



Environmental Consulting Group, Inc.

411 S. Wells Street, Suite 700  
Chicago, Illinois 60607  
Phone (312) 663-3900

# Invoice

Date	Invoice #
10/31/2013	2013-1021

Bill To
Village of Barrington Hills Attn: Rosemary N. Ryba 112 Algonquin Road Barrington Hills, IL 60010-5199

Description
Village of Barrington Hills Food Safety Inspection <i>10/13/2013</i>

Terms	ECG Project No.	Client P.O.:	P/M:	Services Through
15 days	O13COM-029BH		MO	10/31/13

Description	Amount	Rate	Unit	Total
I. Food Safety Inspection October 13, 2013	2	65.00	/Hour	130.00

Invoices 60 days past due shall be assessed late charges at a rate of 1.5% per month.

**Balance Due**

\$130.00

# THE HILLS ARE ALIVE

Barrington Hills Department of Health - 112 Algonquin Road - Barrington Hills, Illinois 60010-5199  
**RETAIL FOOD SANITARY INSPECTION REPORT**

Name of Establishment WICKED CHOCOLATES Address 361 BATEMAN RD.

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules Promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the Enforcement Provisions of these acts. \* = Critical Items Requiring Immediate Correction.

ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION		
			<b>FOOD</b>	18		1	Pre-flushed, scraped, soaked	34		1	Outside storage area, enclosures properly constructed, clean, controlled incineration		
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature				<b>INSECT, RODENT ANIMAL CONTROL</b>		
2		1	Original Container, Properly Labeled	* 20		4	Sanitation time: clean, temperature, concentration				* 35	4	Presence of insects/rodents - outer openings protected, no birds, turtles other animals
			<b>FOOD PROTECTION</b>										
* 3		5	Potentially hazardous food meats, temperature requirements during storage, preparation, display, service and transportation	21		1	Wiping cloths: clean, use restricted						
				22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents						
* 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	36		1	Floors constructed, drained, clean, good repair, covering installation dustless cleaning methods		
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment - utensils						
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing						
* 7		4	Unwrapped and potentially hazardous food not re-served, CROSS CONTAMINATION	26		2	No re-use of single-service articles	37		1	Walls, ceiling, attached equipment: constructed good repair, clean surfaces dustless cleaning methods		
8		2	Food protection during storage, preparation, display, service and transportation	* 27		5	Water source, safe. Hot and cold under pressure						
							<b>WATER</b>						
9		2	Handling of food (ice) minimized, methods				<b>SEWAGE</b>	38		1	Lighting provided as required - Fixtures shielded		
10		1	Food (ice) dispensing utensils properly stored	* 28		4	Sewage and waste water disposal						
							<b>PLUMBING</b>						
* 11		5	Personnel with infections restricted	29		1	Installed, maintained	39		1	Rooms and equipment - vented as required		
* 12		5	Hands washed and clean, good hygienic practices	* 30		5	Cross connection, back siphonage, back flow						
13		1	Clean clothes, hair restraints				<b>TOILET AND HAND WASHING FACILITIES</b>	40		1	Rooms clean, lockers provided, facilities clean		
				* 31		4	Number, convenient, accessible, designed, installed	* 41		5	Toxic items properly stored labeled and used		
			<b>FOOD EQUIPMENT AND UTENSILS</b>					42		1	Premises maintained free of litter unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel		
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: Hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, lissac	43		1	Complete separation from living/sleeping quarters, laundry		
15		1	Non-Food contact surfaces: designed, constructed, maintained, installed, located					44		1	Clean, soiled lin properly stored		
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated										
17		1	Accurate Thermometers, chemical test kits provided, gauge cock	33		2	Containers or receptacles covered: adequate number inspect/rodent proof, frequency, clean	* 45			Management personnel certified Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		

Temperatures: Hot Water Sanitizing \_\_\_\_\_ Hot Foods \_\_\_\_\_ Cold Foods \_\_\_\_\_

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
	THE ENVIRONMENTAL HEALTH INSPECTOR HAS REVIEWED PROPER FOOD HANDLING PROCEDURES.	
	AVOID DIRECT HAND-CONTACT WITH READY TO EAT FOODS.	
	THE E.H. INSPECTOR HAS NO OBJECTION TO THE TEMPORARY FOOD OPERATOR SERVING CANDY, CARMEL APPLES AND BEVERAGES TO THE PUBLIC.	

