

PREPARED FOR Jordan Reyes · Chicago Sun-Times

REQUEST Full inspection history and violation detail for one establishment, with citations to the originating city records.

Sample Restaurant & Cantina

4014 W SAMPLE ST, CHICAGO, IL 60623 · SOUTH LAWDALE


FAIL

About this sample. The establishment name and address above are fictitious. Every inspection ID, date, result and violation below is a real, unmodified record from the City of Chicago's Food Inspections dataset, so each citation URL resolves to the genuine source. Reports we prepare for you name the real establishment.

CURRENT RESULT	Fail · 2026-07-27
INSPECTION TRIGGER	Complaint Re-Inspection
RISK CATEGORY	Risk 1 (High)
GRADED INSPECTIONS ON RECORD	14
FAILURES ON RECORD	7
CITY LICENCE NUMBER	2663700

Why this record stands out

This establishment has failed 7 of its 14 graded inspections. Citywide, 62% of all 40,259 restaurant and bar failures since 2010 come from just 5,254 establishments that have failed three or more times — this one sits firmly in that group.

Its recent failures were triggered by public complaints rather than the routine schedule. Across the full dataset, complaint-driven inspections fail 34% of the time against 22% for routine visits, so the trigger is itself a signal worth reporting.

Inspection history and violations

Priority violations are listed before core violations within each inspection, matching the order used on gutcheckchicago.com. Pest findings are tagged only where the inspector recorded evidence, not where a structural risk was noted.

2026-07-27

 Fail

COMPLAINT RE-INSPECTION

Source

City of Chicago Food Inspections · dataset 4ijn-s7e5 · inspection_id 2640202

https://data.cityofchicago.org/resource/4ijn-s7e5.json?inspection_id=2640202

#59 PRIORITY

 ROACHES

 MICE / RATS

 DROPPINGS

Previous Priority Foundation Violation Corrected

PREVIOUS PRIORITY FOUNDATION VIOLATION NOT CORRECTED FROM REPORT #2639883 ON 7-20-26:38-: OBSERVED OVER 60 RAT DROPPINGS SCATTERED INSIDE BOTTOM COMPARTMENTS OF COOLERS AND PREP TABLES IN REAR PREP AREA, ON FLOOR ALONG WALLS AND CORNERS IN REAR PREP AREA, ON FLOOR INSIDE CRAWL SPACE UNDER ELEVATED FLOORING, ON FLOOR ALONG WALLS UNDER FRONT COUNTER, ON FLOOR ALONG WALLS IN REAR STORAGE AREA, ALONG STAIRWAY LEADING TO BASEMENT, ON FLOOR ALONG WALLS AND CORNERS IN BASEMENT UNDER UNUSED EQUIPMENT, NEAR WATER HEATER, ON FLOOR ALONG WALLS AND CORNERS IN FRONT AND REAR BASEMENT AREAS. OBSERVED 8 LIVE ROACHES CRAWLING ON FLOOR, WALL AND REACH-IN FREEZER IN REAR PREP AREA, AND ON WALL AND FLOOR IN DINING AREA. INSTRUCTED MANAGER TO CALL AN EXTERMINATOR FOR SERVICE AND CLEAN AND SANITIZE ALL AREAS. PRIORITY 7-42-090 CITATION ISSUED

#61 PRIORITY

Summary Report Displayed And Visible To The Public

PREVIOUS INSPECTION REPORT SUMMARY FROM 7-20-26 WAS NOT POSTED AND WAS NOT VISIBLE TO CUSTOMERS. INSPECTION REPORT SUMMARY SHALL BE POSTED IN PLAIN VIEW OF CUSTOMERS. PRIORITY FOUNDATION 7-42-010B CITATION ISSUED

#37 CORE

Food Properly Labeled; Original Container

3-302.12 OBSERVED BULK CONTAINERS NOT LABELED IN PREP AREA. INSTRUCTED MANAGER TO LABEL ALL BULK CONTAINERS WITH COMMON NAME OF FOOD.

