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Commercial Roof Inspection Form	
Inspector	Name
Address	Address
City	City
State	State
Zip	Zip
Phone	Phone
Business Name	Business Name
Address	Address
City	City
State	State
Zip	Zip
Phone	Phone
Business Name	Business Name
Address	Address
City	City
State	State
Zip	Zip
Phone	Phone

FOOD SERVICE INSPECTION REPORT
City of Rolling Meadows

Date: _____ File Number: _____

Station: _____ Community Development Dept. • Health Division Reason for Inspection: _____
 100 N. Milwaukee (100 N. Milwaukee) 5600 Kichoff Road
 Rolling Meadows, IL 60008
 (847) 506-6030 • Fax (847) 483-2365 • www.cityem.org

• REPORT MUST BE POSTED ON PREMISES •

Name of Establishment: _____ Address: _____
 Owner or Operator: _____ Phone: _____

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.

WT	X	DESCRIPTION	WT	X	DESCRIPTION
1		1 a. Approved source	1		25. Single service items properly stored, handled, dispensed
1		1 b. Wholeness, sound condition	2		26. Single service articles not reused
1		2. Original container properly labeled	5		27. WATER AND SEWERAGE/PLUMBING
5		3 a. POTENTIALLY HAZARDOUS FOODS	4		28. Water source safe, hot and cold water pressure
1		3 a. Potentially hazardous food meets temperature requirements during storage, preparation, display, holding, service, & transportation	1		29. Sewage and waste water disposed properly
1		3 b. Food held at 41°F - 45°F discarded after 3 days	1		30. Plumbing installed and maintained
1		3 c. Food properly cooled and/or reheated	5		31. Cross-connections, back siphonage, back flow prevented
1		3 d. Food properly cooled	4		32. HANDWASHING FACILITIES
1		3 e. FOOD THERMOMETERS (calibrated items are in violation)	2		33. Handwashing sinks installed, located, accessible
4		4. Facilities to maintain proper temperatures	2		34. Restrooms with self-closing doors, fixtures operate properly
1		5. Thermometers provided and conspicuously placed	1		35. Facility clean, supplied with hand soap, disposable towels or hand drying devices, soap, covered waste receptacles
1		6. Potentially hazardous foods properly thawed	2		36. GARBAGE AND SOLID WASTE DISPOSAL
4		7 a. FOOD PROTECTION	1		37. Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
1		7 a. Cross-contamination, equipment, personnel during storage	1		38. Outside storage area clean, enclosure properly constructed
1		7 b. Potential for cross-contamination, storage practices, damaged food segregated	4		39. INSECT AND RODENT CONTROL
1		7 c. Unwrapped food not re-wrapped	1		40. Presence of cockroaches, fleas prohibited
1		7 d. Food protection during storage, preparation, display, service, transportation	1		41. Outer openings protected from insects, rodent proof
1		7 e. Food handled with minimum manual contact	1		42. FLOORS, WALLS AND CEILING
1		7 f. Insect food dispensing devices properly stored	1		43. Floors properly constructed, clean, stained, covered
1		7 g. Insect food dispensing devices properly stored	1		44. Walls, ceilings, and attached equipment, constructed, clean
1		7 h. Insect food dispensing devices properly stored	1		45. Lighting provided as required. Fixtures shielded
1		7 i. Insect food dispensing devices properly stored	1		46. Rooms and equipment - vented as required
1		7 j. Insect food dispensing devices properly stored	1		47. OTHER AREAS AND OPERATIONS
1		7 k. Insect food dispensing devices properly stored	1		48. Employee lockers provided and used, clean
1		7 l. Insect food dispensing devices properly stored	1		49. Tins, cans properly stored
1		7 m. Insect food dispensing devices properly stored	1		50. Tins, cans labeled and used properly
1		7 n. Insect food dispensing devices properly stored	1		51. Permits maintained free of time, unnecessary articles
1		7 o. Insect food dispensing devices properly stored	1		52. Cleaning and maintenance equipment properly stored
1		7 p. Insect food dispensing devices properly stored	1		53. Kitchen restricted to authorized personnel
1		7 q. Insect food dispensing devices properly stored	1		54. Complete separation from sleeping areas, laundry
1		7 r. Insect food dispensing devices properly stored	1		55. Clean and soiled items segregated and properly stored
1		7 s. Insect food dispensing devices properly stored	1		56. Clean and soiled items segregated and properly stored
1		7 t. Insect food dispensing devices properly stored	1		57. Clean and soiled items segregated and properly stored
1		7 u. Insect food dispensing devices properly stored	1		58. Clean and soiled items segregated and properly stored
1		7 v. Insect food dispensing devices properly stored	1		59. Clean and soiled items segregated and properly stored
1		7 w. Insect food dispensing devices properly stored	1		60. Clean and soiled items segregated and properly stored
1		7 x. Insect food dispensing devices properly stored	1		61. Clean and soiled items segregated and properly stored
1		7 y. Insect food dispensing devices properly stored	1		62. Clean and soiled items segregated and properly stored
1		7 z. Insect food dispensing devices properly stored	1		63. Clean and soiled items segregated and properly stored
1		7 aa. Insect food dispensing devices properly stored	1		64. Clean and soiled items segregated and properly stored
1		7 ab. Insect food dispensing devices properly stored	1		65. Clean and soiled items segregated and properly stored
1		7 ac. Insect food dispensing devices properly stored	1		66. Clean and soiled items segregated and properly stored
1		7 ad. Insect food dispensing devices properly stored	1		67. Clean and soiled items segregated and properly stored
1		7 ae. Insect food dispensing devices properly stored	1		68. Clean and soiled items segregated and properly stored
1		7 af. Insect food dispensing devices properly stored	1		69. Clean and soiled items segregated and properly stored
1		7 ag. Insect food dispensing devices properly stored	1		70. Clean and soiled items segregated and properly stored
1		7 ah. Insect food dispensing devices properly stored	1		71. Clean and soiled items segregated and properly stored
1		7 ai. Insect food dispensing devices properly stored	1		72. Clean and soiled items segregated and properly stored
1		7 aj. Insect food dispensing devices properly stored	1		73. Clean and soiled items segregated and properly stored
1		7 ak. Insect food dispensing devices properly stored	1		74. Clean and soiled items segregated and properly stored
1		7 al. Insect food dispensing devices properly stored	1		75. Clean and soiled items segregated and properly stored
1		7 am. Insect food dispensing devices properly stored	1		76. Clean and soiled items segregated and properly stored
1		7 an. Insect food dispensing devices properly stored	1		77. Clean and soiled items segregated and properly stored
1		7 ao. Insect food dispensing devices properly stored	1		78. Clean and soiled items segregated and properly stored
1		7 ap. Insect food dispensing devices properly stored	1		79. Clean and soiled items segregated and properly stored
1		7 aq. Insect food dispensing devices properly stored	1		80. Clean and soiled items segregated and properly stored
1		7 ar. Insect food dispensing devices properly stored	1		81. Clean and soiled items segregated and properly stored
1		7 as. Insect food dispensing devices properly stored	1		82. Clean and soiled items segregated and properly stored
1		7 at. Insect food dispensing devices properly stored	1		83. Clean and soiled items segregated and properly stored
1		7 au. Insect food dispensing devices properly stored	1		84. Clean and soiled items segregated and properly stored
1		7 av. Insect food dispensing devices properly stored	1		85. Clean and soiled items segregated and properly stored
1		7 aw. Insect food dispensing devices properly stored	1		86. Clean and soiled items segregated and properly stored
1		7 ax. Insect food dispensing devices properly stored	1		87. Clean and soiled items segregated and properly stored
1		7 ay. Insect food dispensing devices properly stored	1		88. Clean and soiled items segregated and properly stored
1		7 az. Insect food dispensing devices properly stored	1		89. Clean and soiled items segregated and properly stored
1		7 ba. Insect food dispensing devices properly stored	1		90. Clean and soiled items segregated and properly stored
1		7 bb. Insect food dispensing devices properly stored	1		91. Clean and soiled items segregated and properly stored
1		7 bc. Insect food dispensing devices properly stored	1		92. Clean and soiled items segregated and properly stored
1		7 bd. Insect food dispensing devices properly stored	1		93. Clean and soiled items segregated and properly stored
1		7 be. Insect food dispensing devices properly stored	1		94. Clean and soiled items segregated and properly stored
1		7 bf. Insect food dispensing devices properly stored	1		95. Clean and soiled items segregated and properly stored
1		7 bg. Insect food dispensing devices properly stored	1		96. Clean and soiled items segregated and properly stored
1		7 bh. Insect food dispensing devices properly stored	1		97. Clean and soiled items segregated and properly stored
1		7 bi. Insect food dispensing devices properly stored	1		98. Clean and soiled items segregated and properly stored
1		7 bj. Insect food dispensing devices properly stored	1		99. Clean and soiled items segregated and properly stored
1		7 bk. Insect food dispensing devices properly stored	1		100. Clean and soiled items segregated and properly stored

