

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
UNO CHICAGO GRILL	REGULAR	2019-07-16	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.16	Mops are not being properly stored.	N
UNO CHICAGO GRILL	REGULAR	2021-06-02	No	4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
UNO CHICAGO GRILL	REGULAR	2023-07-25	No	3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	N
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N