#38 CORE

Insects, Rodents, & Animals Not Present

6-202.15 OBSERVED 1/4" GAP AT BOTTOM OF FRONT AND REAR DOOR. INSTRUCTED MANAGER TO SEAL ALL OUTER OPENINGS ON DOOR TO PREVENT PEST ENTRY.

#38 CORE

 ROACHES

 MICE / RATS

Insects, Rodents, & Animals Not Present

6-501.112 OBSERVED DEAD ROACHES ON FLOOR AND EQUIPMENT IN REAR PREP AREA. OBSERVED DEAD MOUSE ON FLOOR IN REAR BASEMENT AREA. INSTRUCTED MANAGER TO REMOVE ALL DEAD ROACHES AND MICE IN ALL AREAS.

#39 CORE

Contamination Prevented During Food Preparation, Storage & Display

OBSERVED BULK CONTAINERS NOT COVERED IN REAR PREP AREA. INSTRUCTED MANAGER TO COVER ALL BULK CONTAINERS TO PROTECT FROM CONTAMINATION.

#40 CORE

Personal Cleanliness

OBSERVED FOOD HANDLERS NOT WEARING HAIR RESTRAINTS. ALL FOOD HANDLERS MUST WEAR EFFECTIVE HAIR RESTRAINTS.

#41 CORE

Wiping Cloths: Properly Used & Stored

3-304.14 OBSERVED SOILED WIPING CLOTHS STORED ON SINKS AND PREP TABLES. INSTRUCTED MANAGER TO STORE WIPING CLOTHS IN SANITIZING SOLUTION BETWEEN USES.

#43 CORE

In-Use Utensils: Properly Stored

3-304.12 OBSERVED BOWLS AND CUPS USED AS DISPENSING UTENSILS. INSTRUCTED MANAGER TO PROVIDE LONG HANDLE DISPENSING UTENSILS WITH HANDLE ABOVE FOOD TO PREVENT CONTAMINATION.

#45 CORE

Single-Use/Single-Service Articles: Properly Stored & Used

4-903.11(A; C) OBSERVED SINGLE SERVICE ARTICLES NOT INVERTED IN PREP AREA. INSTRUCTED MANAGER TO INVERT ALL SINGLE SERVICE ARTICLES TO PROTECT FROM CONTAMINATION.

#47 CORE

Food & Non-Food Contact Surfaces Cleanable, Properly Designed, Constructed & Used

4-501.11 OBSERVED DAMAGED DOOR GASKETS ON COOLERS. INSTRUCTED MANAGER TO REPAIR/REPLACE COOLER DOOR GASKETS.

#49 CORE

Non-Food/Food Contact Surfaces Clean

4-602.13 OBSERVED FOOD DEBRIS AND SPILLS ON INTERIOR AND EXTERIOR SURFACES OF COOKING EQUIPMENT, COOLERS, FREEZERS, PREP TABLES, SHELVING UNITS. INSTRUCTED MANAGER TO CLEAN AND MAINTAIN.

#52 CORE



Sewage & Waste Water Properly Disposed

5-403.12 OBSERVED RAW SEWAGE ON FLOOR AND TWO LARGE CONTAINERS OF SEWAGE IN BASEMENT. INSTRUCTED MANAGER TO REMOVE, CLEAN, AND SANITIZE ALL AREAS.

#55 CORE

Physical Facilities Installed, Maintained & Clean

6-501.11 OBSERVED OPENINGS ALONG OUTLETS, DAMAGED WALL TILES AND FLOOR TILES IN PREP AREA. INSTRUCTED MANAGER TO REPAIR AND MAINTAIN.

