



LOGAN SQUARE KITCHEN
A SUSTAINABLE KITCHEN & EVENT SPACE

EST. 2009

Shared Kitchen

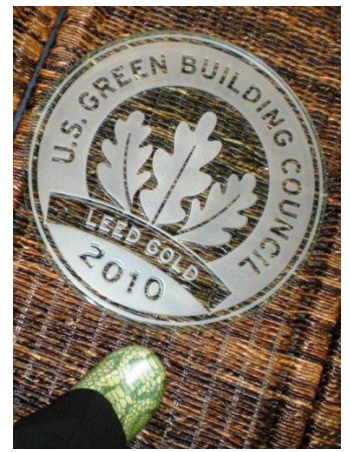
- Three cooking stations
 - Rent by the hour
 - Shared by multiple businesses
- Who uses it?
 - Farmer's market vendors
 - Wholesale bakers
 - Caterers
 - Restaurants
- Start a food business before a commercial kitchen is affordable
- Only pay for the amount of kitchen you need
- Economic development, less risk



Prepared by: Zina Murray
Logan Square Kitchen
773-342-2333
zina@logansquarekitchen.com



An innovator's experience



- 19 health inspections 2 years
 - High-risk facilities, per ordinance, 2 inspections per year
 - No violations except one 8/2/11
 - Sanitarian supervisor on report for failure to provide service
- Sanitarian detailed to DBACP
 - Destroyed food @shared kitchen last year; symbolic of a dept out of touch
 - Routinely provides direction that is incorrect, not part of code, in spite of appeals for correction

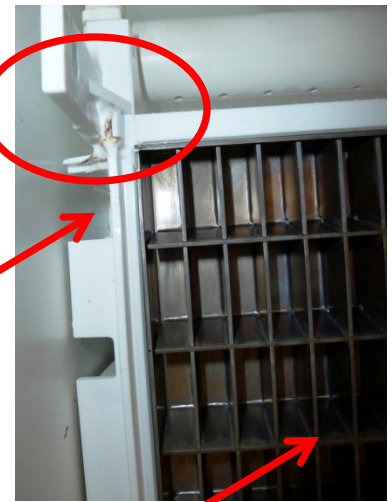
LSK August 2, 2011 Inspection Violations

Code Violation #16

Found black mold build up on interior upper left/right walls, interior water tray.

Supervisor refused to provide technician with direction to correct. Supervisor refused to explain which code was violated and why.

violation



Cubes made here

Code Violation #33

Ticketed Logan Square Kitchen for a freezer owned by another food establishment. Inspector refused to license an unrelated business, working in a different area of building due to this violation.

When asked to accompany freezer owner for discussion for future maintenance, supervisor refused. Freezer owner told to consult owner's manual and said 'I cannot tell you what is right and what is wrong.'



Code Violation # 34

Health Dept. cited this door in code violation: Inspection reads "instructed manager to elevate threshold at rear exit door." This little bit of light at door corner was not acceptable.



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Illusion of Food Safety

- 33 Health Inspectors
- 28,645 inspections required annually (source FOIA)
 - 10,226 Risk 1 facilities (2x/year)
 - 4,311 Risk 2 facilities (1x/year)
 - 7,764 Risk 3 facilities (every other)
- Every inspector = 4 inspections every day
 - No vacation, no sick days
 - Does not cover complaints, new businesses, kitchen remodels
- Two shared kitchens, two years
 - Over 50 health inspections
 - Non-hazardous food production, bakery
 - What is not inspected?
- Solutions for CDPH
 - Hire strong leader with food business background and strong moral compass for Food Safety Division
 - Engage food businesses in ongoing dialog
 - Stop over-inspecting non-hazardous enterprises
 - Change Sanitarian detailed to DBACP