



12 South Center Street

Bensenville, IL 60106

Office: 630.350.3404

Fax: 630.350.3438

www.bensenville.il.us

VILLAGE BOARD

February 15, 2022

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Mr. Franco Ruelas
751 Easy Street
Glendale Heights, Illinois 60139

Re: February 12, 2022 FOIA Request

Dear Mr. Ruelas:

I am pleased to help you with your February 12, 2022 Freedom of Information Act ("FOIA"). The Village of Bensenville received your request on February 14, 2022. You requested copies of the items indicated below:

"Food Safety Compliance inspection Report, Building Code Enforcement inspection Report, County/Sanitarian inspection Report, and any other relevant documents."

After a search of Village files, the following information was found responsive to your request:

- 1) DuPage County Health Department Risk Category Assessment Inspection Report (2 pgs.)
- 2) DuPage County Health Department Food Establishment Inspection Report. (3 pgs.)
- 3) Village of Bensenville Correction Notice for Inspection No. 90117. (2 pgs.)

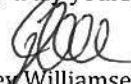
These are all the records found responsive to your request.

Section 7(1)(b) of FOIA provided that "private information" is exempt from disclosure. "Private information" is defined in FOIA as, "unique identifiers, including a person's social security number, driver's license number, employee identification number, biometric identifiers, personal financial information, passwords, or other access codes, medical records, home or personal telephone numbers, and personal email addresses. Private information also includes home address and personal license plates, except as otherwise provided by law or when compiled without possibility of attribution to any person." 5ILCS 140/2(c-5). Consequently, certain identifiers have been redacted from the records being provided.

Pursuant to Section 9 of the FOIA, 5 ILCS 140/9, I am required to advise you that I, the undersigned Freedom of Information Officer, reviewed and made the foregoing determination to deny a portion of your FOIA Request as indicated. Should you believe that this Response constitutes an improper denial of your request, you may appeal such by filing a request for review within sixty (60) days of the date of this letter with the Public Access Counselor of the Illinois Attorney General's Office, Public Access Bureau, 500 South Second Street, Springfield, Illinois 62706; telephone 1-887-299-FOIA; e-mail: publicaccess@atg.state.il.us. You may also have a right of judicial review of the denial under Section 11 of the FOIA, 5 ILCS 140/11.

Do not hesitate to contact me if you have any questions or concerns in connection with this response.

Very truly yours,


Corey Williamsen
Freedom of Information Officer
Village of Bensenville



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RISK CATEGORY ASSESSMENT INSPECTION REPORT

NAME OF ESTABLISHMENT
FRANCESCO'S BROS PIZZERIA INC.

ADDRESS
1207 W IRVING PARK RD

CITY
BENSENVILLE

LICENSE HOLDER
VALENTIN RAYO

PURPOSE OF
INSPECTION
CFPM/RISK CATEGORY ASSESSMENT

LICENSE NO.
PT0000451

RISK CATEGORY

Category I

ESTABLISHMENT #

PR0000451

STATUS

Risk Category I

A Risk Factor Inspection is scheduled to occur once yearly to determine which risk category a food establishment falls into. There are 3 categories that an establishment could fall into. If an establishment has any of the category 1 qualifications it will fall into a category 1 no matter how many qualifications it has for the other two categories.

CATEGORY I FOOD ACTIVITIES

- 1 Cooling of potentially hazardous foods
Facility is cooling sauces and soups.
- 2 Preparing and holding (hot or cold) far in advance
- 3 Extensive handling of raw ingredients
- 4 Reheating potentially hazardous foods
Facility is reheating TCS foods such as sauces and soups.
- 5 Preparing food for off-site service
- 6 Vacuum packaging
- 7 Serving of immunocompromised individuals

CATEGORY II FOOD ACTIVITIES

- 8 Preparing foods for service from raw ingredients
- 9 Hot or cold holding is restricted to same day
- 10 Foods requiring complex preparation are obtained

CATEGORY III FOOD ACTIVITIES

- 11 Only pre-packaged foods are available or served
- 12 Potentially hazardous foods are pre-packaged
- 13 Only beverages are served

Education and Field Visit Comments

Person in Charge (Signature)		Guillermina Rayo	Time of inspection: 12:05 pm to 12:20 pm
Inspector (Signature)		Rickeita Wiley	Follow up date: _____ Date of inspection 01/21/2022



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NAME OF ESTABLISHMENT

FRANCESCO'S BROS PIZZERIA INC.

