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<tr>
<th>ITEM</th>
<th>X</th>
<th>WT</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>*1</td>
<td>5</td>
<td>Source, Wholesome, No Spoilage</td>
<td></td>
</tr>
<tr>
<td>*2</td>
<td>1</td>
<td>Original Container, Properly Labelled</td>
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<tr>
<td>*3</td>
<td>5</td>
<td>Potentially hazardous food meets temperature requirements during storage, preparation, display, service and transportation</td>
<td></td>
</tr>
<tr>
<td>*4</td>
<td>4</td>
<td>Facilities to maintain product temperature</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>1</td>
<td>Thermometers provided and conspicuous</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>2</td>
<td>Potentially hazardous food properly thawed</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>4</td>
<td>Unwrapped and potentially hazardous food not reserved, cross contamination</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>2</td>
<td>Food Protection during storage, preparation, display, service and transportation</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>2</td>
<td>Handling of food (ice) minimized, methods</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>1</td>
<td>Food (ice) dispensing utensils properly stored</td>
<td></td>
</tr>
<tr>
<td>*11</td>
<td>5</td>
<td>Personnel with infections restricted</td>
<td></td>
</tr>
<tr>
<td>*12</td>
<td>5</td>
<td>Hand washed and clean, good hygiene practices</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>1</td>
<td>Clean clothes, hair restraints</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>2</td>
<td>Food (ice) contact surfaces; designed, constructed, maintained, installed, located</td>
<td></td>
</tr>
<tr>
<td>15</td>
<td>1</td>
<td>Non-food contact surfaces, designed, constructed, maintained, installed, located</td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>2</td>
<td>Dishwashing facilities; designed, constructed, maintained, installed, located</td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>1</td>
<td>Accurate Thermometers, chemical test kits provided, gauge cock</td>
<td></td>
</tr>
</tbody>
</table>

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<tr>
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<tbody>
<tr>
<td>18</td>
<td>1</td>
<td>Pre-fushed, scraped, soaked</td>
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<tr>
<td>19</td>
<td>2</td>
<td>Wash, rinse water, clean, proper temperature</td>
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</tr>
<tr>
<td>20</td>
<td>4</td>
<td>Sanitation rinse, clean, temperature concentration</td>
<td></td>
</tr>
<tr>
<td>21</td>
<td>1</td>
<td>Wiping cloths, clean, use restricted</td>
<td></td>
</tr>
<tr>
<td>22</td>
<td>2</td>
<td>Food-contact surfaces of equipment and utensils clean, free of abrasives and detersgents</td>
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</tr>
<tr>
<td>23</td>
<td>3</td>
<td>Non-food contact surfaces of equipment and utensils clean</td>
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</tr>
<tr>
<td>24</td>
<td>1</td>
<td>Storage, handling of clean equipment – utensils</td>
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</tr>
<tr>
<td>25</td>
<td>1</td>
<td>Single-service articles, storage, dispensing</td>
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<tr>
<td>26</td>
<td>2</td>
<td>No re-use of single-service articles</td>
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</tr>
<tr>
<td>27</td>
<td>5</td>
<td>Water source, safe, Hot and cold under pressure</td>
<td></td>
</tr>
<tr>
<td>28</td>
<td>4</td>
<td>Sewage and waste water disposal</td>
<td></td>
</tr>
<tr>
<td>29</td>
<td>1</td>
<td>Installed, maintained</td>
<td></td>
</tr>
<tr>
<td>30</td>
<td>5</td>
<td>Cross-connection, block eosphage, back flow</td>
<td></td>
</tr>
<tr>
<td>31</td>
<td>4</td>
<td>Number, convenient, accessible, designed, installed</td>
<td></td>
</tr>
<tr>
<td>32</td>
<td>2</td>
<td>Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleaner, sanitary towel/ hand drying devices provided, proper waste receptacles, tissue</td>
<td></td>
</tr>
<tr>
<td>33</td>
<td>2</td>
<td>Containers or receptacles covered, adequate number, insect/rodent proof, frequency, clean</td>
<td></td>
</tr>
<tr>
<td>34</td>
<td>1</td>
<td>Outside storage area, enclosures properly constructed, clean, controlled incineration</td>
<td></td>
</tr>
<tr>
<td>35</td>
<td>4</td>
<td>Presence of insects/rodents – outer openings protected, no birds, turtles, other animals</td>
<td></td>
</tr>
<tr>
<td>36</td>
<td>1</td>
<td>Floors, walls and ceilings</td>
<td></td>
</tr>
<tr>
<td>37</td>
<td>1</td>
<td>Walls, ceiling, attached equipment; constructed, good repair, clean surfaces, dustless cleaning methods</td>
<td></td>
</tr>
<tr>
<td>38</td>
<td>1</td>
<td>Lighting provided as required – Fixtures shielded</td>
<td></td>
</tr>
<tr>
<td>39</td>
<td>1</td>
<td>Rooms and equipment – vented as required</td>
<td></td>
</tr>
<tr>
<td>40</td>
<td>1</td>
<td>Rooms clean, lockers provided, facilities clean</td>
<td></td>
</tr>
<tr>
<td>41</td>
<td>5</td>
<td>Toxic items properly stored, labeled and used</td>
<td></td>
</tr>
<tr>
<td>42</td>
<td>1</td>
<td>Premises, maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel</td>
<td></td>
</tr>
<tr>
<td>43</td>
<td>1</td>
<td>Complete separation from living/sleeping quarters, laundry</td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>1</td>
<td>Clean, soiled linen properly stored</td>
<td></td>
</tr>
<tr>
<td>45</td>
<td>Yes</td>
<td>Management/personnel certified</td>
<td></td>
</tr>
</tbody>
</table>