#55 CORE

Physical Facilities Installed, Maintained & Clean

6-501.114 OBSERVED EXCESSIVE CLUTTER AND DIRTY DISHES IN THE DISHWASHING AREA, UNUSED ARTICLES AND EQUIPMENT STORED IN PREP AND BASEMENT AREAS. INSTRUCTED MANAGER TO REMOVE ALL UNNECESSARY ARTICLES TO PREVENT PEST HARBORAGE.

#55 CORE

Physical Facilities Installed, Maintained & Clean

6-501.11 OBSERVED WATER LEAKING FROM CEILING IN PREP AREA. OBSERVED OPENINGS IN CEILING NEAR VENTILATION HOOD. INSTRUCTED MANAGER TO REPAIR CEILING AND MAINTAIN.

2026-07-20

 Fail

SHORT FORM COMPLAINT

Source

City of Chicago Food Inspections · dataset 4ijn-s7e5 · inspection_id 2639883

https://data.cityofchicago.org/resource/4ijn-s7e5.json?inspection_id=2639883

#38 PRIORITY

 ROACHES

 MICE / RATS

 DROPPINGS

Insects, Rodents, & Animals Not Present

6-501.111 OBSERVED OVER 60 RAT DROPPINGS SCATTERED ON FLOOR INSIDE CRAWL SPACE UNDER ELEVATED FLOORING, ON FLOOR ALONG WALLS UNDER FRONT COUNTER, ON FLOOR ALONG WALLS IN REAR STORAGE AREA, ALONG STAIRWAY LEADING TO BASEMENT, ON FLOOR ALONG WALLS AND CORNERS IN BASEMENT NEAR WATER HEATER, ON FLOOR ALONG WALLS AND CORNERS IN FRONT AND REAR BASEMENT AREAS. OBSERVED OVER 30 MOUSE DROPPINGS SCATTERED ON LEDGES UNDER FRONT COUNTER AND ALONG STAIRWAY LEADING TO BASEMENT. OBSERVED LIVE ROACH ACTIVITY IN REAR PREP AREA. INSTRUCTED MANAGER TO CALL AN EXTERMINATOR FOR SERVICE, CLEAN AND SANITIZE ALL AREAS. PRIORITY FOUNDATION 7-38-020(A) CITATION ISSUED

#37 CORE

Food Properly Labeled; Original Container

3-302.12 OBSERVED BULK CONTAINERS NOT LABELED IN PREP AREA. INSTRUCTED MANAGER TO LABEL ALL BULK CONTAINERS WITH COMMON NAME OF FOOD.

#38 CORE

Insects, Rodents, & Animals Not Present

6-202.15 OBSERVED 1/4" GAP AT BOTTOM OF FRONT AND REAR DOOR. OBSERVED 1/4" GAP AT BOTTOM RIGHT SIDE OF REAR EXTERIOR DOOR INSTRUCTED MANAGER TO SEAL ALL OUTER OPENINGS ON DOOR TO PREVENT PEST ENTRY.

#38 CORE

 ROACHES

Insects, Rodents, & Animals Not Present

6-501.112 OBSERVED DEAD ROACHES ON FLOOR AND EQUIPMENT IN REAR PREP AREA. INSTRUCTED MANAGER TO REMOVE ALL DEAD ROACHES IN ALL AREAS.

#41 CORE

Wiping Cloths: Properly Used & Stored

3-304.14 OBSERVED SOILED WIPING CLOTHS STORED ON SINKS AND PREP TABLES. INSTRUCTED MANAGER TO STORE WIPING CLOTHS IN SANITIZING SOLUTION BETWEEN USES.

#43 CORE

In-Use Utensils: Properly Stored

3-304.12 OBSERVED BOWLS USED AS DISPENSING UTENSILS. INSTRUCTED MANAGER TO PROVIDE LONG HANDLE DISPENSING UTENSILS WITH HANDLE ABOVE FOOD TO PREVENT CONTAMINATION.

