

SEP 07-369 page 1 of 3
 Chicago Department of Public Health
Food Establishment Inspection Report
 Food Protection Division
 Telephone: 312-746-8030 FAX 312-746-4240
 TTY: 312-744-2960

Inspection Date: 11/19/07
 Started: 2:15 Completed: 9:20
 Inspector's Badge #: 372/379
 Days of Operation: 7 From Mon To Thu

(Hansen) Insp #: _____
 License #: 1801390
 Inspection Type #: 5
 Facility Type #: 22

HFP - Reason? _____ SR# SR 07 02241721 Supv's Badge # 317 Approval Date: _____
 Business Address: 1515 W 18th St Zip 60608 Location on Site: 1st floor Status: _____

D/B/A: Nuevo Leon Restaurant A/K/A: Nuevo Leon Restaurant
 Certified Manager: Daniel Gutierrez Certificate # HW 77471 Expiration Date: 9/3/08 # Certified Mgr(s): 2

Meat Supplier: 312 421-1517 Address: _____

Disposal Service: Amie Pest Control: ORKIN 11/15/07 Pest License #: 051-021465

Total Seats: 140 # Food Prep Area: 2 HACCP Concepts Presented: N NA Citations Issued: N
 Does The Facility Cater? Y N Satellite School?: Y N Does School Prepare Own Food? Y N Running Hot Water: Y N

Employees: 40 # Washrooms: 3 Risk: 1 2 3 Reason For Risk Change: _____
 Dish Machine: HT: Hot Water LT: Chemical PPM: Chlorine 100 Iodine _____ Quats _____ License Re-Instated:

Washbowl: # of Sinks 3 Location Washroom Utility: # of Sinks 0 Location _____ License Suspended:
 Exposed: # of Sinks 2 Location prep 1 - 2 Compart. # 0 Location _____ 3 Compart. # 0 Location _____

Hot Food Temperatures			Cold Food Temperatures		
Product	Temp	Location	Product	Temp	Location
<u>Beef</u>	<u>162.4</u>	<u>STIR TABLE</u>	<u>Steak</u>		
<u>Rice</u>	<u>189.6</u>	<u>STIR TABLE</u>	<u>Chicken</u>	<u>44.20</u>	<u>Reach cooler</u>

Critical Violations 1 - 14 (\$500 fine per each violation)

Food Protection 7-38-005 (B) (B-2)
 01 Source sound condition, no spoilage, foods properly labeled, shellfish tags in place

Food Protection 7-38-005 (A)
 02 Facilities to maintain proper temperature
 03 Potentially hazardous food meets temperature requirement during storage, preparation display and service

04 Source of cross-contamination controlled i.e. cutting boards, food handlers, utensils, etc. 2

Personnel 7-38-010 (A) (B)
 05 Personnel with infections restricted: no open sores, wounds, etc.
 06 Hands washed and cleaned, good hygienic practices; bare hand contact with ready to eat food minimized 2

Food Equipment and Utensil Sanitation 7-38-030
 07 Wash and rinse water: clean and proper temperature
 08 Sanitizing rinse for equipment and utensils: clean, proper temperature, concentration, exposure time

Wash and Waste Water Disposal 7-38-030
 09 Water source: safe, hot & cold under city pressure
 10 Sewage and waste water disposal, no back siphonage, cross connection and/or back flow

Toilet and Hand Washing Facilities for Staff 7-38-030
 11 Adequate number, convenient, accessible, designed, and maintained
 12 Hand washing facilities: with soap and sanitary hand drying devices, convenient and accessible to food prep area

Insect and Rodent Control: 7-38-020
 13 No evidence of rodent or insect infestation, no birds, turtles or other animals

Compliance
 14 Previous serious violation corrected, 7-42-090

Serious Violations 15-29 (\$250 fine per each day the violation exist)
Food Protection 7-38-005 (A)
 15 Unwrapped and potentially hazardous food not re-served
 16 Food protected during storage, preparation, display, service and transportation 1
 17 Potentially hazardous food properly thawed

Insect and Rodent Control: Garbage 7-38-020
 18 No evidence of rodents or insects; outer openings protected / rodent proofed, a written log shall be maintained and available to the inspectors
 19 Outside garbage, waste grease and storage area; clean, rodent proof, oil containers covered
 20 Inside containers or receptacles: adequate number, properly covered and insect/rodent proof

Personnel 7-38-012
 21 * Certified Food Manager on site when potentially hazardous foods are prepared and served

Food Equipment and Utensils 7-38-030
 22 Dish machines: provided with accurate thermometers, chemical test kits and suitable gauge cook
 23 Dishes and utensils flushed, scraped, soaked
 24 Dish washing facilities: properly designed, constructed, maintained, installed, located and operated

