
<u>cooling process on how to cool properly - At both locations. Facility</u>									
<u>will continue to meet requirements for proper cooling</u>									

Received by (signature)	Printed Name
	<u>Marco Arteaga</u>

Sanitarian Signature	Printed Name	ID
	<u>LINDA STALH / Andrea Pettay</u>	<u>463</u>
Follow Up Date: <u>1 / 1</u>	Sanitarian Phone #: (630) 682- 7400 x	
Refer to Page(s):	Time In: <u>2 : 00</u>	<input type="checkbox"/> AM <input checked="" type="checkbox"/> PM Total Time: <u>1</u> Hrs: <u>5</u> Min:

Establishment Name: <u>LOS BURRITOS MEXICANOS</u>	ID: <u>FSID001597</u>	Date: <u>8/15/2013</u>
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