

This food establishment was last inspected by the Chicago Department of Public Health on September 05, 2024

The inspection found the following violations of key portions of Chicago's Health Code:

VIOLATION	COS	VIOLATION	COS
<input type="checkbox"/> Inadequate Food Protection: Item(s) spoiled, in poor condition, unapproved source, no labels	<input type="checkbox"/>	<input type="checkbox"/> Non-compliance with ordinance: Clean Indoor Air, Public Health Nuisance	<input type="checkbox"/>
<input type="checkbox"/> Personnel: Poor hygienic practices, supervision, training, infection control	<input type="checkbox"/>	<input type="checkbox"/> Toxic Items: Not properly used, stored, labeled	<input type="checkbox"/>
<input type="checkbox"/> Inadequate: Sanitation, equipment, utensils, facilities	<input type="checkbox"/>	<input type="checkbox"/> Inadequate: Refuse disposal, refuse areas, waste grease, area not clean, containers not covered	<input type="checkbox"/>
<input type="checkbox"/> Inadequate Plumbing: Lack of cold/hot water, lack of water pressure	<input type="checkbox"/>	<input type="checkbox"/> Non-compliance: Inspections, violations, procedures	<input type="checkbox"/>
<input type="checkbox"/> Inadequate Disposal: Sewage, wastewater	<input type="checkbox"/>	<input type="checkbox"/> Documentation: Food advisory, employee health policy, clean-up policy, variance	<input type="checkbox"/>
<input type="checkbox"/> Inadequate Facilities: Toilet and/or hand washing	<input type="checkbox"/>	<input checked="" type="checkbox"/> No City of Chicago Food Service Sanitation Manager/certificate not posted	<input type="checkbox"/>
<input type="checkbox"/> Pest Control: Infestation, evidence of pests, no pest control log book	<input type="checkbox"/>	<input type="checkbox"/> Other _____	<input type="checkbox"/>

COS, Corrected On Site

Pass with Conditions

Fail

Signature of Inspecting sanitarian: _____ 

Business Name HANUL FAMILY ALLIANCE, INC

Address 5008 N Kedzie AVE CHICAGO, IL 60625

If you have a complaint about a food establishment, please phone 311

By order of the municipal code, this inspection report summary must be posted in plain view of this establishment's customers. Altering or removing this document is punishable by law.



City of Chicago
Brandon Johnson
Mayor



Chicago Department of Public Health
Olusimbo Ige, MD, MS, MPH
Commissioner

Chicago Department of Public Health
Food Protection Division

Food Establishment Inspection Report

Telephone: 312.746.8030 FAX: 312.746.4240
TTY: 312.744.2374 www.CityofChicago.org/Health
CDPHFood@cityofchicago.org

No. of Risk Factor/Intervention Violations: 1	
No. of Repeat Risk Factor/Intervention Violations: 0	
Inspection Date: 09/05/2024	
Started: 08:50am	Completed: 11:05am
Inspector's Badge #: 241	Supervisor's Badge #: 324
Business Phone: (773) 478-8851	

Inspection #: 2602180	
License #: GD2487637	
Inspection Type: Canvass	
Facility Type: Golden Diner	
SR #:	SFP #:
Fire #:	
Business Address: 5008 N Kedzie AVE	
Legal Name: Korean American Senior Center	

Days of Operation: M,Tu,W,Th,F	From: 08:30 AM	To: 04:30 PM
Zip: 60625	Location on Site: 1st Floor	
D/B/A: HANUL FAMILY ALLIANCE, INC		A/K/A: HANUL FAMILY ALLIANCE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation
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.

Compliance Status	COS	R	Compliance Status	COS	R
SUPERVISION			PROTECTION FROM CONTAMINATION		
1	IN	OUT	15	IN	OUT N/A N/O
2	IN	OUT N/A	16	IN	OUT N/A
EMPLOYEE HEALTH			TIME/TEMPERATURE CONTROL FOR SAFETY (TCS)		
3	IN	OUT N/A	17	IN	OUT
4	IN	OUT	18	IN	OUT N/A N/O
5	IN	OUT N/A	19	IN	OUT N/A N/O
GOOD HYGIENIC PRACTICES			CONSUMER ADVISORY		
6	IN	OUT N/O	20	IN	OUT N/A N/O
7	IN	OUT N/O	21	IN	OUT N/A N/O
PREVENTING CONTAMINATION BY HANDS			HIGHLY SUSCEPTIBLE POPULATIONS		
8	IN	OUT N/O	22	IN	OUT N/A N/O
9	IN	OUT N/A N/O	23	IN	OUT N/A N/O
10	IN	OUT	24	IN	OUT N/A N/O
APPROVED SOURCE			FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES		
11	IN	OUT N/O	25	IN	OUT N/A
12	IN	OUT N/A N/O	CONFORMANCE WITH APPROVED PROCEDURES		
13	IN	OUT N/O	26	IN	OUT N/A
14	IN	OUT N/A N/O	27	IN	OUT N/A
GOOD RETAIL PRACTICES			28	IN	OUT N/A
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
SAFE FOOD AND WATER			UTENSILS, EQUIPMENT, AND VENDING		
30	IN	OUT N/A	47	IN	OUT
31	IN	OUT	48	IN	OUT N/A
32	IN	OUT N/A	49	IN	OUT
FOOD TEMPERATURE CONTROL			PHYSICAL FACILITIES		
33	IN	OUT N/A	50	IN	OUT
34	IN	OUT N/A N/O	51	IN	OUT
35	IN	OUT N/A N/O	52	IN	OUT
36	IN	OUT N/A	53	IN	OUT
FOOD IDENTIFICATION			54	IN	OUT
37	IN	OUT N/O	55	IN	OUT
PREVENTION OF FOOD CONTAMINATION			56	IN	OUT
38	IN	OUT	EMPLOYEE TRAINING		
39	IN	OUT	57	IN	OUT N/A
40	IN	OUT	58	IN	OUT N/A
41	IN	OUT	CITY OF CHICAGO ORDINANCE COMPLIANCE		
42	IN	OUT N/A N/O	59	IN	OUT
PROPER USE OF UTENSILS			60	IN	OUT
43	IN	OUT N/A	61	IN	OUT
44	IN	OUT N/A	62	IN	OUT
45	IN	OUT N/A	63	IN	OUT N/A
46	IN	OUT N/A N/O	64	IN	OUT N/A