#45 CORE

Single-Use/Single-Service Articles: Properly Stored & Used

4-903.11(A;C) OBSERVED SINGLE SERVICE ARTICLES NOT INVERTED IN PREP AREA. INSTRUCTED MANAGER TO INVERT ALL SINGLE SERVICE ARTICLES TO PROTECT FROM CONTAMINATION.

#47 CORE

Food & Non-Food Contact Surfaces Cleanable, Properly Designed, Constructed & Used

4-501.11 OBSERVED DAMAGED DOOR GASKETS ON COOLERS. INSTRUCTED MANAGER TO REPAIR/REPLACE COOLER DOOR GASKETS.

#49 CORE

Non-Food/Food Contact Surfaces Clean

4-602.13 OBSERVED FOOD DEBRIS AND SPILLS ON INTERIOR AND EXTERIOR SURFACES OF COOKING EQUIPMENT, COOLERS, FREEZERS, PREP TABLES, SHELVING UNITS. INSTRUCTED MANAGER TO CLEAN AND MAINTAIN.

#55 CORE

Physical Facilities Installed, Maintained & Clean

6-501.11 OBSERVED OPENINGS ALONG OUTLETS IN PREP AREA. INSTRUCTED MANAGER TO REPAIR AND MAINTAIN.

#55 CORE

Physical Facilities Installed, Maintained & Clean

6-501.114 OBSERVED EXCESSIVE CLUTTER AND DIRTY DISHES IN THE DISHWASHING AREA, UNUSED ARTICLES AND EQUIPMENT STORED IN PREP AND BASEMENT AREAS. INSTRUCTED MANAGER TO REMOVE ALL UNNECESSARY ARTICLES TO PREVENT PEST HARBORAGE.

#55 CORE

Physical Facilities Installed, Maintained & Clean

6-501.11 OBSERVED WATER LEAKING FROM CEILING IN PREP AREA. OBSERVED OPENINGS IN CEILING NEAR VENTILATION HOOD. INSTRUCTED MANAGER TO REPAIR CEILING AND MAINTAIN.

2026-07-02

😊 Pass

COMPLAINT RE-INSPECTION

Source

City of Chicago Food Inspections · dataset 4ijn-s7e5 · inspection_id 2639322

https://data.cityofchicago.org/resource/4ijn-s7e5.json?inspection_id=2639322

#37 CORE

Food Properly Labeled; Original Container

3-302.12 OBSERVED BULK CONTAINERS NOT LABELED IN PREP AREA. INSTRUCTED MANAGER TO LABEL ALL BULK CONTAINERS WITH COMMON NAME OF FOOD.

#38 CORE  ROACHES

Insects, Rodents, & Animals Not Present

6-501.112 OBSERVED DEAD ROACHES ON FLOOR AND EQUIPMENT IN REAR PREP AREA. INSTRUCTED MANAGER TO REMOVE ALL DEAD ROACHES IN ALL AREAS.

#38 CORE

Insects, Rodents, & Animals Not Present

6-202.15 OBSERVED 1/4" GAP AT BOTTOM OF FRONT AND REAR DOOR. INSTUCTED MANAGER TO SEAL ALL OUTER OPENINGS ON DOOR TO PREVENT PEST ENTRY.

#41 CORE

Wiping Cloths: Properly Used & Stored

OBSERVED SOILED WIPING CLOTHS STORED ON SINKS AND PREP TABLES. INSTRUCTED MANAGER TO STORE WIPING CLOTHS IN SANITIZING SOLUTION BETWEEN USES.

#43 CORE

In-Use Utensils: Properly Stored

3-304.12 OBSERVED BOWLS USED AS DISPENSING UTENSILS. INSTRUCTED MANAGER TO PROVIDE LONG HANDLE DISPENSING UTENSILS WITH HANDLE ABOVE FOOD TO PREVENT CONTAMINATION.

#45 CORE

Single-Use/Single-Service Articles: Properly Stored & Used

OBSERVED SINGLE SERVICE ARTICLES NOT INVERTED IN PREP AREA. INSTRUCTED MANAGER TO INVERT ALL SINGLE SERVICE ARTICLES TO PROTECT FROM CONTAMINATION.

