



The Food Scoop

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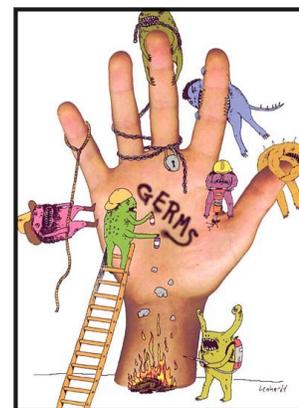
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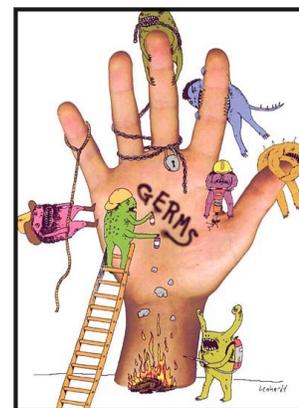
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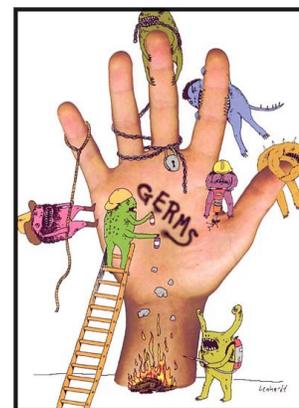
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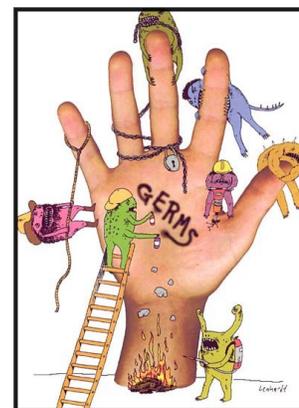
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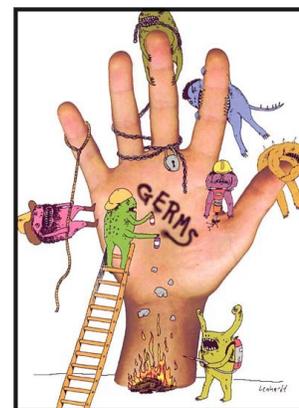
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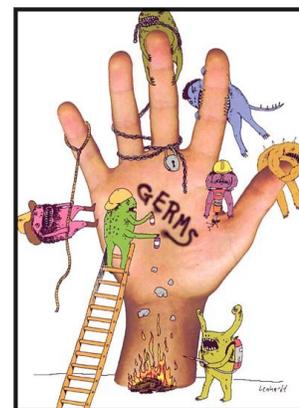
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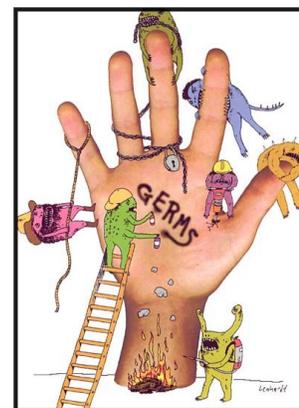
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UPPER CRUST CATERING

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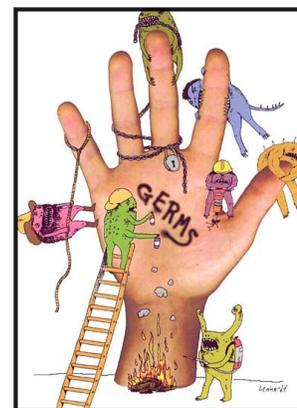
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SILVER SPRINGS BAIT SHOP

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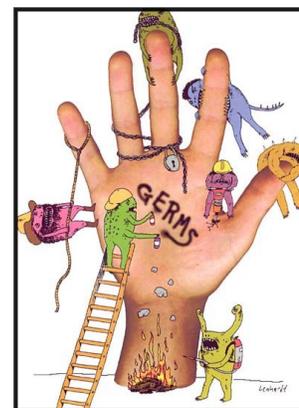
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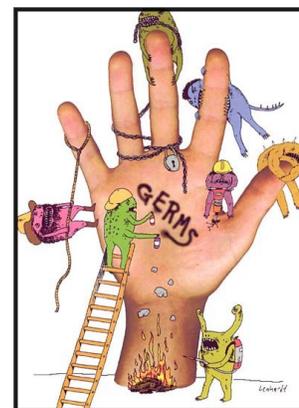
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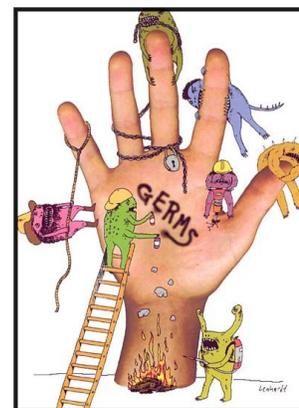
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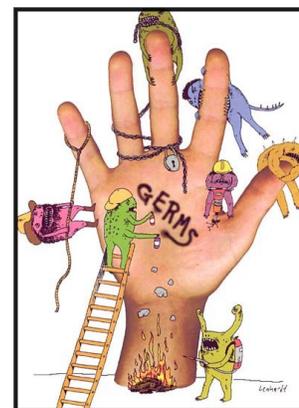
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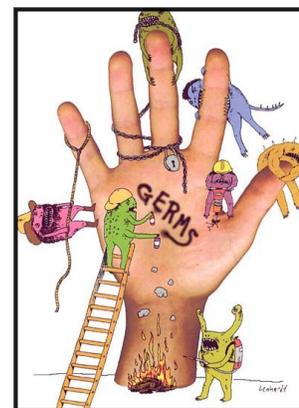
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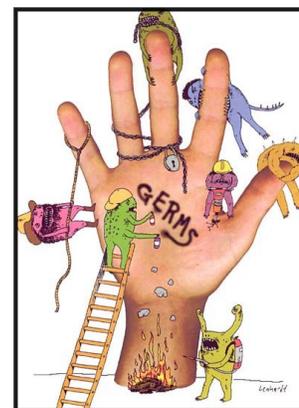
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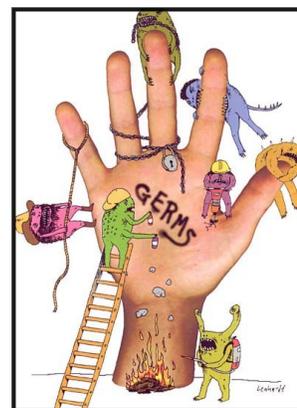
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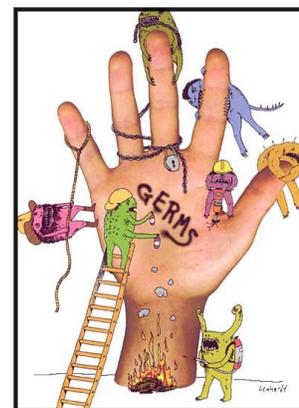
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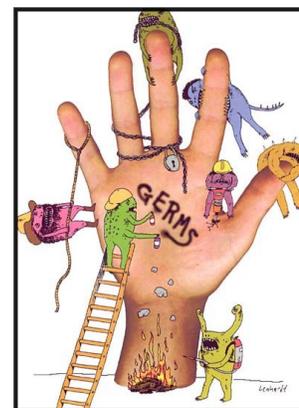
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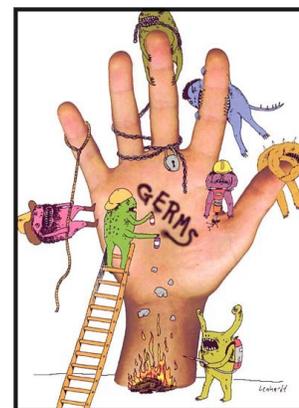
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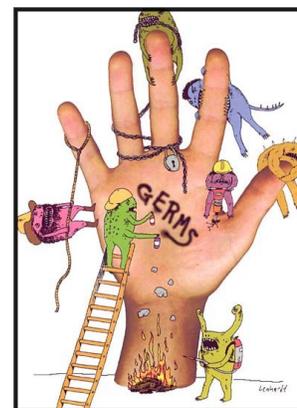
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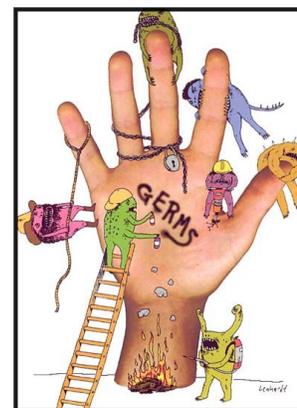
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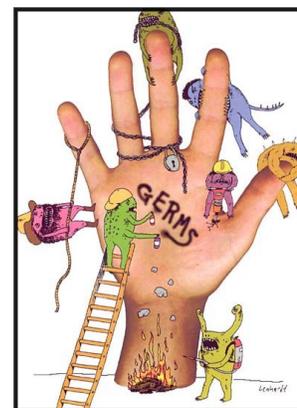
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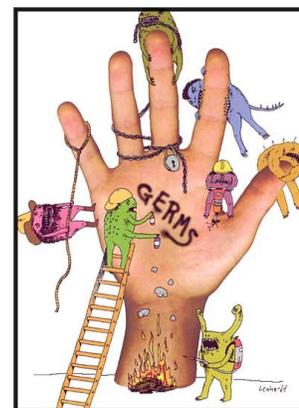
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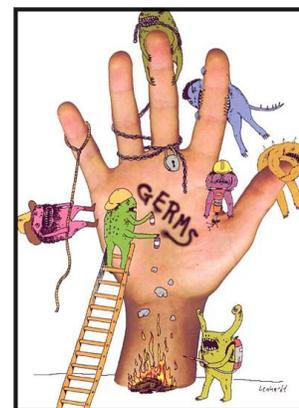
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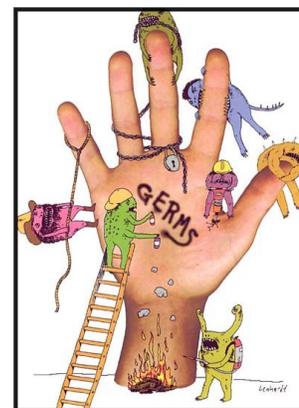
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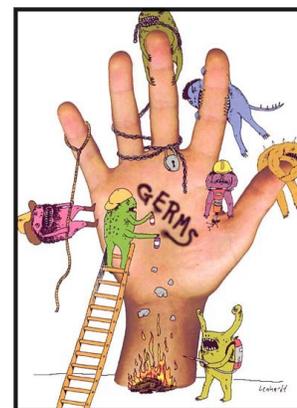
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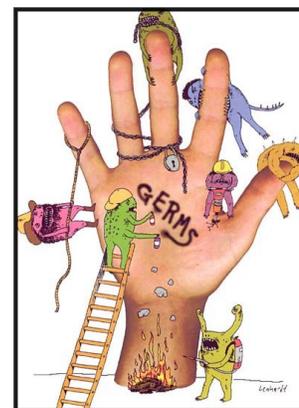
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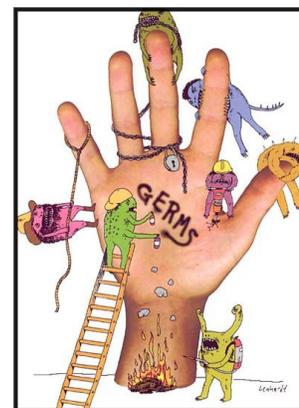
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Kendall County Health Department