Report and Instructions Received By [Signature] (Signature of Owner or Representative)  
 Date 10/13/13 Time 11:30 A.M. P.M. Sanitation Score [Signature] (100 Minus Demerits)  
 By [Signature] (Inspector)

White - File Yellow - Inspectors Pink - Establishment  
BRIAN GREEN:

# -THE HILLS ARE ALIVE-

Barrington Hills Department of Health - 112 Algonquin Road - Barrington Hills, Illinois 60010-5199  
**RETAIL FOOD SANITARY INSPECTION REPORT**

Name of Establishment HEY BECK'S Address 361 BATEMAN RD.

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules Promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the Enforcement Provisions of these acts. \* = Critical Items Requiring Immediate Correction.

ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION	ITEM	X	WT	DESCRIPTION
<b>FOOD</b>											
* 1		5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	34		1	Outside storage area, enclosure properly constructed, clean, controlled incineration
2		1	Original Container, Properly Labeled	19		2	Wash, rinse water: clean, proper temperature				
<b>FOOD PROTECTION</b>											
* 3		6	Potentially hazardous food meals, temperature requirements during storage preparation, display, service and transportation	* 20		4	Sanitation rinse: clean, temperature, concentration				<b>INSECT, RODENT ANIMAL CONTROL</b>
				21		1	Wiping cloths: clean, use restricted	* 35		4	Presence of insect/rodents - outer openings protected, no birds, turtles other animals
				22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents				<b>FLOORS, WALLS AND CEILINGS</b>
* 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	36		1	Floors constructed, drained, clean, good repair, covering installation dustless cleaning methods
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment - utensils				
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment constructed good repair, clean surfaces dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not re-served, <b>CROSS CONTAMINATION</b>	26		2	No re-use of single-service articles				
8		2	Food protection during storage, preparation, display, service and transportation	* 27		5	<b>WATER</b> Water source, safe. Hot and cold under pressure				<b>LIGHTING</b>
9		2	Handling of food (ice) minimized, methods				<b>SEWAGE</b> Sewage and waste water disposal	38		1	Lighting provided as required - Fixtures shielded
10		1	Food (ice) dispensing utensils properly stored	* 28		4	<b>PLUMBING</b> Installed, maintained				<b>VENTILATION</b>
<b>PERSONNEL</b>											
* 11		6	Personnel with infections restricted	29		1	Cross connection, back siphonage, back flow	39		1	Rooms and equipment - vented as required
* 12		6	Hands washed and clean, good hygienic practices	* 30		5	<b>TOILET AND HAND WASHING FACILITIES</b> Number, convenient, accessible, designed, installed				<b>DRESSING ROOMS</b>
13		1	Clean clothes, hair restraints					40		1	Rooms clean, lockers provided, facilities clean
<b>FOOD EQUIPMENT AND UTENSILS</b>											
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	* 31		4	Number, convenient, accessible, designed, installed	* 41		5	Toxic items properly stored labeled and used
15		1	Non-Food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean: Hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	42		1	Premises maintained free of litter unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated				<b>GARBAGE AND REFUSE DISPOSAL</b> Containers or receptacles covered: adequate number inspect/rodent proof, frequency, clean	43		1	Complete separation from living/sleeping quarters, laundry
17		1	Accurate Thermometers, chemical test kits provided, gauge cock	33		2		44		1	Clean, soiled linen properly stored
								* 45			Management personnel certified Yes No

