

**Department of Public Health and Social Services
Division of Environmental Health**

Food Establishment Inspection Report

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NO. 02490

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular			0	07/23/2020	LUCKY TOO
Follow-up	✓	✓		TIME IN	TIME OUT
Complaint			RATING	7:12 PM	7:30 PM
Investigation			A	SANITARY PERMIT NO.	LOCATION (Address)
Other:				200700518	LOT 7024-1 NEW 600 S. 4525, Y160
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations
BAR			1	087-0082	0
					No. of Repeat Risk Factor/Intervention Violations
					0
					RISK CATEGORY
					2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status		COS	R	PTS
Supervision				
1	IN OUT			6
Person in charge present, demonstrates knowledge, and performs duties				
Employee Health				
2	IN OUT			6
Management awareness, policy present				
3	IN OUT			6
Proper use of reporting, restriction & exclusion				
Good Hygienic Practices				
4	IN OUT N/A N/O			6
Proper eating, tasting, drinking, betelnut, or tobacco use				
5	IN OUT N/A N/O			6
No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands				
6	IN OUT N/A N/O			6
Hands clean and properly washed				
7	IN OUT N/A N/O			6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed				
8	IN OUT			6
Adequate handwashing facilities supplied & accessible				
Approved Source				
9	IN OUT			6
Food obtained from approved source				
10	IN OUT N/A N/O			6
Food received at proper temperature				
11	IN OUT			6
Food in good condition, safe, and unadulterated				
12	IN OUT N/A N/O			6
Required records available: shelfstock tags, parasite destruction				
Protection from Contamination				
13	IN OUT N/A			6
Food separated and protected				
14	IN OUT N/A			6
Food contact surfaces: cleaned & sanitized				
15	IN OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food				
Potentially Hazardous Food (TCS Food)				
16	IN OUT N/A N/O			6
Proper cooking time and temperatures				
17	IN OUT N/A N/O			6
Proper reheating procedures for hot holding				
18	IN OUT N/A N/O			6
Proper cooling time and temperatures				
19	IN OUT N/A N/O			6
Proper hot holding temperatures				
20	IN OUT N/A			6
Proper cold holding temperatures				
21	IN OUT N/A N/O			6
Proper date marking and disposition				
Consumer Advisory				
22	IN OUT N/A			6
Consumer Advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
23	IN OUT N/A			6
Pasteurized foods used; prohibited foods not offered				
Chemical				
24	IN OUT N/A			6
Food additives: approved and properly used				
25	IN OUT			6
Toxic substances properly identified, stored, used				
Conformance with Approved Procedures				
26	IN OUT N/A			6
Compliance with variance, specialized process, and HACCP plan				

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status		COS	R	PTS
Safe Food and Water				
27	Pasteurized eggs used where required			1
28	Water and ice from approved source			2
29	Variance obtained for specialized processing methods			1
Food Temperature Control				
30	Proper cooling methods used; adequate equipment for temperature control			1
31	Plant food properly cooked for hot holding			1
32	Approved thawing methods used			1
33	Thermometer provided and accurate			1
Food Identification				
34	Food properly labeled; original container			1
Prevention of Food Contamination				
35	Insects, rodents, and animals not present			2
36	Contamination prevented during food preparation, storage & display			1
37	Personal cleanliness			1
38	Wiping cloths: properly used and stored			1
39	Washing fruits and vegetables			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.				
Proper Use of Utensils				
40	In-use utensils: properly stored			1
41	Utensils, equipment and linens: properly stored, dried, handled			1
42	Single-use/single-service articles: properly stored, used			1
43	Gloves used properly			1
Utensils, Equipment and Vending				
44	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	Warewashing facilities: installed, maintained, used; test strips			1
46	Nonfood-contact surfaces clean			1
Physical Facilities				
47	Hot & cold water available, adequate pressure			2
48	Plumbing installed; proper backflow devices			2
49	Sewage and wastewater properly disposed			2
50	Toilet facilities: properly constructed, supplied, & cleaned			2
51	Garbage/refuse properly disposed; facilities maintained			2
52	Physical facilities installed, maintained, and clean			1
53	Adequate ventilation and lighting; designated areas use			1
Documents and Placards				
54	Sanitary Permit, Health Certificates valid and posted			2

Person in Charge (Print and Sign) X TRUNG NGUYEN

Date: 07/23/2020

DEH Inspector (Print and Sign) V. RAJAMUNDO, PHD

Follow-up (Circle one): YES NO Follow-up Date N/A

ServSafe
National Restaurant Association

ServSafe® CERTIFICATION

TRUNG NGUYEN

for successfully completing the standards set forth for the ServSafe Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

19732
CERIFICATION NUMBER

19732
EXAM FORM NUMBER

7/18/2020
DATE OF EXPIRATION
Local laws apply. Check for recertification requirements.

7/18/2025
DATE OF EXPIRATION
Check for recertification requirements.



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Contact us with questions at 233 S. Wacker Drive, Suite 3600, Chicago, IL 60606-6383 or ServSafe@restaurant.org.