Environmental Health Unit

811 W. John Street

Yorkville, IL 65060

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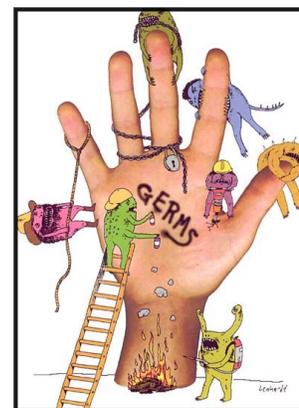
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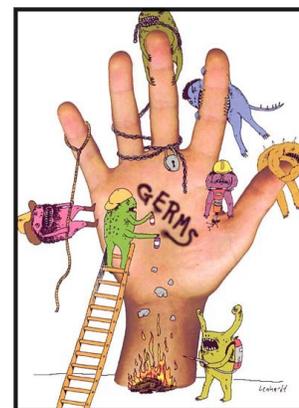
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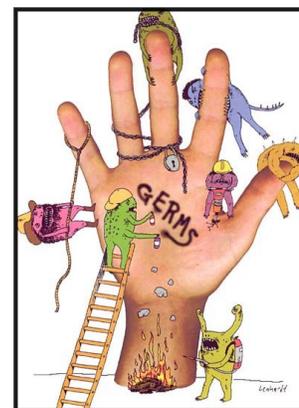
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DUNKIN DONUTS/BASKIN ROBBINS

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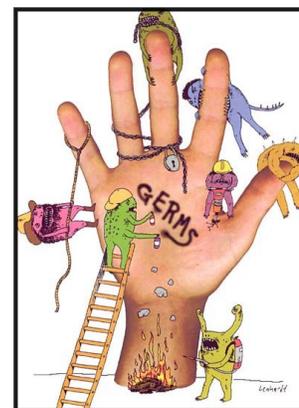
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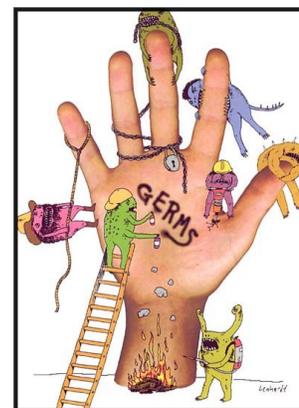
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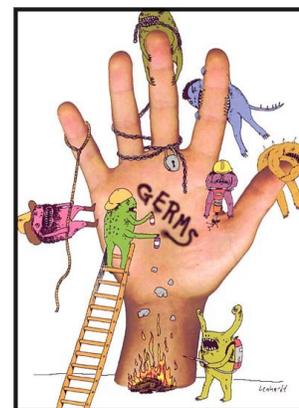
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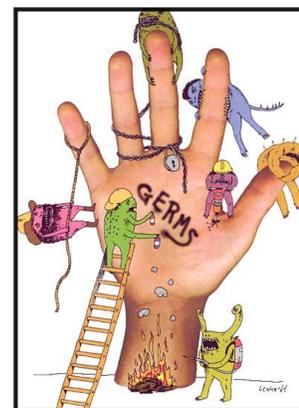
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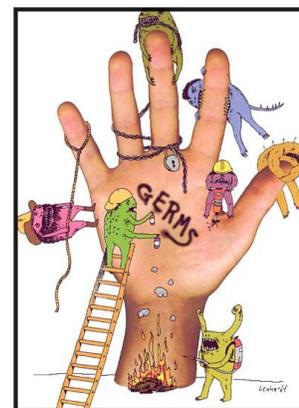
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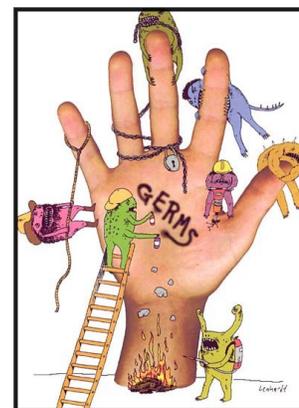
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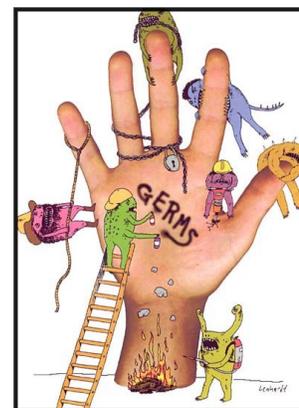
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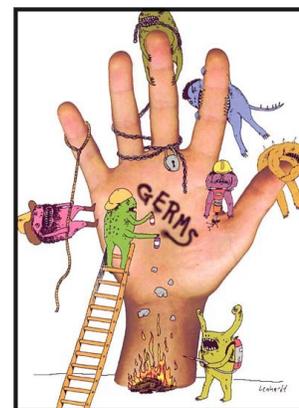
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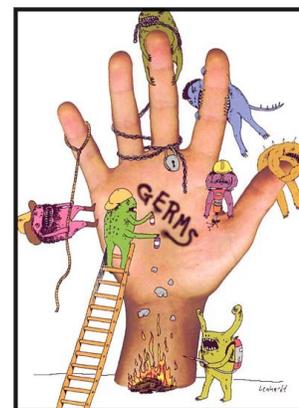
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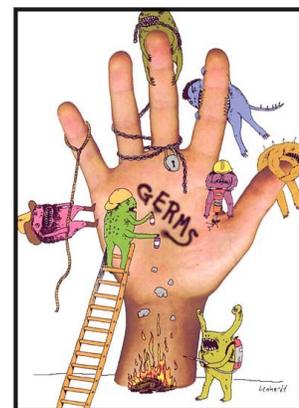
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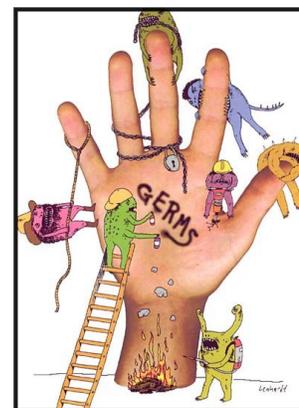
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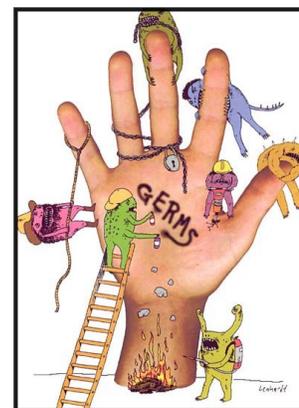
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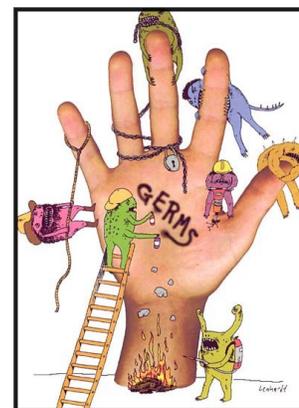
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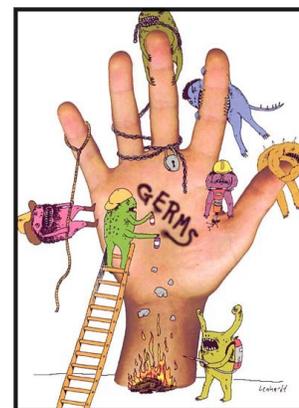
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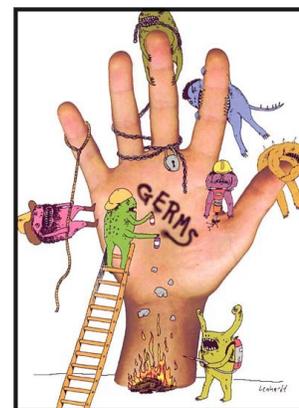
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GRANDMA'S TABLE

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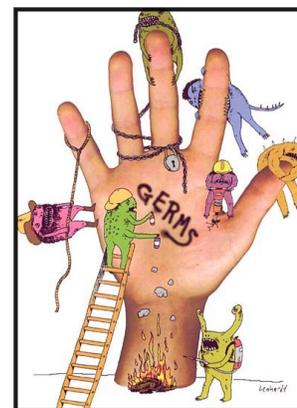
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A'S FAMILY REST

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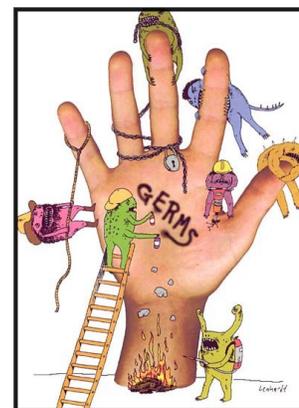
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HIDE-A-WAY LAKES

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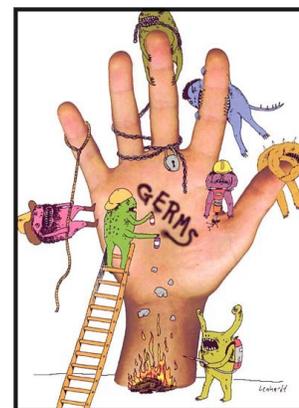
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The Food Scoop

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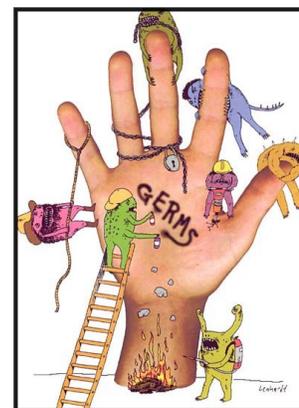
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HOME PLATE HOT DOGS

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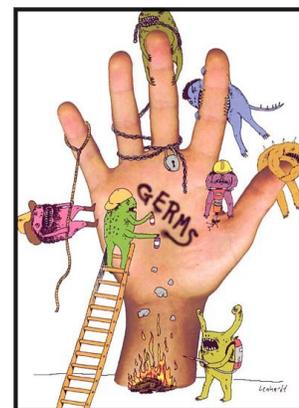
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SUZY'S PIZZA (HOMETOWN)

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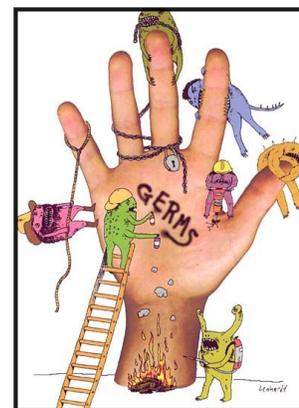
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HOMETOWN LANES