Establishments: HANUL FAMILY ALLIANCE,INC

Establishment #: GD2487637

Disposal Service: REPUBLIC SERVICES		Pest Control: KIM'S PEST CONTROL		Pest License #: 051-016152	
Total # Seats: 125	# Food Prep Areas: 1	HACCP Concept Presented: Yes		Citations Issued: 0	Does The Facility Cater: No
Risk: High (Category 1) 09/05/2024	Reason For Risk Change:		Running Hot Water: Yes	School Type:	# Employees: 5
HT Dish Machine: No,		LT Dish Machine: No,		3 Compartment Sink: Yes, Not Setup	
License Suspended:		Cease and Desist:			
# of Washbowl Sinks: 2	# of Exposed Sinks: 1	# of Utility Sinks: 1	# 2 Compartment Sinks: 1	# 3 Compartment Sinks: 1	# Other Sinks: 0
Close Up #:					
Location: WASHROOMS	Location: PREP/DISHWASHING AREA	Location: REAR CLOSET	Location: PREP/DISHWASHING AREA	Location: PREP/DISHWASHING AREA	Location: NONE

Certified Manager(s) (name, expiration date, ID#):

IN SUK PARK Exp. Date: 02/26/2027 ID #: KKC-6219	DONG JUNG CHANG Exp. Date: 06/22/2024 ID #: MX2-8565	SUNG MIN YOO Exp. Date: 02/26/2027 ID #: KKC-6220	Exp. Date: ID #:
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
KIMCHI/2-Door Refrigerator	36.00°F	AIR/Walk-In Cooler	37.80°F	AIR/Cold-Hold Unit	0.00°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By Date
2	OBSERVED NO ORIGINAL CITY OF CHICAGO SANITATION CERTIFICATE POSTED ON SITE OR VALID DOCUMENTATION PROVIDED ON THE PREMISES. INSTRUCTED PERSON IN CHARGE, THAT COPIES OF SAID CERTIFICATE ARE NOT ACCEPTABLE. INSTRUCTED FACILITY THAT A CITY OF CHICAGO CERTIFIED FOOD SERVICE MANAGER MUST BE ON SITE AT ALL TIMES WHEN (TCS FOODS) ARE PREPARED, HANDLED, AND/OR SERVED. INSTRUCTED TO COMPLY AND POST ORIGINAL CERTIFICATE AS REQUIRED. PRIORITY FOUNDATION VIOLATION 7-38-012, NO CITATION ISSUED.	Sep 5, 2024
39	3-307.11: **C** Miscellaneous Sources of Contamination OBSERVED NO SPLASHGUARD AT 1-COMPARTMENT PREP SINK NEXT TO DRAINBOARD OF 3-COMPARTMENT SINK. INSTRUCTED TO INSTALL A WASHABLE SPLASHGUARD AND MAINTAIN.	Dec 5, 2024
47	4-501.11: **C** Good Repair and Proper Adjustment- Equipment INSTRUCTED TO PROVIDE PROPER RAISED STORAGE RACKS FOR PROPER FOOD STORAGE INSIDE THE WALK-IN-COOLER AND WALK-IN-FREEZER AND MAINTAIN.	Dec 5, 2024
55	6-501.114: **C** Maintaining Premises, Unnecessary Items and Litter INSTRUCTED TO REMOVE UNNECESSARY ARTICLES/UNUSED EQUIPMENTS (RICE COOKERS) IN REAR STORAGE AREA DUE TO POTENTIAL PEST HARBORAGE AND MAINTAIN.	Dec 5, 2024
Inspection Comments	ON THE PREMISES PER MANAGEMENT REQUESTING INSPECTION DUE TO A RECENT REMODEL OF THE KITCHEN. GOLDEN DINER IS NOT PREPARING FOODS AT THIS TIME. NO CITATION ISSUED FOR VIOLATION #2 (GOLDEN DINER). RECCOMENDATION: ENROLL ADDITIONAL PERSON IN A SANITATION COURSE TO COVER ALL HOURS OF OPERATION. SUMMARY REPORT ISSUED AND POSTED FOR PUBLIC VIEW.	

2. Determine the CCP: Discussed the HACCP principle of identifying critical control points in your processes such as hot holding at 135 degrees F or above, cold holding at 41 degrees F or below and at freezing for frozen foods and 165 degrees F for reheating.

Person In Charge (Signature) IN SUK PARK 	Date: 9/5/24
Inspector  (241)	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date:

PASSED: PASSED w/COND: FAILED:

NOTE: THE FINAL RESULTS OF THIS INSPECTION WILL BE DETERMINED BY THE REVIEWING SUPERVISING SANITARIAN

You have just received an inspection by the City of Chicago, Department of Public Health, Food Protection Program. Your feedback on the inspection process is important to us. Please go to <https://www.chicagohan.org/surveys> to complete a short survey.