#47 CORE

Food & Non-Food Contact Surfaces Cleanable, Properly Designed, Constructed & Used

OBSERVED DAMAGED DOOR GASKETS ON COOLERS. INSTRUCTED MANAGER TO REPAIR/REPLACE COOLER DOOR GASKETS.

#49 CORE

Non-Food/Food Contact Surfaces Clean

OBSERVED FOOD DEBRIS AND SPILLS ON INTERIOR AND EXTERIOR SURFACES OF COOKING EQUIPMENT, COOLERS, FREEZERS, PREP TABLES, SHELVING UNITS. INSTRUCTED MANAGER TO CLEAN AND MAINTAIN.

#55 CORE

Physical Facilities Installed, Maintained & Clean

OBSERVED OPENINGS ALONG OUTLETS IN PREP AREA. INSTRUCTED MANAGER TO REPAIR AND MAINTAIN.

#55 CORE

Physical Facilities Installed, Maintained & Clean

OBSERVED EXCESSIVE CLUTTER AND DIRTY DISHES IN DISH WASHING AREA, UNUSED ARTICLES AND EQUIPMENT STORED IN PREP AND BASEMENT AREAS. INSTRUCTED MANAGER TO REMOVE ALL UNNECESSARY ARTICLES TO PREVENT PEST HARBORAGE.

2026-06-25

 Fail

COMPLAINT

Source

City of Chicago Food Inspections · dataset 4ijn-s7e5 · inspection_id 2639021
https://data.cityofchicago.org/resource/4ijn-s7e5.json?inspection_id=2639021

#38 PRIORITY

 MICE / RATS

 DROPPINGS

Insects, Rodents, & Animals Not Present

OBSERVED OVER 50 RAT DROPPINGS SCATTERED ON FLOOR ALONG WALLS AND CORNERS IN CORRIDOR NEAR REAR DOOR, IN REAR PREP AREA UNDER SHELVING UNITS NEAR WALK-IN COOLER AND FRONT PREP AREA ALONG WALLS. INSTRUCTED MANAGER TO CALL AN EXTERMINATOR FOR SERVICE, CLEAN AND SANITIZE ALL AREAS. PRIORITY FOUNDATION 7-38-020(A) CITATION ISSUED

#37 CORE

Food Properly Labeled; Original Container

OBSERVED BULK CONTAINERS NOT LABELED IN PREP AREA. INSTRUCTED MANAGER TO LABEL ALL BULK CONTAINERS WITH COMMON NAME OF FOOD.

#37 CORE

Food Properly Labeled; Original Container

OBSERVED PACKAGED FLAN NOT PROPERLY LABELED WITH BUSINESS NAME, ADDRESS, INGREDIENTS, ETC IN DISPLAY COOLER. INSTRUCTED MANAGER TO PROPERLY LABEL ALL PACKAGED DESSERTS.

#38 CORE

 ROACHES

Insects, Rodents, & Animals Not Present

OBSERVED DEAD ROACHES ON FLOOR AND EQUIPMENT IN REAR PREP AREA. INSTRUCTED MANAGER TO REMOVE ALL DEAD ROACHES IN ALL AREAS.

#38 CORE

Insects, Rodents, & Animals Not Present

OBSERVED 1/4" GAP AT BOTTOM OF FRONT AND REAR DOOR. INSTRUCTED MANAGER TO SEAL ALL OUTER OPENINGS ON DOOR TO PREVENT PEST ENTRY.

#41 CORE

Wiping Cloths: Properly Used & Stored

OBSERVED SOILED WIPING CLOTHS STORED ON SINKS AND PREP TABLES. INSTRUCTED MANAGER TO STORE WIPING CLOTHS IN SANITIZING SOLUTION BETWEEN USES.