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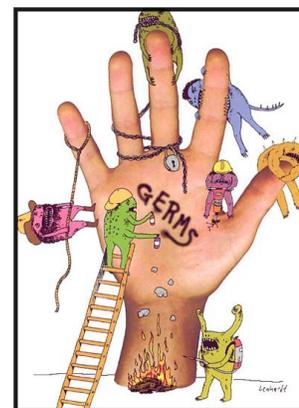
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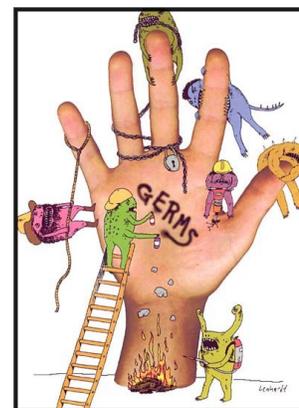
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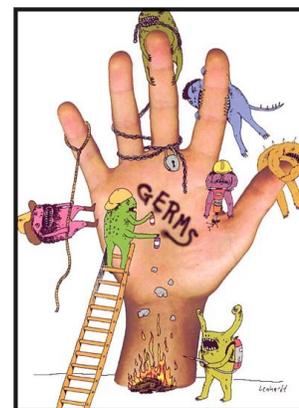
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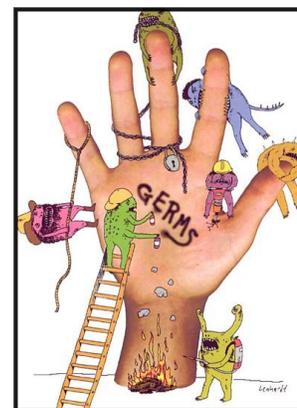
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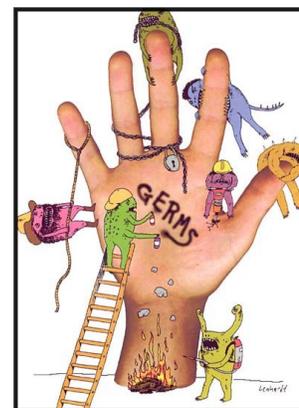
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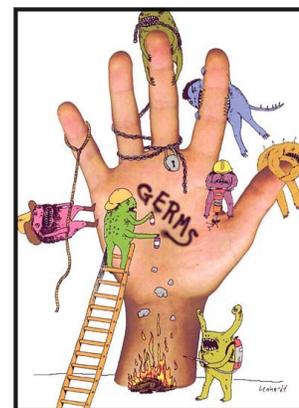
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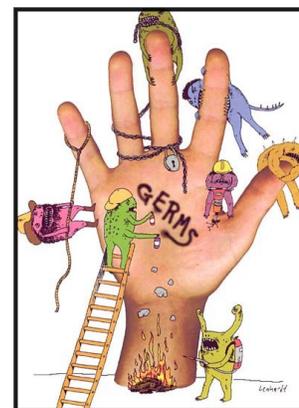
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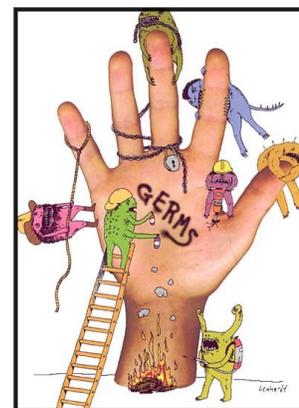
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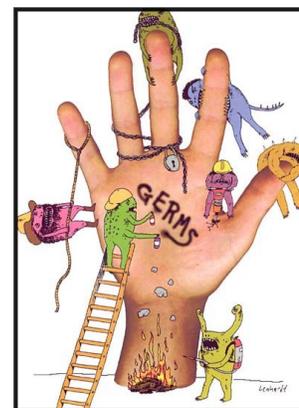
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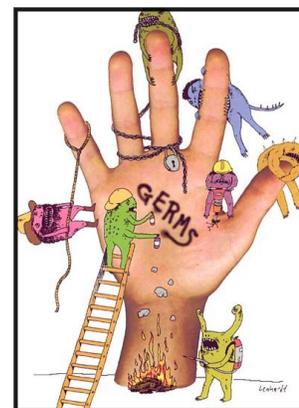
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The Food Scoop

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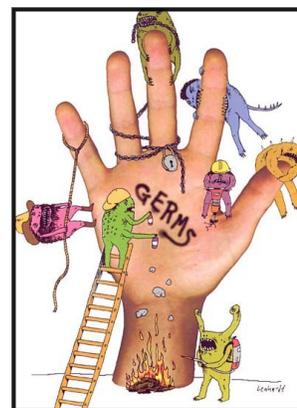
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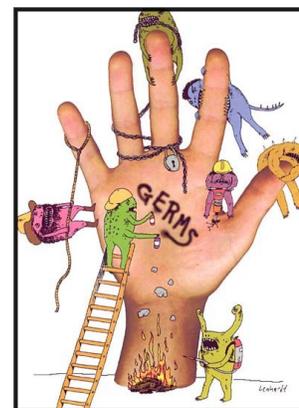
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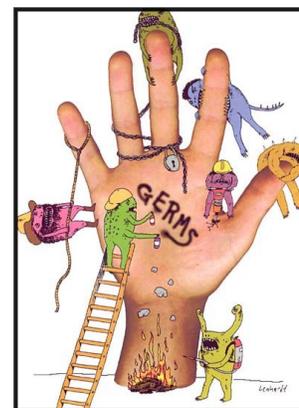
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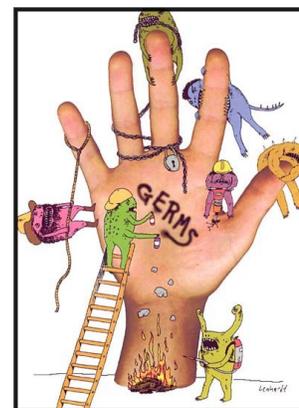
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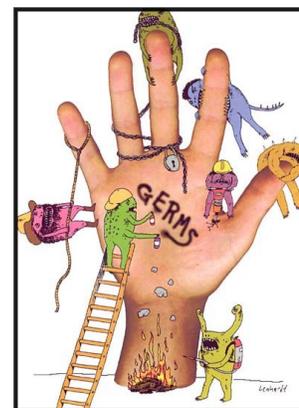
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LAST CHANCE SALOON

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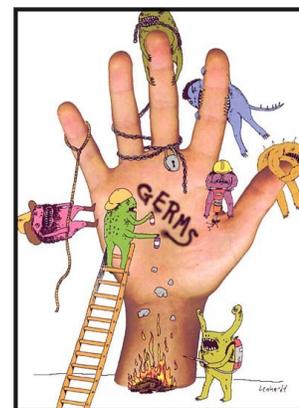
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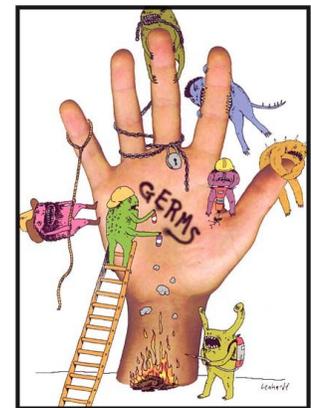
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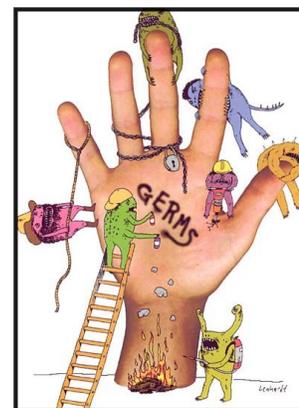
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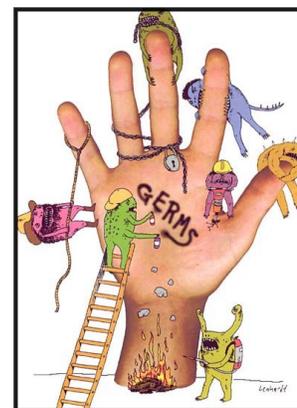
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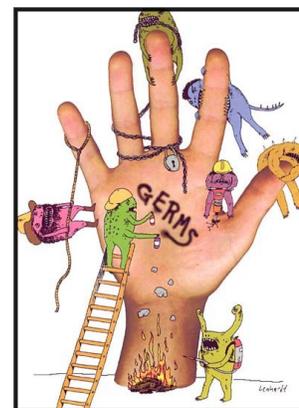
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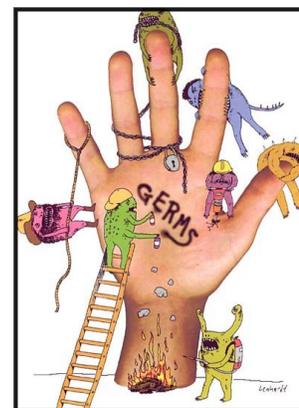
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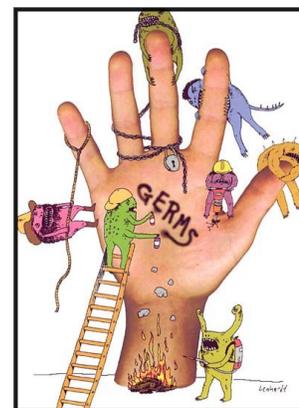
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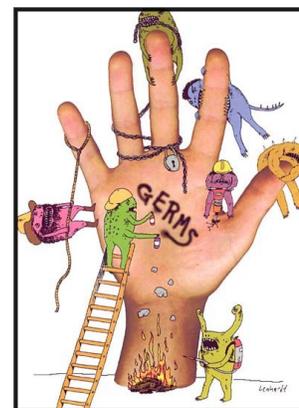
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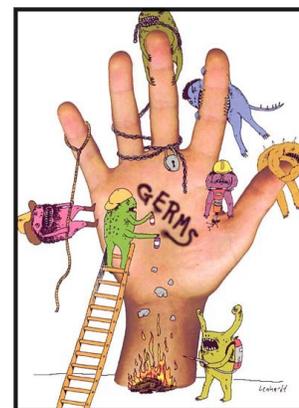
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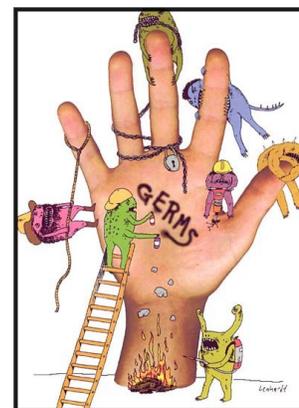
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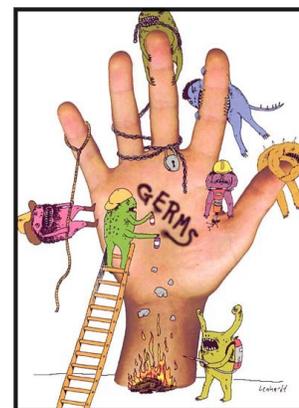
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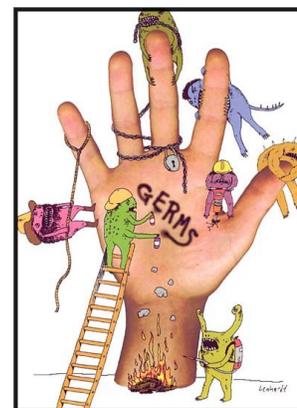
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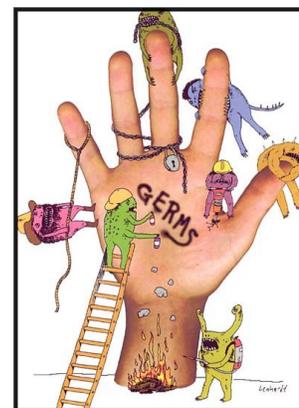
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NEWARK COUNTRY KITCHEN