Toxic Items 7-38-005A, 7-38-030
 25 Toxic items properly stored, labeled and used

Toilet/Hand Washing Facilities For Customers 7-38-030
 26 Adequate number, convenient, accessible, properly designed and installed
 27 Toilet rooms enclosed, clean; provided with hand cleanser, sanitary hand drying devices and proper waste receptacles

Display of Inspection Report Summary 7-42-010B
 28 * Inspection report summary displayed and visible to all customers

Compliance
 29 Previous minor violation(s) Corrected 7-42-090

Minor violations 30-44 (\$260 fine per violation per each day the violation exists if not corrected by next routine inspection)
Food, Food Protection and Equipment 7-38-005B-2, 7-38-025
 30 Food in original container, properly labeled: consumer advisory posted as needed
 31 Clean multi-use utensils and single service articles properly stored: no reuse of single service articles
 32 Food and non-food contact surfaces properly designed, constructed and maintained
 33 Food and non-food contact equipment/utensils clean, free of abrasive detergents

Facility Maintenance 7-38-030, 015, 010, 005
 34 Floors: constructed per code, cleaned, good repair coving installed, dust-less cleaning methods used 1
 35 Walls, ceilings, attached equipment constructed per code: good repair surfaces clean and dust-less cleaning methods 1
 36 Lighting: required minimum foot-candies of light provided, fixtures shielded end caps 1
 37 Toilet room doors self closing; dressing rooms with lockers provided: complete separation from living/sleeping quarters 1
 38 Ventilation: rooms and equipment vented as required: Plumbing: installed and maintained 1

39 Linen: clean and soiled properly stored
 40 Refrigeration and metal stem thermometers provided and conspicuous
 41 Premises maintained free of litter, unnecessary articles, cleaning equipment properly stored
 42 Appropriate method of handling of food (ice); hair restraints and clean apparel worn
 43 Food (ice) dispensing utensils, wash cloths properly stored
 44 Only authorized personnel in the food-prep area

No Smoking Regulations 7-32-010 through 090
 70

Certified Manager(s)	Certificate #	Expiration Date	Hours
1 Daniel Gutierrez	HWC 77471	9/3/08	Varies
2 Jorge M Vinalay	HV3 14422	5/7/12	↓
3			
4			

Code Violations	Description of Code Violations	Correct By Date
48	Complaint states 15 persons ate and became ill after consuming food picked up from establishment and delivered to private home.	
48	Attached Full inspection was made attached food handler & menu attached receipts/invoices no leftovers at this time, no samples food was prepared Saturday picked up at 12pm the following was noted	
04	Source of cross contamination observed C.D.I. raw beef stored over green peppers and onions instructed to properly store all raw meat should be on lowest storage shelves raw vegetables keep above raw meat CRITICAL VIOLATION ISSUED 7-38-005A	↓
06	Observed employee pick up vegetables C.D.I. with hand, then wipe hands on dirty apron was going for other items was instructed to go wash hands and put on clean apron poor hygienic practices, critical citation 7-38-090 A Also instructed to limit bare hand contact use spoons tongs etc.	↓

Pass: No critical or serious violations; Pass with Conditions: Critical or serious violations corrected during inspection; Fail: Exception to the above; Minor violations will cause a license application to fail. Critical or serious violations not corrected during inspection. C.D.I. (Corrected During Inspection); N.R.I. (Next Routine Inspection); (1) Violation: Not C.D.I.; (2) Violation: C.D.I.

NOTE: THE FINAL RESULTS OF THIS INSPECTION WILL BE DETERMINED BY THE REVIEWING SUPERVISING SANITARIAN

Pass: Pass w/cond: Fail:

STAMP
4/19/10
Status:
Approval Date:

Report discussed with: Signature [Signature]
Sanitarian's Signature [Signature]
Supervisor's Signature _____ Approval Date _____

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified environmental health sanitarian. Based on an inspection of this date, the terms indicated in this inspection report are notice of violations in your establishment. Critical violations that cannot be corrected during the inspection will result in closure of the establishment. Serious violations must be corrected within the time frame specified. Minor violations will be verified during the next routine inspection. You may request a preliminary hearing to file exceptions to and contest the findings of the inspection report or you may request the commissioner to extend the time allowed for compliance. The request must be filed with the commissioner within 24 hours of receipt of the notice of violation, excluding Saturdays, Sundays and legal holidays. To notify the Chicago Department of Public Health when a serious violation has been corrected, call 312-742-FOOD (742-3663). A copy of the signed inspection report shall be retained by the food establishment and be available at all times for review by the Chicago Department of Public Health upon request.



