


### Food Establishment Inspection Report

<b>As Governed by Elk Grove Village Code Section 3-5A</b> Elk Grove Village Community Development Department Environmental Health Division 901 Wellington Avenue, Elk Grove Village, IL 60007 Ph: (847) 357-4240 Fax: (847) 357-4222		No. of Risk Factor/Intervention Violations: 1	Date: 5/26/2020	
		No. of Repeat Risk Factor/Intervention Violations: 0	Risk Category: 1	
Establishment: EVERGROUP INC.	License/Permit No: EH18-0032	Permit Holder: ERIKA HRDINOVA		
Street Address: 1020 W. DEVON AVE.		Purpose of Inspection: Routine		

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Designated compliance statuses for each numbered item  
**IN**=In Compliance **OUT**=Not In Compliance **N/O**=Not Observed **N/A**=Not Applicable

Risk factors are important 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. Risk factors require immediate correction.

Mark "X" in appropriate box for COS and/or R  
**COS**=Corrected On-Site During Inspection **R**=Repeat Violation

Compliance Status			COS	R
<b>SUPERVISION</b>				
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		
2	IN	Certified Food Protection Manager (CFPM).		
<b>EMPLOYEE HEALTH</b>				
3	OUT	Management, food employee and conditional employee; knowledge, responsibilities, and reporting.	X	
4	IN	Proper use of restriction and exclusion.		
5	IN	Procedures for responding to vomiting and diarrheal events.		
<b>GOOD HYGIENIC PRACTICES</b>				
6	IN	Proper eating, tasting, drinking, or tobacco use.		
7	IN	No discharge from eyes, nose, and mouth.		
<b>PREVENTING CONTAMINATION BY HANDS</b>				
8	IN	Hands clean and properly washed.		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed.		
10	IN	Adequate hand washing sinks properly supplied and accessible.		
<b>APPROVED SOURCE</b>				
11	IN	Food obtained from approved source.		
12	IN	Food received at proper temperature.		
13	IN	Food in good condition, safe, and unadulterated.		
14	N/A	Required records available: shell stock tags, parasite destruction.		

Compliance Status			COS	R
<b>PROTECTION FROM CONTAMINATION</b>				
15	IN	Food separated and protected.		
16	IN	Food-contact surfaces; cleaned and sanitized.		
17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food.		
<b>TIME/TEMPERATURE CONTROL FOR SAFETY</b>				
18	IN	Proper cooking time and temperatures.		
19	IN	Proper reheating procedures for hot holding.		
20	IN	Proper cooling time and temperature.		
21	IN	Proper hot holding temperatures.		
22	IN	Proper cold holding temperatures.		
23	IN	Proper date marking and disposition.		
24	IN	Time as a Public Health Control; procedures and records.		
<b>CONSUMER ADVISORY</b>				
25	N/A	Consumer advisory provided for raw/undercooked food.		
<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>				
26	IN	Pasteurized foods used; prohibited foods not offered.		
<b>FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES</b>				
27	N/A	Food additives; approved and properly used.		
28	IN	Toxic substances properly identified, stored, and used.		
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
29	IN	Compliance with variance/specialized process/HACCP.		

#### GOOD RETAIL PRACTICES

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

Compliance Status			COS	R
<b>SAFE FOOD AND WATER</b>				
30	IN	Pasteurized eggs used where required.		
31	IN	Water and ice from approved source.		
32	IN	Variance obtained for specialized processing methods.		
<b>FOOD TEMPERATURE CONTROL</b>				
33	IN	Proper cooling methods used; adequate equipment for temperature control.		
34	IN	Plant food properly cooked for hot holding.		
35	IN	Approved thawing methods used.		
36	IN	Thermometers provided and accurate.		
<b>FOOD IDENTIFICATION</b>				
37	IN	Food properly labeled; original container.		
<b>PREVENTION OF FOOD CONTAMINATION</b>				
38	IN	Insects, rodents, and animals not present.		
39	IN	Contamination prevented during food preparation, storage and display.		
40	IN	Personal cleanliness.		
41	IN	Wiping cloths; properly used and stored.		
42	IN	Washing fruits and vegetables.		

Compliance Status			COS	R
<b>PROPER USE OF UTENSILS</b>				
43	IN	In-use utensils; properly stored.		
44	IN	Utensils, equipment and linens: properly stored, dried, and handled.		
45	IN	Single-use/single-service articles: properly stored and used.		
46	IN	Gloves used properly.		
<b>UTENSILS, EQUIPMENT, AND VENDING</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
48	IN	Ware/washing facilities: installed, maintained, and used; test strips.		
49	IN	Non-food contact surfaces clean.		
<b>PHYSICAL FACILITIES</b>				
50	IN	Hot and cold water available; adequate pressure.		
51	IN	Plumbing installed; proper backflow devices.		
52	IN	Sewage and waste water properly disposed.		
53	IN	Toilet facilities; properly constructed, supplied, and cleaned.		
54	IN	Garbage and refuse properly disposed; facilities maintained.		
55	IN	Physical facilities installed, maintained, and clean.		
56	IN	Adequate ventilation and lighting; designated areas used.		
<b>EMPLOYEE TRAINING</b>				
57	IN	All food employees have food handler training.		
58	IN	Allergen training as required.		

### Food Establishment Inspection Report

Establishment: EVERGROUP INC.	Establishment #: EH18-0032	Date: 5/26/2020
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Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: \_\_\_\_\_ PPM: \_\_\_\_\_ Heat: \_\_\_\_\_

#### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
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#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
3	Review and sign attached sick reporting agreement, keep on file with your buisness records. - Immediately
14	N/A -
25	N/A -
27	N/A -
<p>Shared Kitchen Vendor - Renewal Inspection:</p> <p>This inspection was conducted virtually, to maintain social distancing, during the Governor's orders in response to the Covid-19 pandemic, with an emphasis on verifying the status of foodborne illness risk factors and priority items.</p> <p>Continue to follow applicable executive orders regarding allowable services, face coverings and social distancing.</p> <p>Continue to follow CDC and FDA guidance for foodservice establishments. Frequently disinfect high-touch surfaces and monitor for employee illness. Please contact the Health Division if you have any reported positive Covid-19 cases.</p> <p>Items Prepared: Real Fruit Tea</p> <p>Supplier: Costo, Restaurant Depot, Gordon's. Reviewed transportation requirements.</p> <p>Retail/Wholesale: Approved only for retail sale though EGV Health Division. Currently also approved through IDPH for wholesale.</p> <p>Label: Sample provided, ok. (Include item name, ingredients, weight, and company name/contact info. If applicable add: allergen statement, expiration date, or "perishable/keep refrigerated." May also include "produced at" with the shared kitchen's address.)</p> <p>Certifications: Current manager sanitation certificate provided, renew as necessary for full time coverage. Any new staff must obtain a Food Handler Training Certificate. Allergen Training recommended.</p> <ul style="list-style-type: none"> <li>Reviewed basic sanitation practices (no bare hand contact with RTE food)</li> <li>All food prep and storage must occur at/in the kitchen.</li> <li>Food and equipment left on site should be labeled with your company name.</li> </ul> <p>Approved through 5/31/21, please contact the Health Division if there are any menu or service changes.</p> <p>Received By: Erika Hrdinova</p>	

CFPM Verification (Name, Expiration Date, ID#)			
Erika Hrdinova 21658857 1/16/2025			

HACCP Topic:

Signature Attached to Record Person in Charge (Signature) Signature Attached to Record	Date: 5/26/2020
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Inspector Signature: Christine Czernecki	Follow-Up: No	Follow-Up Date:
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