Health Officer: _____ Received By: _____

Roof Inspection Checklist

Automated Form Number: ---DP-QUAL-0052-2

Project Owner: Sitemate Services

Project Address: 13 Camden Road, Australia

Date of Inspection: Tuesday, 22 October 2019, 11:00:00 am

Checkbox: Clear access? Yes

Where is there clear access? Front Left Right

Type of roof? Sloped

Roof details

Height at Eave	Height at Ridge	Size of Roof	Colour of Roof
3m	5m	40m2	Orange

Manufacturing details

Year Manufactured	Year Installed	Manufacturer & Brand
1995	1996	Colorbond

Inspected by

Name	Title	Signature
Dave Hodgson	Quality Manager	

General Roof Condition

Checkbox	Debris on roof	Yes	Remarks: Debris from recent weather events, all removed except some large pieces
Checkbox	Drainage	Yes	Remarks:
Checkbox	Physical damage	No	Remarks:
Checkbox	Attic conditions	No	Remarks:
Checkbox	Structural deformation	No	Remarks:
Other	• General roof condition is good considering the impacts of the recent weather events.		

Flat/Membrane Roof

Checkbox	Granular loss	NA	Remarks:
Checkbox	Punctures	NA	Remarks:
Checkbox	Cracks/Alligatoring	NA	Remarks:
Checkbox	Blisters/Fishmouths	NA	Remarks:
Checkbox	Ponding	NA	Remarks:

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