WATER SUPPLY

PUBLIC

RISK CATEGORY ASSESSMENT INSPECTION REPORT

WASTEWATER SYSTEM

PUBLIC

ESTABLISHMENT #

PR0000451

Certified Food Protection Manager (CFPM) present at the time of risk assessment. Risk type assessed at the time of inspection. No changes required. Facility will remain a high risk.

CFPM: Guillermmina Rayo
Certificate Number: #17866120
Exp: 5/15/2024

Certifications

Name	Expiration Date	Certification ID
GUILLERMINA RAYO	07/10/2018	01439397

Person in Charge
(Signature)

Guillermmina Rayo

Time of inspection: 12:05 pm to 12:20 pm

Inspector
(Signature)

Rickeita Wiley

Follow up date:

Date of inspection 01/21/2022



**DUPAGE COUNTY
HEALTH DEPARTMENT**

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NAME OF ESTABLISHMENT

FRANCESCO'S BROS PIZZERIA INC.

LICENSE HOLDER

VALENTIN RAYO

FOOD ESTABLISHMENT INSPECTION REPORT

ADDRESS

1207 W IRVING PARK RD

CITY

BENSENVILLE

LICENSE NO.

PT0000451

PURPOSE OF
INSPECTION AUDIT

ESTABLISHMENT #
PR0000451

STATUS
PASS

RISK CATEGORY

Category I

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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.

IN = In Compliance OUT = Not In Compliance N/O = Not Observed N/A = Not Applicable
Mark an "X" in appropriate box for COS and/or R. COS = Corrected on-site during an inspection R = Repeat Violation

#	Compliance Status	COS	R	#	Compliance Status	COS	R				
Supervision											
1	IN	Person in charge present, demonstrates knowledge, and performs duties		15	IN	Food separated and protected					
2	IN	Certified Food Service Sanitation Manager		16	IN	Food-contact surfaces; cleaned and sanitized					
Employee Health											
3	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food					
4	IN	Proper use of restriction and reporting		Time/Temperature Control for Safety							
5	IN	Procedures for responding to vomiting and diarrheal events		18	N/O	Proper cooking time and temperatures					
Good Hygienic Practices				19	N/O	Proper reheating procedures for hot holding					
6	N/O	Proper eating, tasting, drinking, or tobacco use		20	N/O	Proper cooling time and temperatures					
7	IN	No discharge from eyes, nose, and mouth		21	IN	Proper hot holding temperatures					
Preventing Contamination by Hands				22	IN	Proper cold holding temperatures					
8	IN	Hands clean and properly washed		23	IN	Proper date marking and disposition					
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure allowed		24	N/A	Time as a Public Health Control; procedures and records					
10	OUT	Adequate handwashing sinks properly supplied and accessible	X	Consumer Advisory							
Approved Source											
11	IN	Food obtained from approved source		25	IN	Consumer advisory provided for raw/under cooked food					
12	N/O	Food received at proper temperature		Highly Susceptible Populations							
13	IN	Food in good condition, safe, and unadulterated		26	N/A	Pasteurized foods used; prohibited foods not offered					
14	N/A	Required records available: shell stock tag, parasite destruction		Food/Color Additives and Toxic Substances							
GOOD RETAIL PRACTICES											
Good Retail Practices are preventative measures to control the additions of pathogens, chemicals, and physical objects found in food. Mark an "X" in appropriate box for COS and/or R. COS = corrected on-site during inspection, R = repeat violation											
Safe Food and Water											
30	N/A	Pasteurized eggs used where required		43	IN	Proper use of utensils					
31	IN	Water and ice from approved source		44	IN	In-use utensils: properly stored					
32	N/A	Variance obtained for specialized processing methods		45	IN	Utensils, equipment, & linens properly stored, dried, and handled					
Food Temperature Control											
33	N/O	Proper cooling methods used; adequate equipment for temperature control		46	IN	Single-use/single-service articles: properly stored and used					
34	N/O	Plant food properly cooked for hot holding		Utensils, Equipment and Vending							
35	N/O	Approved thawing methods used		47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used					
36	OUT	Thermometers provided and accurate	X	48	IN	Ware washing facilities: installed, maintained, and used; test strips					
Food Identification				49	IN	Non-food contact surfaces clean					
37	IN	Food properly labeled; original container		Physical Facilities							
Prevention of Food Contamination											
38	IN	Insects, rodents, and animals not present		50	IN	Hot and cold water available; adequate pressure					
39	IN	Contamination prevented during food preparation, storage, and display		51	IN	Plumbing installed; proper back flow devices					
40	IN	Personal cleanliness		52	IN	Sewage and waste water properly disposed					
41	OUT	Wiping cloths: properly used and stored	X	53	N/O	Toilet facilities: properly constructed, supplied, and cleaned					
42	N/O	Washing fruits and vegetables		54	N/O	Garbage and refuse properly disposed; facilities maintained					
Based on an inspection this day, the items marked identify violations of the DuPage County Food Safety Code. Failure to correct these violations within the time specified may result in legal action under the Enforcement provisions of the code.				55	OUT	Physical facilities installed, maintained, and clean					
Person in Charge <u>Guillermina Rayo</u> (Signature) <u>Guillermina Rayo</u>				56	OUT	Adequate ventilation and lighting; designated areas used					
Inspector <u>Rickeita Wiley</u> (Signature) <u>Rickeita Wiley</u>											
Time of inspection: 10:45 am to 12:05 pm											
Follow up date: _____ Date of inspection 01/21/2022											