#43 CORE

In-Use Utensils: Properly Stored

OBSERVED BOWLS USED AS DISPENSING UTENSILS. INSTRUCTED MANAGER TO PROVIDE LONG HANDLE DISPENSING UTENSILS WITH HANDLE ABOVE FOOD TO PREVENT CONTAMINATION.

#45 CORE

Single-Use/Single-Service Articles: Properly Stored & Used

OBSERVED SINGLE SERVICE ARTICLES NOT INVERTED IN PREP AREA. INSTRUCTED MANAGER TO INVERT ALL SINGLE SERVICE ARTICLES TO PROTECT FROM CONTAMINATION.

#47 CORE

Food & Non-Food Contact Surfaces Cleanable, Properly Designed, Constructed & Used

OBSERVED DAMAGED DOOR GASKETS ON COOLERS. INSTRUCTED MANAGER TO REPAIR/REPLACE COOLER DOOR GASKETS.

#49 CORE

Non-Food/Food Contact Surfaces Clean

OBSERVED FOOD DEBRIS AND SPILLS ON INTERIOR AND EXTERIOR SURFACES OF COOKING EQUIPMENT, COOLERS, FREEZERS, PREP TABLES, SHELVING UNITS. INSTRUCTED MANAGER TO CLEAN AND MAINTAIN.

#55 CORE

Physical Facilities Installed, Maintained & Clean

OBSERVED OPENINGS ALONG OUTLETS IN PREP AREA. INSTRUCTED MANAGER TO REPAIR AND MAINTAIN.

#55 CORE

Physical Facilities Installed, Maintained & Clean

OBSERVED EXCESSIVE CLUTTER AND DIRTY DISHES IN DISH WASHING AREA, UNUSED ARTICLES AND EQUIPMENT STORED IN PREP AND BASEMENT AREAS. INSTRUCTED MANAGER TO REMOVE ALL UNNECESSARY ARTICLES TO PREVENT PEST HARBORAGE.

2026-01-29

😊 Pass

CANVASS RE-INSPECTION

Source

City of Chicago Food Inspections · dataset 4ijn-s7e5 · inspection_id 2630536

https://data.cityofchicago.org/resource/4ijn-s7e5.json?inspection_id=2630536

#39 CORE

Contamination Prevented During Food Preparation, Storage & Display

OBSERVED FOOD ITEMS STORED ON FLOOR IN PREP, STORAGE, AND WALK-IN COOLER AREAS. INSTRUCTED MANAGER TO ELEVATE ALL FOOD ITEMS SIX INCHES OFF FLOOR.

#41 CORE

Wiping Cloths: Properly Used & Stored

OBSERVED SOILED WIPING CLOTHS STORED ON SINKS AND PREP TABLES. INSTRUCTED MANAGER TO STORE WIPING CLOTHS IN SANITIZING SOLUTION BETWEEN USES.

#44 CORE

Utensils, Equipment & Linens: Properly Stored, Dried, & Handled

OBSERVED MULTI-USE EQUIPMENT STORED ON FLOOR IN PREP AREA. INSTRUCTED MANAGER TO ELEVATE ALL MULTI-USE EQUIPMENT OFF FLOOR.

#48 CORE

Warewashing Facilities: Installed, Maintained & Used; Test Strips

OBSERVED POTS TOO LARGE TO SUBMERGE INSIDE 3-COMPARTMENT SINK. INSTRUCTED MANAGER TO PROVIDE ALTERNATIVE METHOD TO WASH, RINSE AND SANITIZE LARGE EQUIPMENT.

#49 CORE

Non-Food/Food Contact Surfaces Clean

OBSERVED FOOD DEBRIS AND SPILLS ON INTERIOR AND EXTERIOR SURFACES OF COOKING EQUIPMENT, COOLERS, FREEZERS, PREP TABLES, SHELVING UNITS. INSTRUCTED MANAGER TO CLEAN AND MAINTAIN.

