

Inspection ID

1966736

DBA Name

THE ANGRY CRAB

AKA Name

THE ANGRY CRAB

License #

2379885

Facility Type

Restaurant

Risk

Risk 1 (High)

Address

5665 N LINCOLN AVE

City

CHICAGO

State

IL

Zip

60659

Inspection Date

10/18/2016

Inspection Type

Complaint

Results

Fail

Violations

2. FACILITIES TO MAINTAIN PROPER TEMPERATURE - Comments: WALK IN COOLER IS NOT MAINTAINING PROPER TEMPERATURE AND WAS FOUND AT 60F-70.5F WITH POTENTIALLY HAZARDOUS FOOD INSIDE INCLUDING SHRIMP, OYSTERS AND CLAMS. OBSERVED REACH IN COOLER LOCATED IN KITCHEN NEAR DISH MACHINE AT 53.4F. UPRIGHT SODA REFRIGRATION UNIT AT 49.1F ALL REFRIGERATION UNITS NEED TO BE 40F OR LESS AT ALL TIMES. CRITICAL VIOLATION 7-38-005 (A) | 3. POTENTIALLY HAZARDOUS FOOD MEETS TEMPERATURE REQUIREMENT DURING STORAGE, PREPARATION DISPLAY AND SERVICE - Comments: OBSERVED 50LBS OF SAUSAGE AT 52.4F VALUED AT \$80, OBSERVED 40LBS OF KING CRAB LEGS VALUED AT \$200, OBSERVED 100 LBS OF SHRIMP AT 50.1F VALUED AT \$600, OBSERVED 20LBS OF CLAMS AT 56.6F VALUED AT \$75, OBSERVED 5LBS OF CALAMARI VALUED AT \$20 AT 52.3. ALL FOOD WAS VOLUNTARILY DISCARDED AND DESTROYED. CRITICAL VIOLATION 7-38-005 (A) | 38. VENTILATION: ROOMS AND EQUIPMENT VENTED AS REQUIRED: PLUMBING: INSTALLED AND MAINTAINED - Comments: OBSERVED BACK FLOW PREVENTER NEEDED ON MOP SINK. INSTALL AND MAINTAIN. OBSERVED BACK FLOW PREVENTER ON HOSES IN FRONT SERVICE AREA. INSTALL AND MAINTAIN. OBSERVED SINGLE GAS BURNER NOT UNDER PROPER VENTILATION. PROVIDE VENTILATION OR REMOVE BURNER FROM PREMISES. |

