

Food Inspection Program

Business Name: Ponderosa Steakhouse # 596 Operator: Metromedia Steakhouse Co, LP Phone: 263-8304

Address: 110 Lincoln Way East Chgo City: Chicago ZIP: 17201 Seat/Checkouts: 176

General Health Record ID: PR 2007-1146 Date: 09/18/07 EHS: 176 Activity Time: Travel Time:

Red High Risk Factors

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.

Compliance Status		CDI	R	PTS	Compliance Status		CDI	R	PTS
Demonstration of Knowledge									
0100	IN OUT			5	Potentially Hazardous Food Time/Temperature				
PIC certified by accredited program, or compliance with Code, or correct answers				5	1600	IN OUT N/A N/O			30
0200	IN OUT			5	Proper hot holding temperatures (<130°F)				
Food Worker Cards current for all food workers; new food workers trained				5	1710	IN OUT N/A N/O			25
				5	Proper hot holding temperatures (between 130°F to 139°F)				
				5	1720	IN OUT N/A N/O			5
				5	Proper cooking time and temperature				
				25	1800	IN OUT N/A N/O			25
				25	No room temperature storage; proper use of time as a control, procedures available				
				15	1900	IN OUT N/A N/O			15
				10	Proper reheating procedures for hot holding				
				5	2110	IN OUT N/A			10
				5	Proper cold holding temperatures (> 45°F)				
				5	2120	IN OUT N/A			5
				5	Proper cold holding temperatures (between 42°F to 45°F)				
				5	2200	IN OUT N/A			5
				5	Accurate thermometer provided and used to evaluate temperature of PHF				
Consumer Advisory									
2300	IN OUT N/A			5	Proper Consumer Advisory posted for raw or undercooked foods				
Highly Susceptible Population									
2400	IN OUT N/A			10	Pasteurized foods used as required; prohibited foods not offered				
Chemical									
2500	IN OUT			10	Toxic substances properly identified, stored, used				
Conformance with Approved Procedures									
2600	IN OUT N/A			10	Compliance with risk control plans, variances, or mobile unit plan of operation				
2700	IN OUT N/A			10	Variance obtained for specialized processing methods (e.g., ROP)				

- Service**
- 128 Scheduled
 - 129 Return
 - 126 Fld PI Rvw
 - 130 Complaint
 - 133 Illness / Injury
 - 134 Permit Inv.
 - 136 Field Education
 - 127 Pre-Operat.
 - 106 HACCP

- Results**
- 01 Satisfactory
 - 02 Unsatisfactory
 - 03 Complete
 - 04 Incomplete

- Action**
- 04 Suspend
 - 07 Approved
 - 10 Disapproved
 - 26 Follow-up Req'd

- Meals Served**
- 6020 Breakfast
 - 6025 Lunch
 - 6030 Dinner
 - 6035 Cater
 - 6040 Other

- Meal Observed**
- 6045 Breakfast
 - 6050 Lunch
 - 6055 Dinner
 - 6060 Cater
 - 6065 Other

Blue low Risk Factors

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.

Compliance Status		CDI	R	PTS	Compliance Status		CDI	R	PTS
Food Temperature Control									
2800	Food received at proper temperature			5	Utensils and Equipment				
2900	Adequate equipment for temperature control			5	4000	Food and non-food surfaces properly used and constructed; cleanable			5
3000	Proper thawing methods used			3	4100	Warewashing facilities properly installed, maintained, used; test strips available and used			5
Food Identification									
3100	Proper labeling, signage			5	4200	Food — contact surfaces maintained, cleaned, sanitized			5
Protection from Contamination									
3200	Insects, rodents, animals not present; entrance controlled			5	4300	Non-food — contact surfaces maintained and clean			3
3300	Potential food contamination prevented during preparation, storage, display			5	Physical Facilities				
3400	Wiping cloths properly used, stored			5	4400	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5
3500	Employee cleanliness and hygiene			3	4500	Sewage, wastewater properly disposed			5
3600	Proper eating, tasting, drinking, or tobacco use			3	4600	Toilet facilities properly constructed, supplied, cleaned			3
Proper Use of Utensils									
4700	Multi-use utensils properly stored			3	4700	Garbage, refuse properly disposed; facilities maintained			3
3800	Utensils, equipment, linens properly stored, used, handled			3	4800	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2
3900	Single-use and single-service articles properly stored, used			3	4900	Adequate ventilation, lighting; designated areas used			2
				2	5000	Posting of permit; mobile establishment name easily visible			2

Red Critical Points	—
Blue Points	24
Total Points	24

Based on an inspection this day, the above items are violations, which must be corrected in the time specified by the health officer. A food establishment permit may be suspended without warning, notice or hearing if the requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report. The permit will be suspended if an imminent hazard exists or there are 75 or more red critical points or if there are 101 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspection report if a written request is filed with the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not stay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any person who requests it under the provision of the Right to Know Law.

Person in Charge (Printed Name): Michele Mond (Signature): Michele Mond

Regulatory Authority (Printed Name): Alicia Schorvey (Signature): Alicia Schorvey

CCIS

Sanitation Survey Report

Food Inspection Program

Page 2 of 2

Business Name:

Operator:

Phone:

Ponderosa Steakhouse # 596 Metromedia Steakhouse (W. I.R. 263-8304)

Address

City

ZIP

Seats Checkouts

1110 Lincoln Way East Chgo 17201 176

General Health Record ID

P/E

Date

EHS

Activity Time

Travel Time

PR 21007-146 091807

m

m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
<u>WIC</u>	<u>39.3°</u>		
<u>WIF</u>	<u>17°</u>		
<u>Bakery Cooler</u>	<u>40.8°</u>		
<u>Salad Cooler</u>	<u>40.9°</u>		
<u>Dessert</u>	<u>40.2°</u>		

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OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
<u>4300</u>	<u>Grills in WIC need cleaned</u>	<u>2</u>
<u>3300</u>	<u>Uncovered food in WIC</u>	<u>1</u>
<u>3300</u>	<u>Uncovered food in Bakery cooler</u>	<u>1</u>
<u>3100</u>	<u>unlabeled food/no dates in WIC</u>	<u>5</u>
<u>3100</u>	<u>unlabeled food / no dates in Bakery Cooler</u>	<u>1</u>
<u>3100</u>	<u>Unlabeled/no dates on food in WIF</u>	<u>1</u>
<u>3300</u>	<u>Uncovered food in WIF</u>	<u>1</u>
<u>3100</u>	<u>Scoop stored in Ice Machine in back</u>	<u>3</u>
<u>3300</u>	<u>Ice Lid open in drink station on (L) in (L)</u>	<u>1</u>
<u>3300</u>	<u>Salt on floor</u>	<u>1</u>
<u>3300</u>	<u>Potatoes stored on floor in Storage</u>	<u>1</u>
<u>2900</u>	<u>No back up thermometer</u>	<u>5</u>

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Blue Points	<u>24</u>
Total Points	<u>24</u>

Comments

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Person in Charge (Printed Name) Michele Mond (Signature) michele mond
 Regulatory Authority (Printed Name) Alicia Schooley (Signature) Alicia Schooley