#55 CORE

Physical Facilities Installed, Maintained & Clean

OBSERVED EXCESSIVE CLUTTER AND DIRTY DISHES IN DISH WASHING AREA, UNUSED ARTICLES AND EQUIPMENT STORED IN PREP AND BASEMENT AREAS. INSTRUCTED MANAGER TO REMOVE ALL UNNECESSARY ARTICLES TO PREVENT PEST HARBORAGE.

#55 CORE

Physical Facilities Installed, Maintained & Clean

OBSERVED WATER DAMAGED SURFACES IN CEILING, DAMAGED FLOOR TILES, AND MISSING COVER AROUND ELECTRICAL OUTLETS IN REAR PREP AREA. INSTRUCTED MANAGER TO REPAIR AND M

#55 CORE

Physical Facilities Installed, Maintained & Clean

OBSERVED ACCUMULATED DEBRIS ON FLOOR ALONG WALLS AND CORNERS IN PREP, STORAGE, AND BASEMENT AREAS. INSTRUCTED MANAGER TO CLEAN AND MAINTAIN FLOORS IN ALL AREAS.

2026-01-22

 Fail

CANVASS

Source

City of Chicago Food Inspections · dataset 4ijn-s7e5 · inspection_id 2630152

https://data.cityofchicago.org/resource/4ijn-s7e5.json?inspection_id=2630152

#60 PRIORITY

Previous Core Violation Corrected

PREVIOUS CORE VIOLATIONS NOT CORRECTED FROM REPORT #2621491 ON 7-29-25:10- OBSERVED NO HANDWASHING SIGNAGE AT HANDSINKS IN RESTROOM. INSTRUCTED PERSON IN CHARGE TO PROVIDE AND MAINTAIN HANDWASHING SIGNAGE AT ALL HANDSINKS.37- OBSERVED BULK INGREDIENTS(FLOUR) STORED IN LARGE POTS IN THE REAR OF THE KITCHEN NOT LABELED WITH A COMMON NAME. INSTRUCTED PERSON IN CHARGE TO LABEL ALL INGREDIENTS AND MAINTAIN.38-OBSERVED REAR EXTERIOR DOOR NOT TIGHT FITTING ON SIDES AND BOTTOM. INSTRUCTED PERSON IN CHARGE TO REPAIR THE DOOR TO BE TIGHT-FITTING ON ALL SIDES FOR THE PREVENTION OF PEST ENTRY.49- OBSERVED FOOD DEBRIS AND RESIDUE ON INTERIOR OF COLD HOLD UNITS. INSTRUCTED PERSON IN CHARGE TO CLEAN AND MAINTAIN.55-OBSERVED EXCESSIVE BUILD UP AND RESIDUE ON FLOOR AND WALL NEAR THREE COMPARTMENT SINK IN KITCHEN. INSTRUCTED PERSON IN CHARGE TO CLEAN AND MAINTAIN.OBSERVED MISSING FLOOR TILE IN MOP CLOSET. INSTRUCTED PERSON IN CHARGE TO REPLACE AND MAINTAIN.56-OBSERVED VENTILATION SYSTEM ABOVE COOKING EQUIPMENT WITH NO FILTERS. OBSERVED VENTILATION SYSTEM COVERED IN GREASE AND DUST. INSTRUCTED PERSON ... [truncated — full text at the cited source]

#38 CORE

 MICE / RATS

 DROPPINGS

Insects, Rodents, & Animals Not Present

OBSERVED OVER 50 RAT DROPPINGS SCATTERED ON FLOOR ALONG WALLS AND CORNERS UNDER SHELVING UNITS IN REAR DRY STORAGE AREA. INSTRUCTED MANAGER TO CALL AN EXTERMINATOR FOR SERVICE, CLEAN AND SANITIZE ALL AREAS. PRIORITY FOUNDATION 7-38-020(A) CITATION ISSUED

#39 CORE

Contamination Prevented During Food Preparation, Storage & Display

OBSERVED FOOD ITEMS STORED ON FLOOR IN PREP, STORAGE, AND WALK-IN COOLER AREAS. INSTRUCTED MANAGER TO ELEVATE ALL FOOD ITEMS SIX INCHES OFF FLOOR.