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NAME OF ESTABLISHMENT

FRANCESCO'S BROS PIZZERIA INC.

FOOD ESTABLISHMENT INSPECTION REPORT

WATER SUPPLY

PUBLIC

WASTEWATER SYSTEM

PUBLIC

ESTABLISHMENT #

PR0000451

Measured Observations		
Item/Location	Measurement	Comments
Grilled Chicken/Walk-In Cooler	41.00° Fahrenheit	
Raw Sausage/Pizza Prep Cooler	39.00° Fahrenheit	
Pizza Sauce/Pizza Prep Cooler	36.00° Fahrenheit	
Sausage Pizza/Hot Holding	171.00° Fahrenheit	
Cut Tomatoes/Prep Cooler	40.00° Fahrenheit	
Meatballs/Hot Holding	156.00° Fahrenheit	
Marinara/Hot Holding	147.00° Fahrenheit	
Chlorine/Three Comp Sink	50.00 PPM	
Ambient Air/Two Door Freezer	-10.00° Fahrenheit	

Education and Field Visit Comments

Certified Food Protection Manager (CFPM) present at the time of inspection.

CFPM: Guillermina Rayo

Certificate Number: 17866120

Exp: 5/15/2024

Allergen Training Non Compliant (A CFPM must complete an ANSI approved allergen training by 4/21/2022 or send proof of certification to rickeita.wiley@dupagehealth.org when obtained).

Facility is financially compliant.

Observations and Corrective Actions		
Item Number	Observations	Correct By
	Unless otherwise noted: Priority (P) violations to be corrected within 72 hours, or corrected on site (COS). Priority Foundation (Pf) violations to be corrected within 10 days, or corrected on site (COS). All Core (C) violations to be corrected by next routine inspection (NRI)."	

Person in Charge
(Signature)

Guillermina Rayo

Time of inspection: 10:45 am to 12:05 pm

Inspector
(Signature)

Rickeita Wiley

Follow up date:

Date of inspection 01/21/2022

DA10Q16CX

Page 2 of 3



**DUPAGE COUNTY
HEALTH DEPARTMENT**

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FOOD ESTABLISHMENT INSPECTION REPORT

NAME OF ESTABLISHMENT
FRANCESCO'S BROS PIZZERIA INC.

WATER SUPPLY
PUBLIC

WASTEWATER SYSTEM
PUBLIC

ESTABLISHMENT #
PR0000451

OUT 10 Adequate handwashing sinks, properly supplied and accessible
(Pf) Disposable paper towels are not provided at the hand washing sink in the dish washing area. Provide disposable paper towels at hand washing sinks. Reference 6-301.12. PIC provided paper towels. COS.

OUT 36 Thermometers provided and accurate
(C) A thermometer is not provided in the pizza prep cooler. Cold/Hot holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Reference 4-204-112.

OUT 41 Wiping cloths; properly used and stored
(C) Wet in-use wiping cloths are not stored properly in the kitchen area. Cloths used for wiping spills shall be maintained dry. Cloths used to wipe surfaces and equipment shall be held in proper sanitizer solution. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. In-use cloths must be laundered daily. Reference 3-304.14.

OUT 55 Physical facilities installed, maintained, and clean
(C) Mop was found stored incorrectly in-between use. Mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Reference 6-501.16.

OUT 56 Adequate ventilation and lighting; designated areas used
(C) Lighting in the walk-in cooler area was found to be insufficient. Light intensity shall be sufficient so that the area, all utensils, equipment, and food items are easily visible. Reference 6-303.11 (A, B, C).