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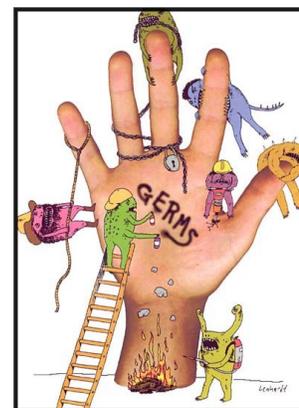
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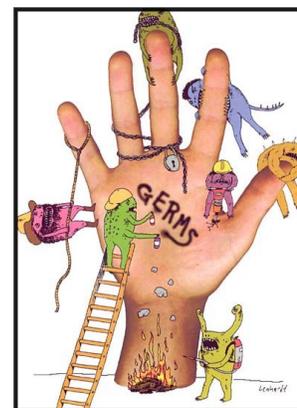
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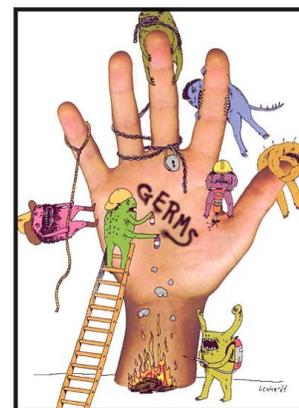
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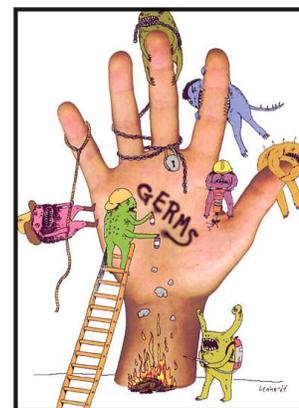
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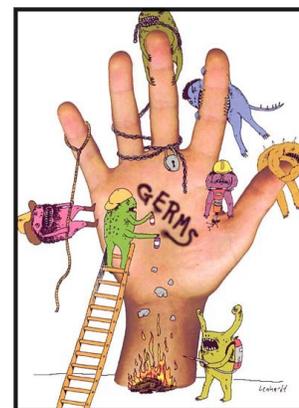
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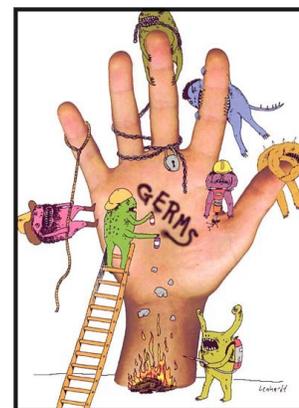
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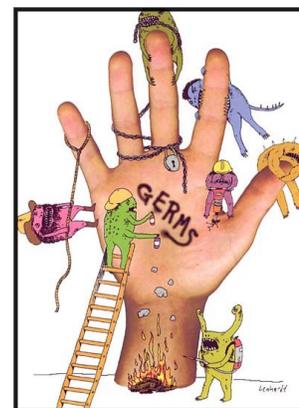
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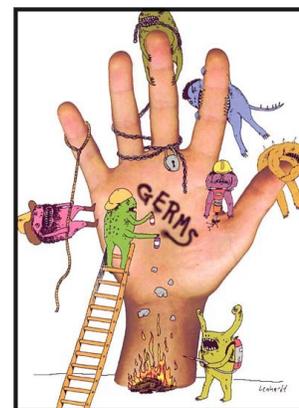
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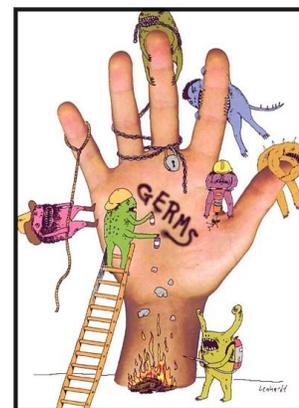
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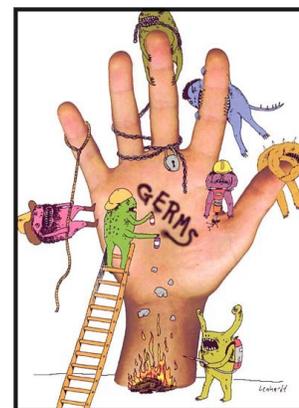
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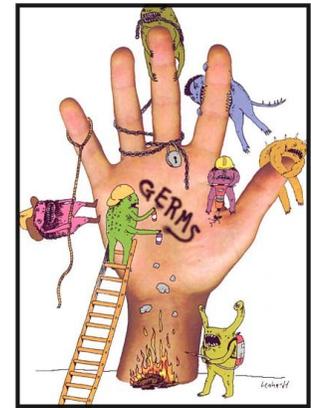
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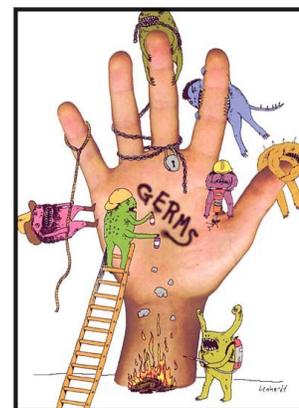
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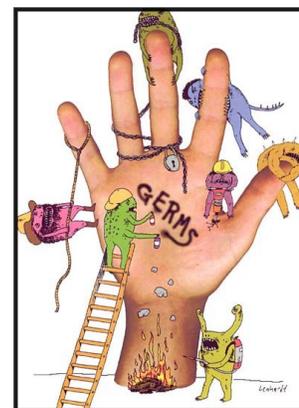
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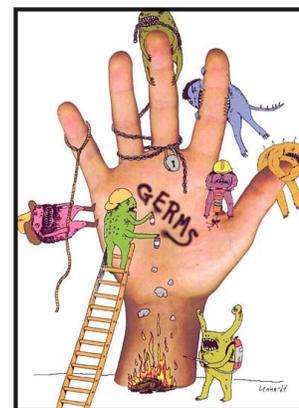
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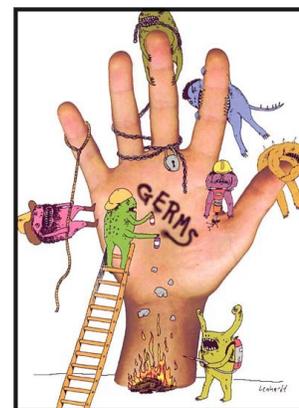
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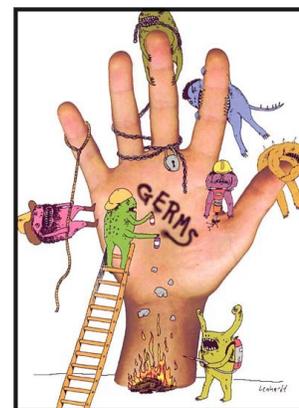
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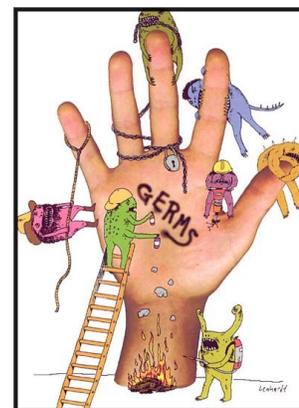
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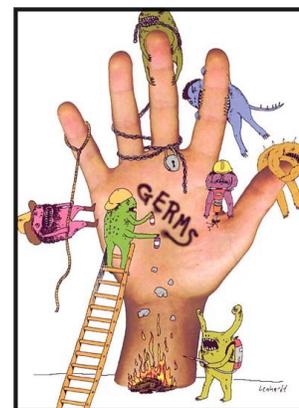
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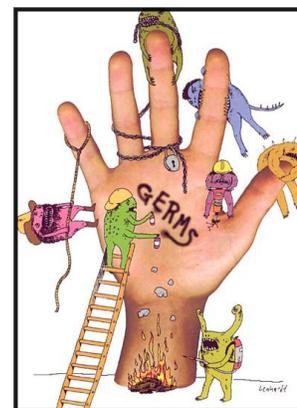
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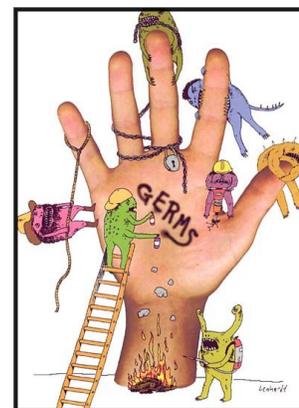
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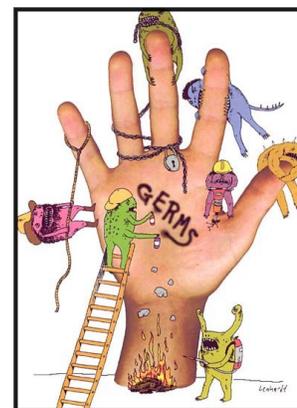
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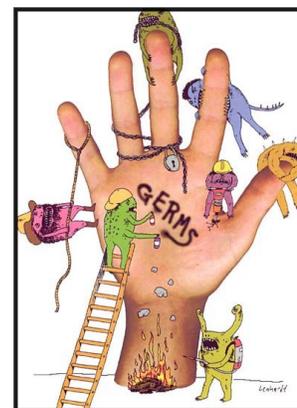
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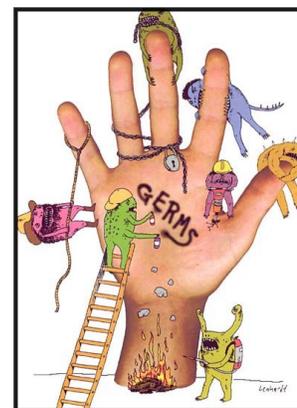
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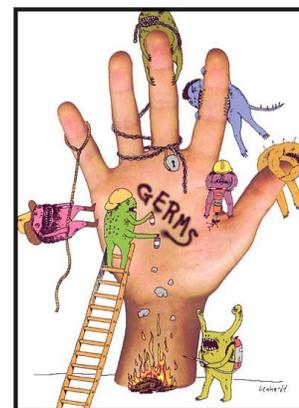
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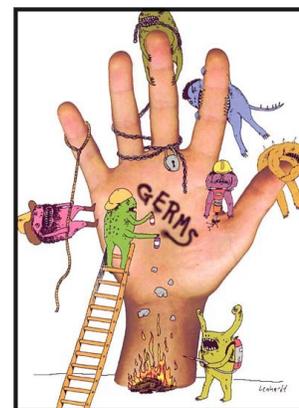
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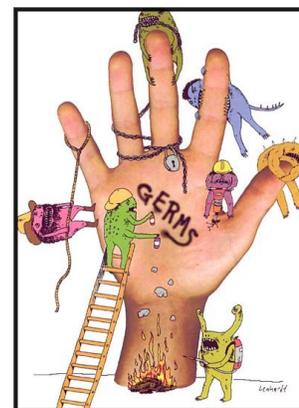
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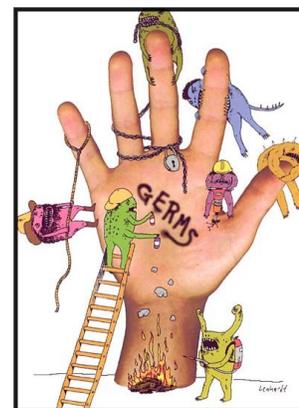
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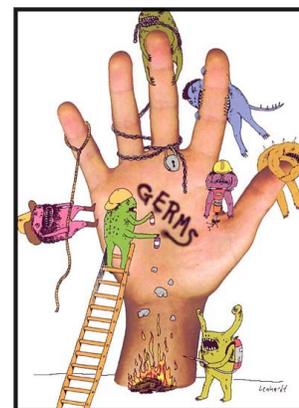
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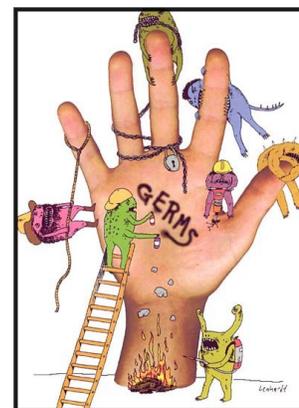
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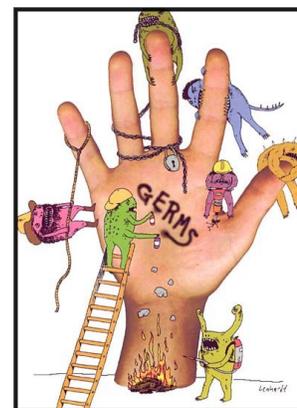
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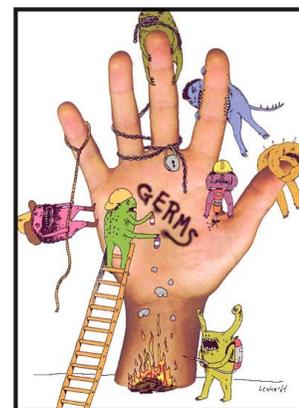
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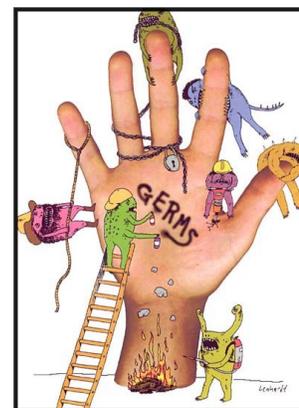
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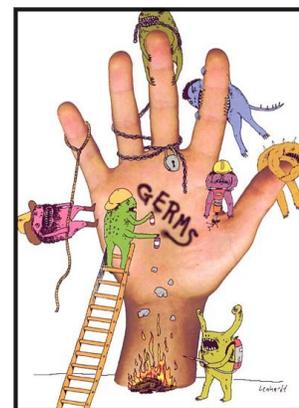
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SEATTLE SUTTON'S HEALTHY EATING