#41 CORE

Wiping Cloths: Properly Used & Stored

OBSERVED SOILED WIPING CLOTHS STORED ON SINKS AND PREP TABLES. INSTRUCTED MANAGER TO STORE WIPING CLOTHS IN SANITIZING SOLUTION BETWEEN USES.

#44 CORE

Utensils, Equipment & Linens: Properly Stored, Dried, & Handled

OBSERVED MULTI-USE EQUIPMENT STORED ON FLOOR IN PREP AREA. INSTRUCTED MANAGER TO ELEVATE ALL MULTI-USE EQUIPMENT OFF FLOOR.

#48 CORE

Warewashing Facilities: Installed, Maintained & Used; Test Strips

OBSERVED POTS TOO LARGE TO SUBMERGE INSIDE 3-COMPARTMENT SINK. INSTRUCTED MANAGER TO PROVIDE ALTERNATIVE METHOD TO WASH, RINSE AND SANITIZE LARGE EQUIPMENT.

#49 CORE

Non-Food/Food Contact Surfaces Clean

OBSERVED FOOD DEBRIS AND SPILLS ON INTERIOR AND EXTERIOR SURFACES OF COOKING EQUIPMENT, COOLERS, FREEZERS, PREP TABLES, SHELVING UNITS. INSTRUCTED MANAGER TO CLEAN AND MAINTAIN.

#55 CORE

Physical Facilities Installed, Maintained & Clean

OBSERVED EXCESSIVE CLUTTER AND DIRTY DISHES IN DISH WASHING AREA, UNUSED ARTICLES AND EQUIPMENT STORED IN PREP AND BASEMENT AREAS. INSTRUCTED MANAGER TO REMOVE ALL UNNECESSARY ARTICLES TO PREVENT PEST HARBORAGE.

#55 CORE

Physical Facilities Installed, Maintained & Clean

OBSERVED WATER DAMAGED SURFACES IN CEILING, DAMAGED FLOOR TILES, AND MISSING COVER AROUND ELECTRICAL OUTLETS IN REAR PREP AREA. INSTRUCTED MANAGER TO REPAIR AND M

#55 CORE

Physical Facilities Installed, Maintained & Clean

OBSERVED SOILED MOP HEADS STORED ON FLOOR IN PREP AREA. INSTRUCTED MANAGER TO PROPERLY HANG MOPS TO DRY TO PREVENT INSECT BREEDING.

#55 CORE

Physical Facilities Installed, Maintained & Clean

OBSERVED ACCUMULATED DEBRIS ON FLOOR ALONG WALLS AND CORNERS IN PREP, STORAGE, AND BASEMENT AREAS. INSTRUCTED MANAGER TO CLEAN AND MAINTAIN FLOORS IN ALL AREAS.

#56 CORE

Adequate Ventilation & Lighting; Designated Areas Used

OBSERVED MECHANICAL VENTILATION NOT OPERABLE IN WASHROOMS. INSTRUCTED MANAGER TO REPAIR MECHANICAL VENTILATION IN WASHROOMS.

Citations and method

Every figure derives from the City of Chicago's Food Inspections dataset (4ijn-s7e5), published by the Chicago Department of Public Health. Each inspection above carries its `inspection_id` and a direct API URL returning that exact record, so nothing here has to be taken on trust.

DATASET	Food Inspections (4ijn-s7e5)
PUBLISHER	Chicago Department of Public Health
PORTAL	data.cityofchicago.org
COVERAGE	1 January 2010 to present
SCOPE IN THIS REPORT	Restaurants and bars only
RETRIEVED	2026-08-05

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