Temperatures: Temp/PPM Chemical 160 ppm Chlorine Hot Foods 140°F Cold Foods 0°F

Manager Certification No: Hsiao Yamada 01033703

**ITEM**

**Remarks and Recommendations for Corrections**

**CORRECT BEFORE**

| **20** | Dishwasher not working, use 3-compartment sink to wash dishes until it has been repaired | 12-1-13 |
| **27** | Filters in exhaust hood were dirty at time of inspection | 12-1-13 |
| **10** | Utensils in storage at time of inspection; properly stored | 12-1-13 |
| **14** | Baskets on rear-in freezer (bottom) dirty at time of inspection | 12-1-13 |
| **22** | Inside of back-in freezer (bottom) dirty at time of inspection | 12-1-13 |
| **36** | Floors below equipment on preparation line are dirty | 12-1-13 |

Date: 12-4-13 Time: A.M.

(p. M. Sanitation Score: 88) (100 minus Demerits)

(INSPECTOR)

(847-818-2854)

White - ORIGINAL COPY ENV 695
Name of Establishment: Peng Ta
Owner or Operator:

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<td>1</td>
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<tr>
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<td></td>
<td></td>
<td>*20</td>
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</table>
|      |    |             | 32   | 2  | Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean, Hand cleaner, sanitare toilet, hand drying devices provided, proper waste receptacles, accessories, 
|      |    |             | 33   | 2  | Containers or receptacles covered, adequate number, insert/grounded plug, frequency, clean |
|      |    |             | 34   | 1  | Outside storage area, enclosures properly constructed, clean, restricted entrance |
|      |    |             | 35   | 4  | Presence of insects/rodents -- outer openings protected, no birds, tunnels, other animals |
|      |    |             | 36   | 1  | Floors, constructed, drained, clean, good repair, covering installation, dustless cleaning methods |
|      |    |             | 37   | 1  | Walls, ceiling, attached equipment, constructed good repair, clean surfaces, dustless cleaning methods |
|      |    |             | 38   | 1  | Lighting provided as required -- Fixtures shielded |
|      |    |             | 39   | 1  | Rooms and equipment -- vented as required |
|      |    |             | 40   | 1  | Rooms clean, lockers provided, facilities clean |
|      |    |             | 41   | 5  | Toxic items properly stored, labeled and used |
|      |    |             | 42   | 1  | Premises, maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel |
|      |    |             | 43   | 1  | Complete separation from living/working quarters, laundry |
|      |    |             | 44   | 1  | Clean, soiled linen properly stored |
|      |    |             | 45   | 1  | Management personnel certified Yes, No, __________ |

Temperatures: Temp/PPM Chemical

Manager Certification No: 

Remarks and Recommendations for Corrections

Follow-up on dish machine dishmachine has been repaired and is now sanitizing properly.

CORRECT BEFORE

Report and Instructions Received By: 

Date 12-6-13 Time A.M. P.M. Sanitation Score (100 Minus Demerits) By (Inspector) 2005

White - ORIGINAL COPY ENV 695

(SIGNATURE OF OWNER OR REPRESENTATIVE)