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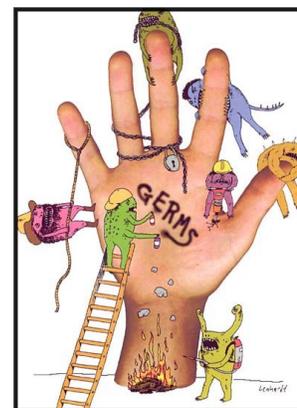
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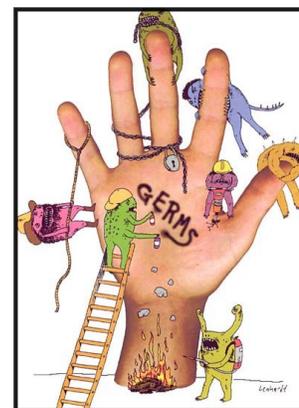
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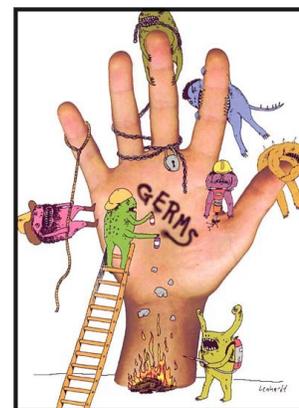
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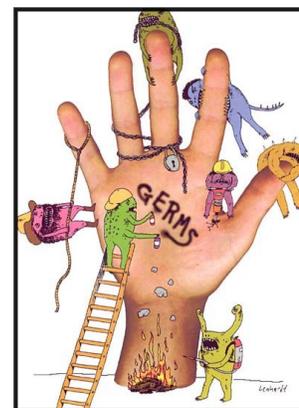
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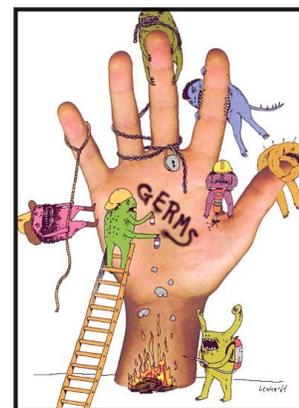
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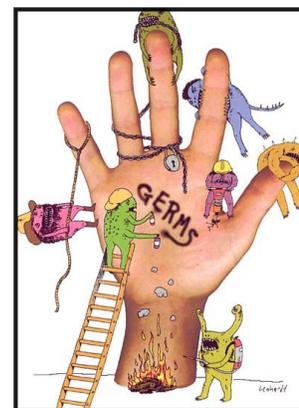
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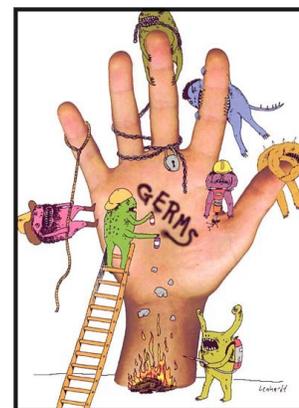
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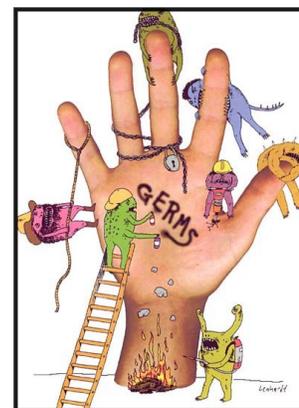
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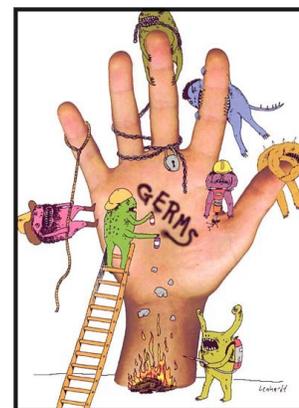
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SUNFIELD RESTAURANT

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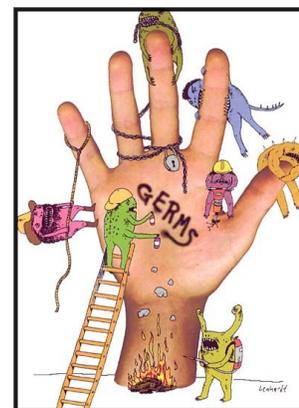
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SUZY'S PIZZA

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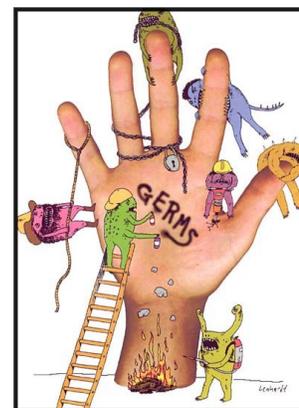
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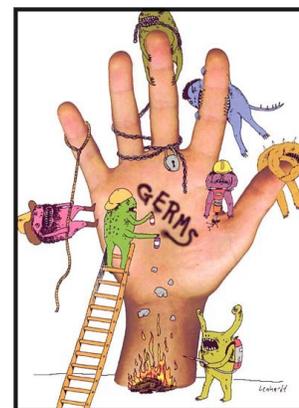
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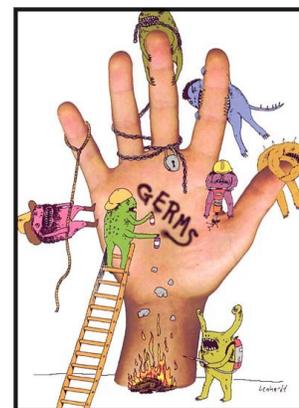
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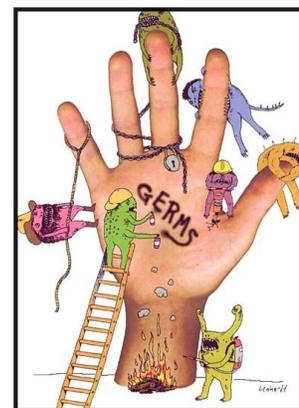
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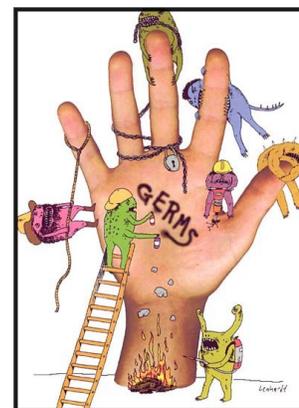
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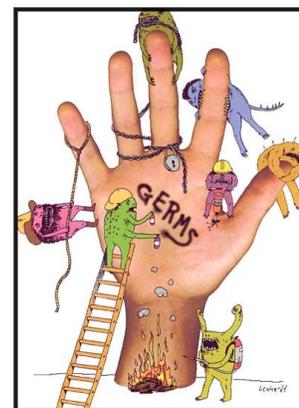
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Environmental Health Unit