OUT 57 All food employees have food handler training
Food allergen awareness training
58 (C) Facility is not in compliance with the food allergen awareness training requirement. Certified food protection managers (CFPMs) working in a Category 1 (High Risk) restaurant must complete additional allergen training using an approved allergen awareness training program that is accredited by the American National Standards Institute (ANSI). Certificate of course completion must be kept at the establishment and made available to the health inspector upon request. Reference 410 ILCS 625

CFPM Verification

Name	Expiration Date	Certification ID
GUILLERMINA RAYO	07/10/2018	01439397

HACCP Topic

No HACCP Topic Reviewed

Repeat Violations			
Count of Violation(s)	0-5	6-10	11+
0-3	Pass	Pass with Conditions	Fail
4-5	Pass with Conditions	Pass with Conditions	Fail
6+	Fail	Fail	Fail

Number of Risk Factor/Intervention Violations	1
Number of Repeat Violations	2
Choose one below	
<input checked="" type="radio"/> Pass	<input type="radio"/> Pass with Conditions

Person in Charge (Signature)	Guillermina Rayo	Time of inspection: 10:45 am to 12:05 pm
Inspector (Signature)	Rickeita Wiley	Follow up date: Date of inspection 01/21/2022



**VILLAGE OF BENSENVILLE
INSPECTIONAL SERVICES**

12 South Center
Bensenville, IL 60106
630-350-3413 fax:630-350-3449

Type of Inspection: NON-RESIDENTIAL INSPECTION

CORRECTION NOTICE

Address:	1207 IRVING PARK	Unit:	
Business name::	FRANCESCO'S BROS., INC.	Phone:	[REDACTED]
Business Owner:	VALENTIN RAYO	Address:	1207 WEST IRVING PARK ROAD BENSENVILLE, IL
Inspection Date:	1/21/2022	Inspector:	DON TESSLER
<u>Checklist #</u>	<u>Violation</u>	<u>Violation comment</u>	
060C	MEANS OF EGRESS BLOCKED	Back Exit door block by storage and screen door.	
060F	IMPROPER HOLD OPEN DEVICES		
090A	CLEAN AND SANITIZE AREA	Need some general cleaning and sanitize the unit.	
090D	REPLACE CEILING TILES	Ceiling tiles need replace, and clean all grease from ceiling grid.	
090G	CLEAN HOOD SUPPRESSION/DUCTWORK	The hood and duct system needs cleaning.	
120G	NEED ACCESS TO ELECTRIC PANEL	Need access to electrical panel, keep 36" clear space around panel.	
160M	EXTINGUISHERS INACCESSIBLE		
165M	REPLACE HEAT DETECTOR	Replace grease coverd heat detector on the ceiling.	

Additional Remarks/Comments:

Re-inspection 02/23/2022

Reinspection 90118 created on 01/21/2022 by 6523dtes

THOSE ITEMS LISTED ABOVE ARE VIOLATIONS OF BENSENVILLE'S ADOPTED VILLAGE CODE AND/OR PROPERTY MAINTENANCE CODE. THIS IS YOUR WRITTEN "CORRECTION NOTICE". FAILURE TO CORRECT THE ABOVE LISTED VIOLATIONS WITHIN THE PRESCRIBED TIME CAN RESULT IN A FINE OF UP TO \$750 PER VIOLATION, PER DAY.

You are hereby notified to remedy the conditions as stated above within 30 days.

Neither this inspection nor any Certificate of Occupancy issued by the Village of Bensenville shall be considered a complete list of Code or Municipal Ordinances. Our inspection can be substantially limited by access available and stored items or furniture. Some occupancies may require inspections to be completed on individual systems such as heating appliances, roofing, structure or fire protection systems. If you have questions about this inspection, please call 630-350-3413.

DISCLAIMER: The Village of Bensenville does not warrant the condition of any property inspected and disclaims all liability for any claims arising out of the property or condition thereof.



**VILLAGE OF BENSENVILLE
INSPECTIONAL SERVICES**
12 South Center
Bensenville, IL 60106
630-350-3413 fax:630-350-3449

Type of Inspection: NON-RESIDENTIAL INSPECTION

CORRECTION NOTICE

Address: 1207 IRVING PARK Unit:

Business name:: FRANCESCO'S BROS., INC. Phone: [REDACTED]

Business Owner: VALENTIN RAYO Address: 1207 WEST IRVING PARK ROAD BENSENVILLE, IL

Inspection Date: 1/21/2022 Inspector: DON TESSLER

E-mailed 01/21/2022

Copy of this report received by/mailed to: _____

Inspector: Donald Tessler Date: 01/21/2022