Temperatures: **Hot Water Sanitizing**

**Hot Foods**

**Cold Foods**

ITEM	Remarks and Recommendations For Corrections	CORRECTED BY
	<p><b>THE FOLLOWING TEMPORARY FOOD SERVICE OPERATIONS HAVE BEEN INSPECTED. ALL MEATS (PORK SHOULDER, WHOLE ROASTED PIG) ARE BEING COOKED PROPERLY ACCORDING TO TIME/TEMPERATURE CONTROL METHODS USED TO PROPERLY PREPARE MEAT PRODUCTS.</b></p> <p><b>THE TIME/TEMPERATURE LOGS HAVE BEEN REVIEWED AND ARE BEING MAINTAINED DURING FOOD PREPARATION PROCEDURES.</b></p> <p><b>THE ENVIRONMENTAL HEALTH INSPECTOR HAS NO OBJECTION TO THIS TEMPORARY FOOD OPERATOR SERVING PREPARED FOODS TO THE PUBLIC.</b></p>	

Report and Instructions Received By \_\_\_\_\_

Date 10/13/13 Time 11:30 A.M.

(Signature of Owner or Representative)

P.M. Sanitation Score N/A (100 Minus Demerits)

By Margaret O'Shea (Inspector)

White - File

Yellow - Inspectors

Pink - Establishment

GEORGE KELLY (Signature)



Wendi Frisen &lt;wfrisen@barringtonhills-il.gov&gt;

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**Fwd: Food Safety Inspection Services - Barrington Hills**

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**Rosemary Ryba** <treasurer@barringtonhills-il.gov>

Wed, Nov 20, 2013 at 2:04 PM

To: Wendi Frisen &lt;wfrisen@barringtonhills-il.gov&gt;

Rosemary N. Ryba, Treasurer  
Village of Barrington Hills  
112 Algonquin Road  
Barrington Hills, IL 60010  
847.551.3000  
[www.barringtonhills-il.gov](http://www.barringtonhills-il.gov)

----- Forwarded message -----

From: "David O'Dea" &lt;dodea@envcg.com&gt;

Date: Nov 20, 2013 1:53 PM

Subject: Food Safety Inspection Services - Barrington Hills

To: "treasurer@barringtonhills-il.gov" &lt;treasurer@barringtonhills-il.gov&gt;

Cc: "Robert Kosin" &lt;rkosin@barringtonhills-il.gov&gt;

Ms. Ryba:

Attached are the inspection reports and invoice for the food safety inspections conducted on October 13 at the event held at the Barrington Hills Riding Center.

If you have any questions or concerns, please contact me.

Thank you.

David S. O'Dea

**Environmental Consulting Group, Inc.**

Office: 312-663-3900

Cell: 312-907-3536

**From:** Robert Kosin [mailto:rkosin@barringtonhills-il.gov]  
**Sent:** Wednesday, September 25, 2013 3:09 PM  
**To:** David O'Dea  
**Cc:** Rosemary N. Ryba  
**Subject:** Barrington Hills Health Services

Thank you for the interest in providing food base health inspection services for the Village of Barrington Hills.

Your proposal is accepted as attached.

It is therefore expected that the services required by the Village on October 13, 2013 will be conducted by an Illinois Licensed Environmental Health Practitioner.

Invoices for such services should be provided to the Village Treasurer, who was copied in this response, Also accompanying the invoice should be the written report for each inspection.

Inspection forms shall be provided by the Village.

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VILLAGE OF BARRINGTON HILLS  
112 Algonquin Rd, Barrington Hills, IL 60010-5199  
847.551.3000 | BarringtonHills-il.gov

To ensure compliance with the Open Meetings Act, elected or appointed members of the public body may reply to this message, but they should not forward it or send a copy of the reply to other members of the public body.

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## 2 attachments



**Food Safety Insp. Rpts.pdf**

440K



**ECG Invoice for Food Safety Inspections .pdf**

67K