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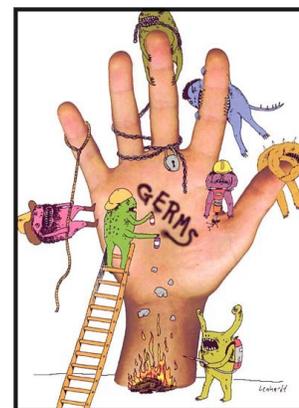
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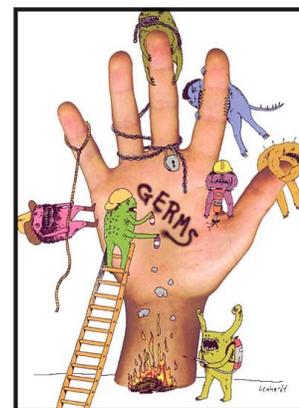
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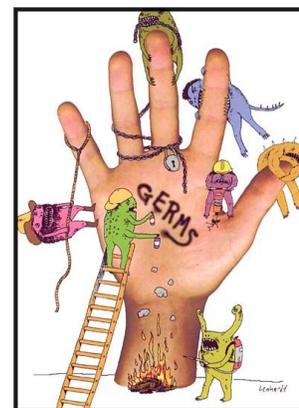
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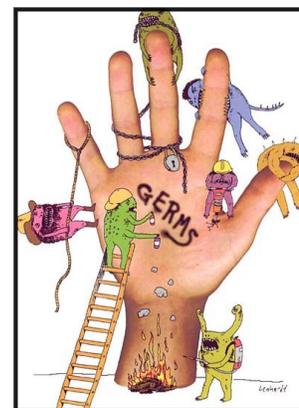
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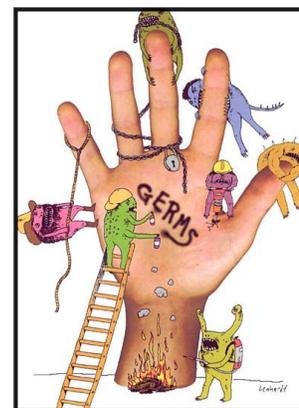
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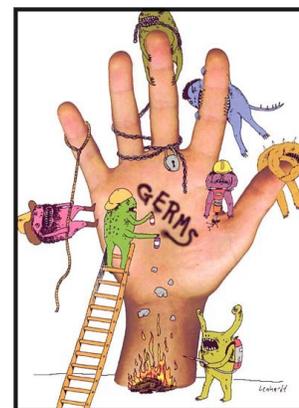
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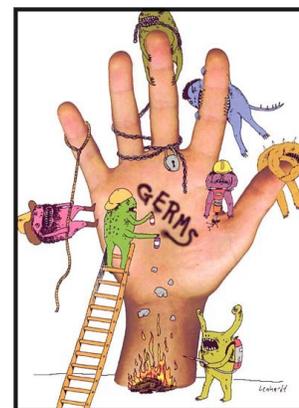
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WENDY'S OLD FASHIONED HAMBURGERS

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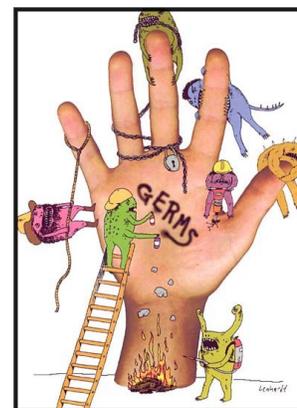
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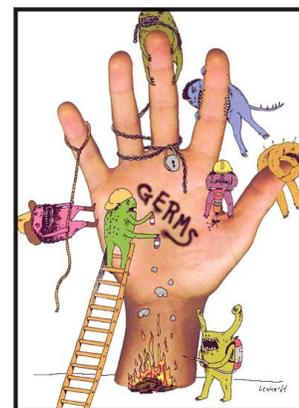
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WESTFIELD FAMILY REST

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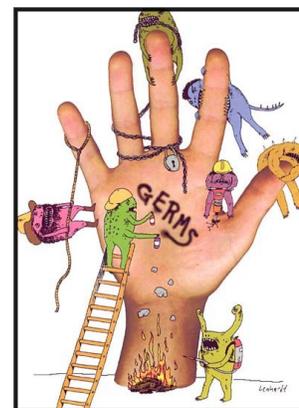
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NEWARK SPORTSMAN CLUB

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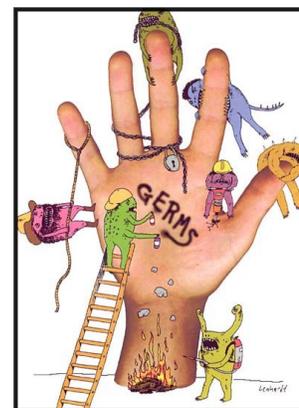
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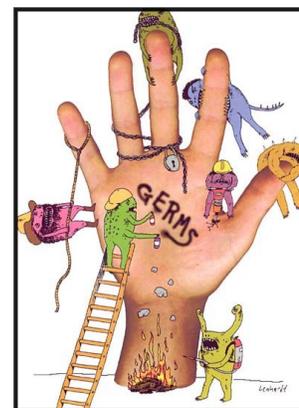
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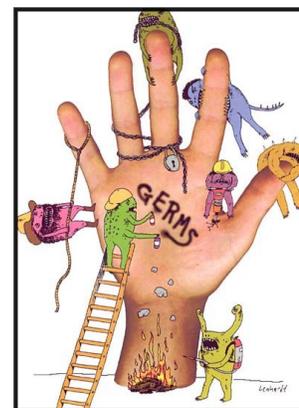
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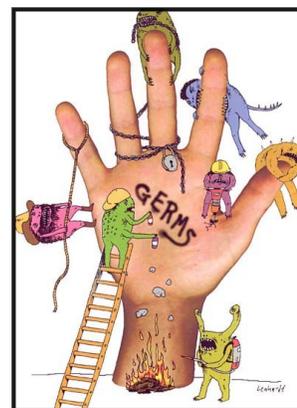
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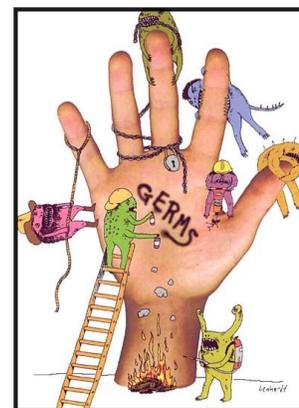
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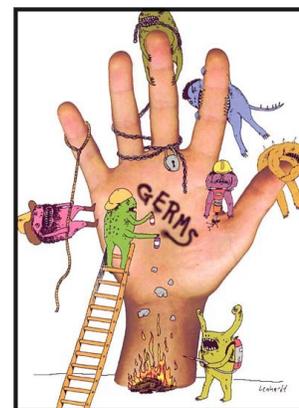
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CIRCLE CENTER GRADE