43. FOOD (ICE) DISPENSING UTENSILS, WASH CLOTHS PROPERLY STORED - Comments: OBSERVED ICE SCOOP STORED IN ICE. MUST STORE ICE SCOOP OUTSIDE OF ICE WHEN NOT IN USE. | 35. WALLS, CEILINGS, ATTACHED EQUIPMENT CONSTRUCTED PER CODE: GOOD REPAIR, SURFACES CLEAN AND DUST-LESS CLEANING METHODS - Comments: OBSERVED WALLS UNCLEAN AND DOORS UNCLEAN IN MOP ROOM AREA AND IN STAFF LOCKER AREA. MUST CLEAN OR REPAINT ALL WALLS AND DOORS. OBSERVED WALLS IN MOP ROOM NEED TO BE SMOOTH AND EASILY CLEANABLE. OBSERVED ALL BUMPY FOAM SUBSTANCE MUST BE REMOVED AND WALLS MUST BE REPAIRED PROPERLY. OBSERVED VENTS IN WASHROOMS UNCLEAN WITH HEAVY DUST ACCUMULATION. CLEAN AND MAINTAIN. OBSERVED MISSING CEILING TILES IN FRONT SERVICE AREA CONTAINING ICE MACHINE. OBSERVED ALL VENTS ABOVE COOKING EQUIPMENT UNCLEAN WITH GREASE ACCUMUALTION. DEGREASE AND MAINTAIN. OBSERVED VENT IN MOP ROOM HANGING FROM CEILING. REPAIR AND MAINTAIN. | 36. LIGHTING: REQUIRED MINIMUM FOOT-CANDLES OF LIGHT PROVIDED, FIXTURES SHIELDED - Comments: OBSERVED NO LIGHT SHEILD IN WALK IN COOLER. MUST INSTALL AND MAINTAIN. ONSERVED FLICKERING LIGHT IN WOMENS WASHROOM. REPAIR AND MAINTAIN. | 32. FOOD AND NON-FOOD CONTACT SURFACES PROPERLY DESIGNED, CONSTRUCTED AND MAINTAINED - Comments: ALL CARDBOARD MUST BE REMOVED AS SHELF LINER. CARDBOARD IS PROHIBITED. OBSERVED ALLCAULKING AROUND MOP SINK NOT SMOTHH AND EASILY CLEANBLE. REMOVE AND REPLACE WITH PROPER CAULKING THAT IS SMOOTH AND EASILY CLEANABLE. OBSERVED REACH IN 2 DOOR REFRIGERATOR IN KITHCEN WITH RIGHT DOOR ILL FITTING. MUST REPAIR DOOR SO THAT IT IS TIGHT FITTING. | 34. FLOORS: CONSTRUCTED PER CODE, CLEANED, GOOD REPAIR, COVING INSTALLED, DUST-LESS CLEANING METHODS USED - Comments: OBSERVED FLOORS IN REAR ROOM WITH WALK IN COOLER WITH LARGE CRACKS IN FLOOR AND WATER INSIDE OF THE FLOOR CRACKS. FLOOR IS MADE OF CONCRETE AND NEEDS TO BE RESTORED TO A SMOOTH EASILY CLEANABLE CONDITION. | 35. WALLS, CEILINGS, ATTACHED EQUIPMENT CONSTRUCTED PER CODE: GOOD REPAIR, SURFACES CLEAN AND DUST-LESS CLEANING METHODS - Comments: | 18. NO EVIDENCE OF RODENT OR INSECT OUTER OPENINGS PROTECTED/RODENT PROOFED, A WRITTEN LOG SHALL BE MAINTAINED AVAILABLE TO THE INSPECTORS - Comments: OBSERVED 3 HOUSEFLIES IN REAR AREA WITH WALK IN COOLER AND 10 FRUIT FLIES IN REAR AREA WITH WALK IN COOLER. CONTACT PEST CONTROL AND ELIMINATE ALL FRUIT FLY AND HOUSE FLY ACTIVITY. SERIOUS VIOALTION7-38-020 | 29. PREVIOUS MINOR VIOLATION(S) CORRECTED 7-42-090 - Comments: OBSERVED PREVIOUS MINOR VIOLATIONS NOT CORRECTED FROM REPORT DATED 7/31/15 # 1506614 ALL FOOD SERVICE EMPLOYEES NEED TO HAVE AN IDPH FOOD MANAGER CERTIFICATE. ADDITIONAL IDPH FOOD HANDLER INFORMATION PROVIDED. SERIOUS VIOLATION 7-42-090 | 16. FOOD PROTECTED DURING STORAGE, PREPARATION, DISPLAY, SERVICE AND TRANSPORTATION - Comments: OBSERVED MILDEWY LIKE SUBSTANCE IN ICE PORTION OF POP MACHINE. MUST CLEAN IN DETAIL ALL PARTS OF SODA MACHINE AND ICE

STORAGE AREA. OBSERVED LEAKING CONDENSER LEAKING ONTO CORN WITHIN WALK IN COOLER. OBSERVED KING CRAB LEGS JUICE DRIPPING ONTO CORN IN WALK IN COOLER. OBSERVED SHRIMP STORED ABOVE POTATOES AND OYSTERS STORED NEXT TO LEMONS AND LIMES. WALK IN COOLER MUST BE LABELED AND ORGANIZED IN A WAY TO PREVENT CROSS CONTAMINATION. SERIOUS VIOALTION 7-38-005 (A) | 8. SANITIZING RINSE FOR EQUIPMENT AND UTENSILS: CLEAN, PROPER TEMPERATURE, CONCENTRATION, EXPOSURE TIME - Comments: OBSERVED UTENSILS BEING SPRAYED WITH HOSE IN EXPOSED HAND SINK. OBSERVED SOAP BEING USED BUT NO SANTIZING. ALL DISHWASHING MUST TAKE PLACE IN 3 COMPARTMENT SINK AND NO WASHING AND SANITIZING OF UTENSILS. CRITICAL VIOLATION 7-38-030

Latitude

41.98450761309772

Longitude

-87.69722674280237

Location

(41.98450761309772°, -87.69722674280237°)

Viewing row 3 of 133425