

## Chicago, Illinois

The City of Chicago inspects food establishments using a food code that has incorporated parts of the 1999 Model Food Code. Chicago establishments are inspected either biannually, annually, or once every two years, based on the risk category of the establishment. Thirty-six inspectors are responsible for inspecting Chicago’s 15,500 food establishments, averaging 431 per person. Inspection results are not scored, but violations are identified as being “critical,” “serious,” and “minor.”

Inspection results are available online. Chicago provided 30 routine inspection reports as requested for review. Chicago restaurants received the most violations of all cities studied relating to unclean food contact surfaces, one of CDC’s most hazardous

violations. Chicago performed well on other aspects of the inspections. There was an average of 0.7 violations per site, with a weighted score of 2.2.

Chicago restaurants were cited for, among other violations:

- Not all utensils were thoroughly cleaned and sanitized after each use
- Not all food and non-food contact surfaces of equipment and food storage utensils were thoroughly cleaned and sanitized
- Violation of temperature holding: hot food not 140°F or higher, cold food not 40°F or lower
- Presence of rodents and/or roaches

*Restaurants studied: Merlo on Maple, Naha, North Pond, Red Light, Aria, Shanghai Terrace, Atwood Café, Capital Grille, Sullivans Steakhouse, Catch 35, Blueprint, Quartino, Red Lobster, TGI Fridays, PF Changs, Cheesecake Factory, Mambo Grill, Lalo's, Rhapsody, Scoozi, McDonald's, Pita Pit, SuperDawg Drive-in, Wiener's Circle, Harold's Chicken Shack, Sbarro, White Castle, Quiznos, Jamba Juice, Arby's*