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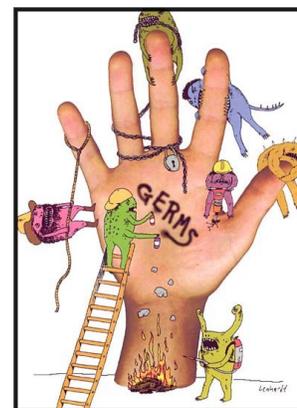
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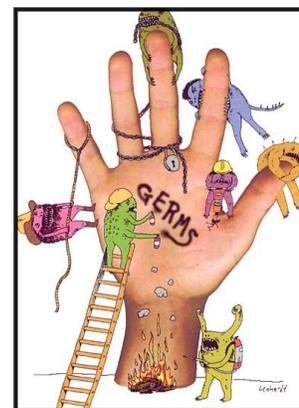
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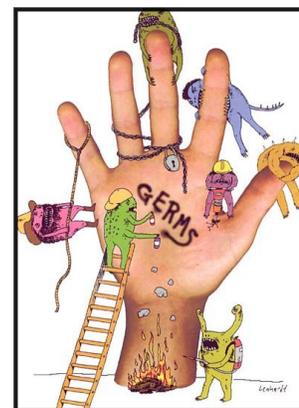
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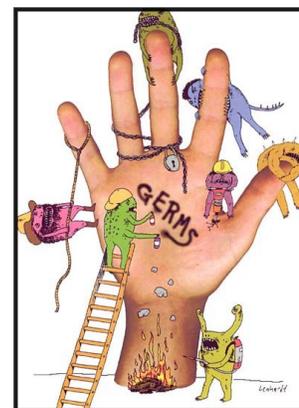
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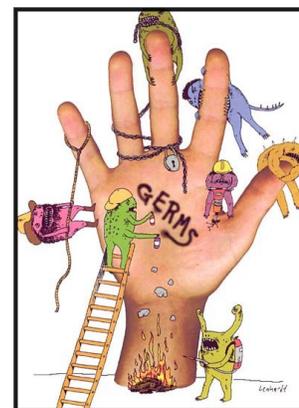
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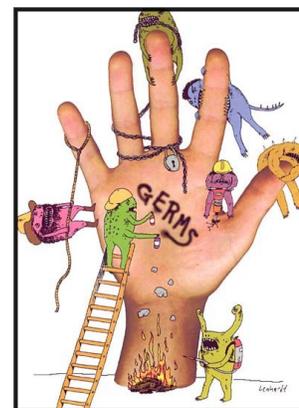
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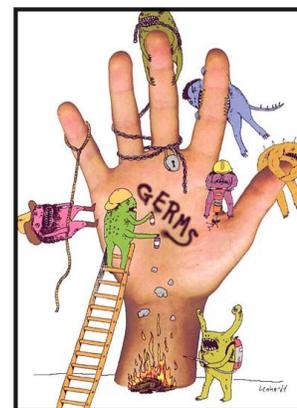
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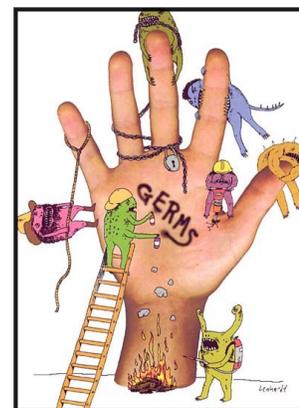
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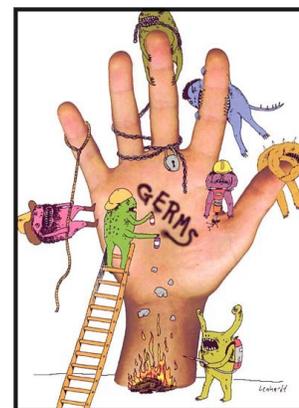
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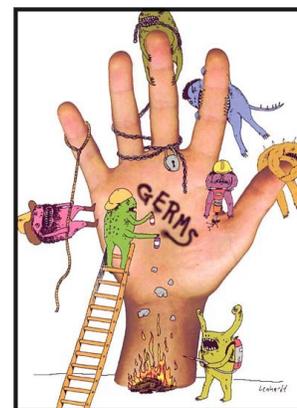
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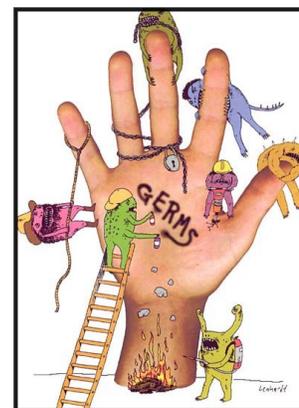
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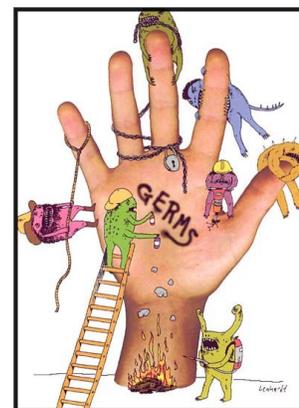
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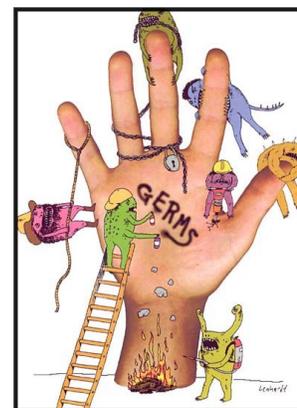
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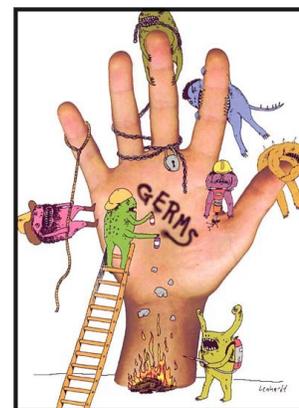
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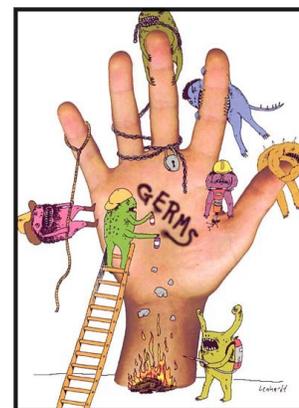
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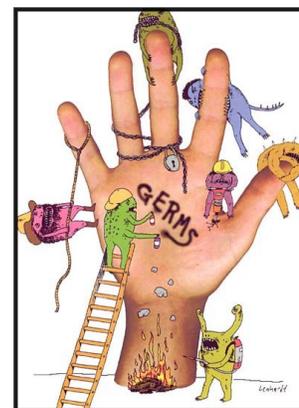
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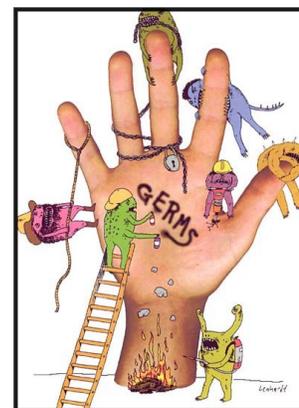
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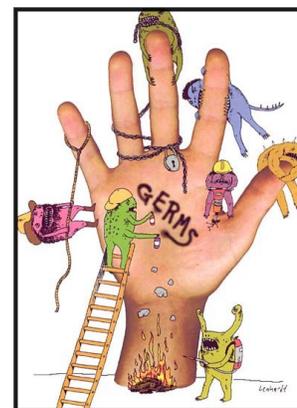
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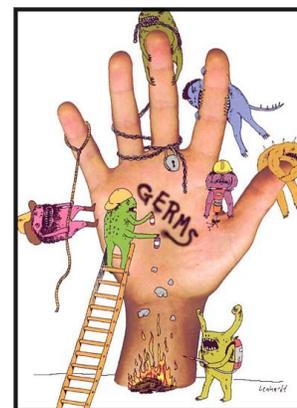
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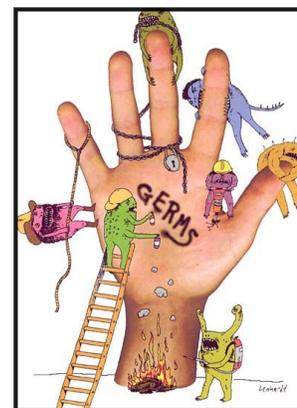
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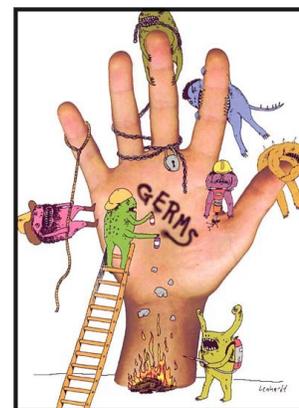
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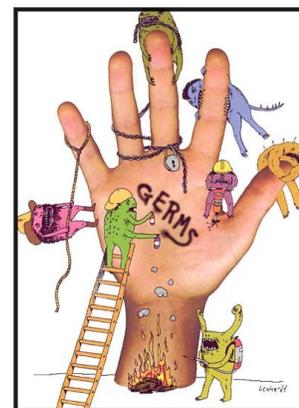
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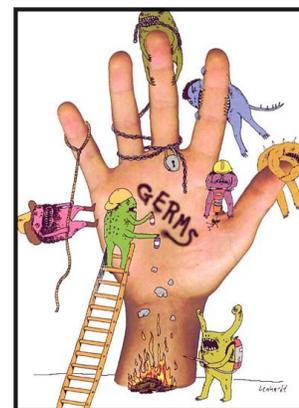
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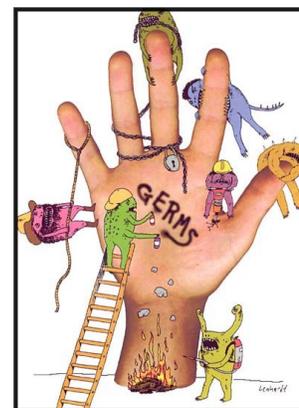
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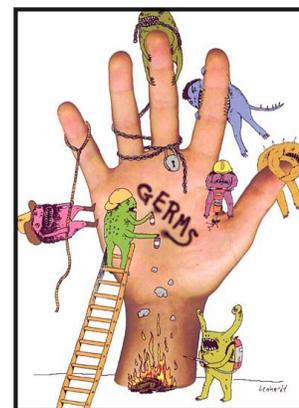
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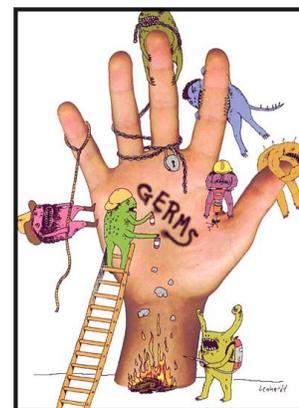
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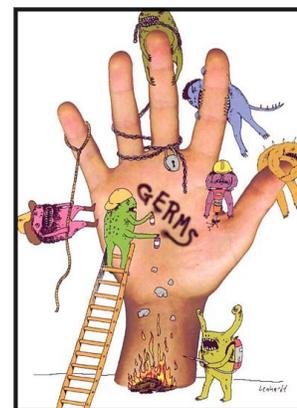
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HOME PLATE HOT DOGS #2

