

CCIS

262-0081

Sanitation Survey Report

Food Inspection Program

Page 1 of 3

Business Name: Dakota Steakhouse & Saloon Inc Operator: PERRY Panagias Phone: 264-1080

Address: 1095 Wayne Avenue Chbg City: Chgo ZIP: 17201 Seat/Checkouts: 115

General Health Record ID: PR 2007-196 P/E: Date: 12/28/07 EHS: Activity Time: Travel Time: m m

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.

IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable CDI = corrected during inspection R = repeat violation

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Demonstration of Knowledge (PIC certified, Food Worker Cards), Employee Health (Proper ill worker practices), Preventing Contamination by Hands (Hands washed, RTE foods), Approved Source (Food obtained, Water supply), Protection from Cross Contamination (Food contact surfaces, Raw meats).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (Proper cooling, hot holding, cooking), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Population (Pasteurized foods), Chemical (Toxic substances), Conformance with Approved Procedures (Compliance with risk control plans).

Service

- 128 [x] 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 [x] Complete
04 [] Incomplete

Action

- 04 [] Suspend
07 [x] Approved
10 [] Disapproved
26 [] Follow-up Req'd

Meals Served

- 6020 [] Breakfast
6025 [] Lunch
6030 [x] 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.

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control (Food received, Adequate equipment), Food Identification (Proper labeling), Protection from Contamination (Insects, rodents, Potential food contamination), Proper Use of Utensils (In-use utensils, Utensils, equipment).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (Food and non-food surfaces, Warewashing facilities), Physical Facilities (Plumbing, Sewage, Toilet facilities, Garbage, Physical facilities).

Summary table with rows: Red Critical Points (20), Blue Points (18), Total Points (38)

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.

Person in Charge (Printed Name): Alicia Schooley (Signature): Alicia Schooley

Food Inspection Program

Page 2 of 3

Business Name: Dakota Steakhouse & Saloon Inc. Perry Panagas Operator: Perry Panagas Phone: 264-1080

Address: 1095 Wayne Avenue Chgo City: 17201 ZIP: 115 Seat/Checkouts: 1

General Health Record ID: PR 2007-1196 P/E: 122807 Date: 122807 EHS: 122807 Activity Time: m Travel Time: m

TEMPERATURE OBSERVATIONS

Item / Location	Temp (°F)	Item / Location	Temp (°F)
WIC Beer	39°		
Prep Cooler	36.2°		
2 Door Cooler	36.7°		

- 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

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
4800	Floor needs cleaned	2
1000	Unlabeled, NO Date, on Tartar Sauce, this needs thrown away	10
1000	Unlabeled, NO Date, on Pasta Salad, this needs thrown away	-
3100	Unlabeled, NO Date, on Cheese	5
4800	Fire extinguisher expired, this needs serviced immediately	1
3300	Coffee filters w/coffee in uncovered	5
3800	Empty coffee filters not covered	1
3800	Forks by prep area stored handles down <i>(reused)</i>	3
2500	Unlabeled bottle by prep area	10
3100	Ice scoop needs a holder, covered by dirty aprons - needs washed before use	3
3800	All silverware clean by dishwashing area stored w/handles down - needs re-washed before use	-

Red Critical Points	<u>20</u>
Blue Points	<u>18</u>
Total Points	<u>38</u>

Comments

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) _____ (Signature) _____

Regulatory Authority (Printed Name) Alicia Schawley (Signature) Alicia Schawley

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Food Inspection Program

Page 3 of 3

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Operator:

Phone:

Dakota Steakhouse & Saloon Inc. Perry Panagos 264-1080

Address

City

ZIP

Seal Checkouts

1095 Wayne Avenue Chbg

17201

115

General Health Record ID

P/E

Date

EHS

Activity Time

Travel Time

PR 2007-1916 122807

m

m

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
3300	Uncovered food below prep table in cooler	—
4800	Seals need replaced on prep table cooler	—
4500	Exhaust hood needs cleaned	—
4800	Clean between equipment	—
4800	Clean behind equipment	—
4800	Clean under equipment	—
4800	Clean equipment	—
	<u>This place needs a real good cleaning</u>	

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Person in Charge (Printed Name) _____ (Signature) _____
 Regulatory Authority (Printed Name) Alicia Schooley (Signature) Alicia Schooley