Chicago Department of Public Health
Food Protection Division
Food Establishment Inspection Report
Form - 1410



Licensee # 1801390	Inspection Type 3	Re-Inspection of Insp. #	Date of Previous Inspection	Category Type 22	Trip # 1
Date of Inspection 11/19/07	Time Started 2:15	Time Completed 4:15	Sanitarian Badge # 372379	Supv. Badge # 317	Running Hot Water Y N

Business Address 575 W 18th St	Zip Code 60608	Location on Site 1st	Risk 1 2 3	<input type="checkbox"/> License Suspended
DBA Nuevo Leon Restaurant	AKA Nuevo Leon Rest			<input type="checkbox"/> License Re-instated
Name of Certified Manager On Duty Daniel Gutierrez	Certificate # HWE 77471	Expiration Date 7/3/08		Citation(s) Issued Y N

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified, registered, Environmental Health Sanitarian.

Violation #	Correct By
16 Observed cutting boards in poor repair deep grooves instructed to replace same, possibly source of cross-contamination	11/26/07
33 Clean and sanitize all food contact tables, tops prepared clean stove, Steamtable	
34 Clean floor remove standing water from 1st + basement floors also clean all floor drains	
35 Wall covering missing in ladies room must replace	
36 Light shields in prep area need cleaning and end caps	
38 Ladies room / toilet needs repair (has 2000 stalls)	
48 Discussed the HACCP concept reminded to keep hot food 140°F or above cold food 40°F or below 0°F for frozen Cooling from 140°F to 70°F in 2 hrs 70°F to 40°F in additional 4 hrs Repeating all potentially hazardous food to 165°F Time + Temperature Log 6 over	

7-42-070 REINSPECTION FEE: A \$50 re-inspection fee shall be assessed against the Licensee of any establishment for each inspection conducted by the Department of Public Health to address a violation previously identified by the department.

Sanitarian Signature <i>[Signature]</i>	Signature of Person Report Discussed With <i>[Signature]</i>	Title Manager	Date 11/19/07
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White Copy: Chicago Department of Public Health / Food Protection Division Yellow Copy: Licensee Pink Copy: Transient

This food establishment was last inspected by the Chicago Department of Public Health on November 19, 2007

REP 15/11/07

The inspection found the following violations of key portions of Chicago's Health Code:

(Sanitarian: Check all areas that apply)

- Food item(s) spoiled, in poor condition, unapproved source, no labels
- Inadequate food protection *X 2*
- Personnel: poor hygienic practices/ infection control *CDI*
- Inadequate equipment and utensil sanitation
- Lack of cold/hot water, lack of water pressure, inadequate plumbing
- Inadequate waste water disposal
- Insufficient toilet or hand washing facilities for staff and/or customers
- Evidence of insects or rodents
- Establishment not rodent-proofed
- Refuse areas, waste grease and storage areas not clean. Containers not covered.
- Smoking/non-smoking areas not clearly designated
- No certified Food Manager on duty
- Toxic items not properly labeled, stored, used
- Inspection Report Summary not visible to customers
- Continued non-compliance with health codes
- Previous Inspection Report not available
- Other _____

Signature of Inspecting Sanitarian: J Mann / H. Bakun / D. Bhattacharya *CDI. Corrected During Inspection*

Business Name: Nuevo Leon Restaurant
Address: 1515 W. 18TH ST
CHICAGO IL 60608

City of Chicago
Richard M. Daley
Mayor

If you have a complaint about a food establishment,
please phone 311 (TTY users dial 312/744-8599)

Chicago Dept. of Public Health
Food Protection Division
Commissioner: Terry Mason M.D., F.A.C.S

By order of the Municipal Code of Chicago, this Inspection Report must be posted in plain view of this establishment's customers. Altering or removing this document is punishable by law.



White copy to Establishment; Yellow Copy to File; Pink copy to Supervisor



This food establishment was last inspected by the Chicago Dept. of Public Health

on 12 12 07

This establishment was found to be in substantial compliance with Chicago's Health Code.

Signature of Inspecting sanitarian Mann

Business Name	<u>Uevokson Restaurant</u>
Address	<u>515 W 18th St, 60608</u>
	<u>Report 24426 Risk 1</u>

If you have a complaint about a food establishment, please phone 311. (TTY users dial 312-744-8599)

City of Chicago
Richard M. Daley
Mayor



Chicago Dept. of Public Health
Food Protection Division

Commissioner Terry Mason
M.D., F.A.C.S.

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