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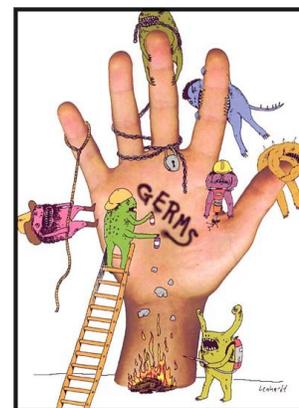
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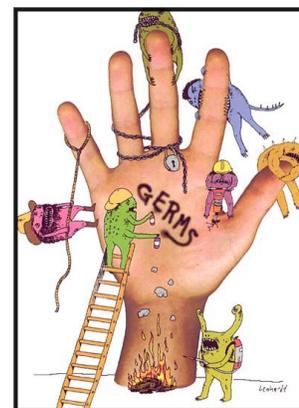
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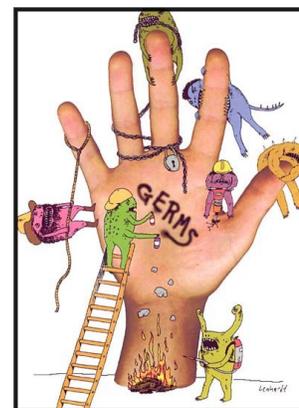
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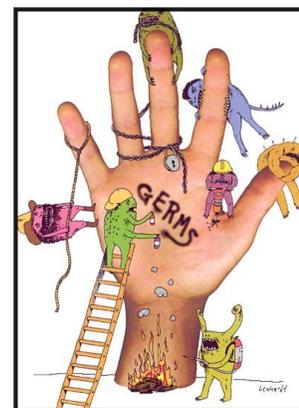
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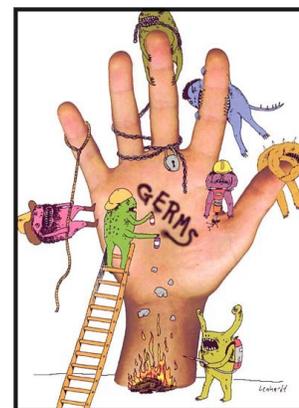
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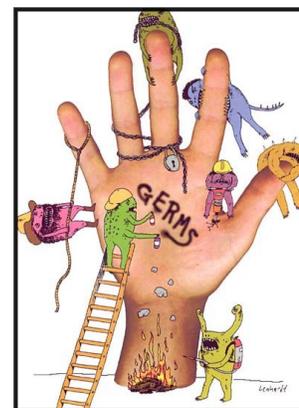
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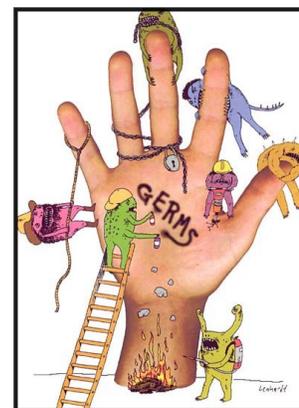
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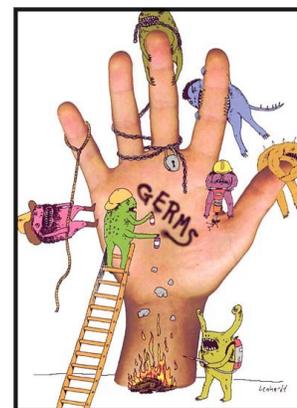
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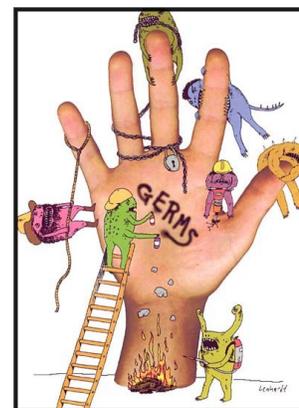
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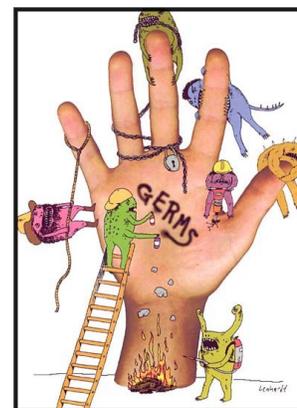
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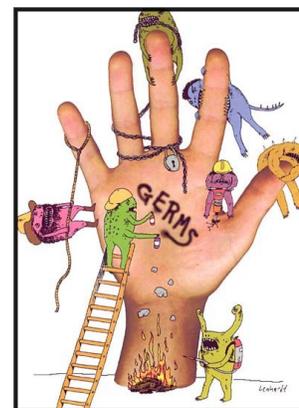
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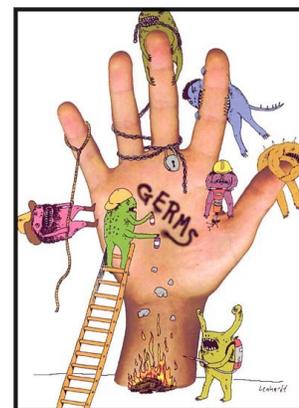
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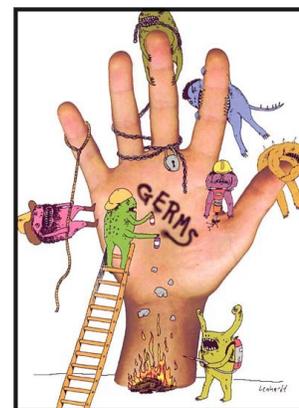
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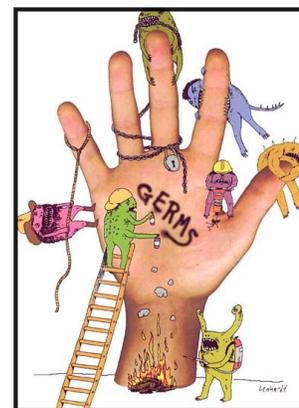
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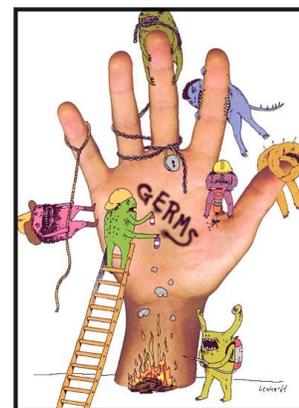
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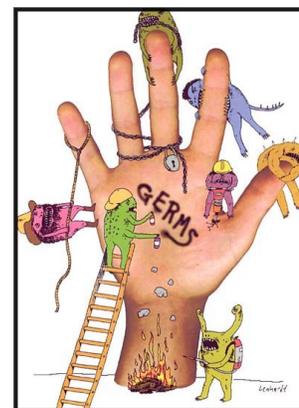
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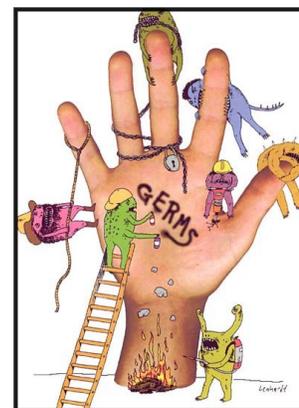
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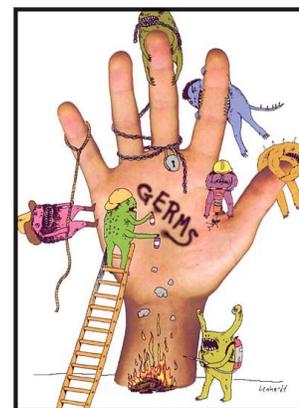
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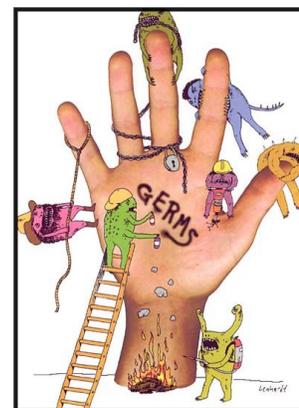
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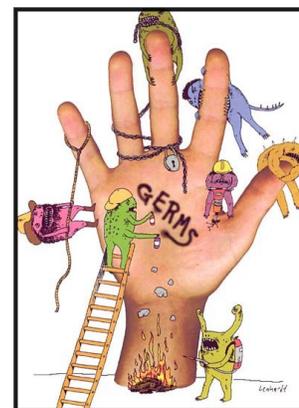
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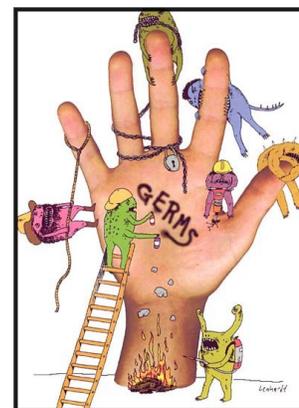
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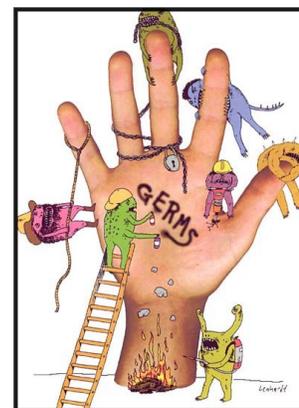
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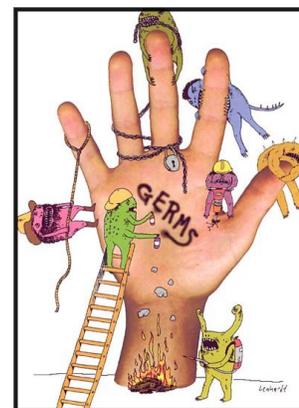
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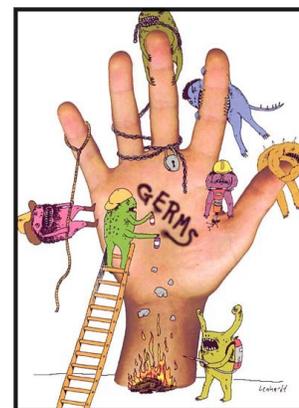
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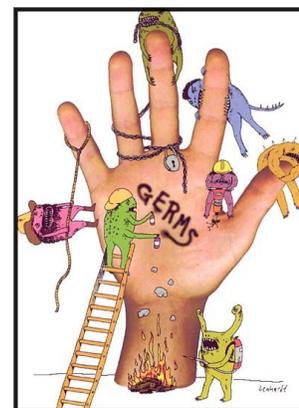
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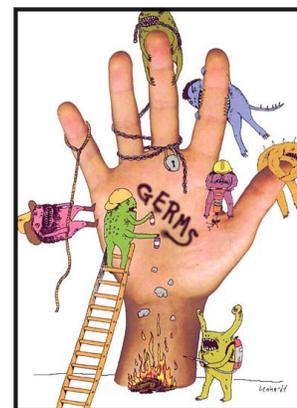
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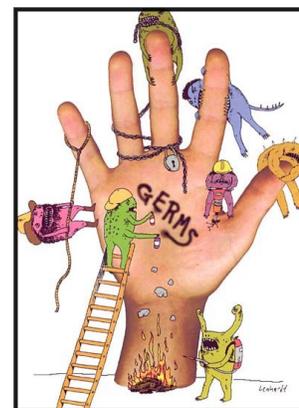
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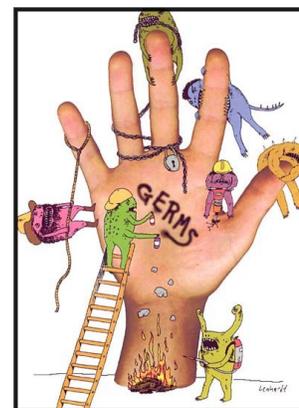
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CHICAGO PIZZA AUTH

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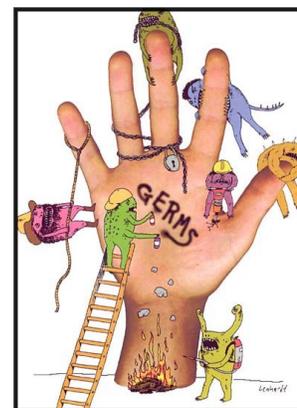
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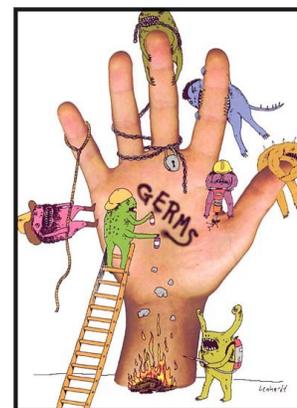
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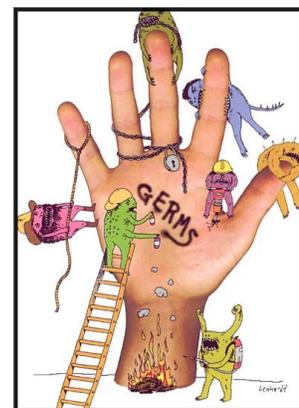
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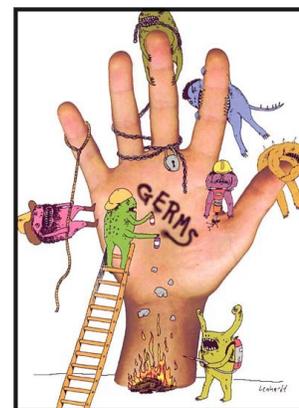
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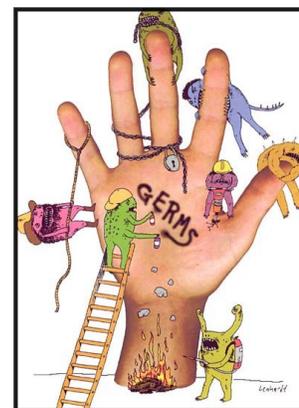
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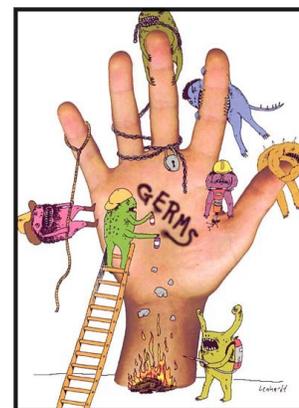
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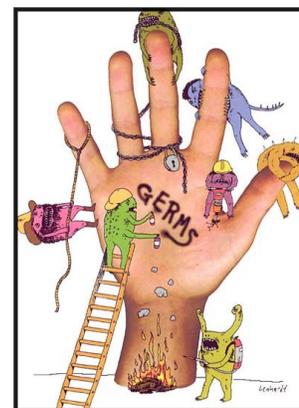
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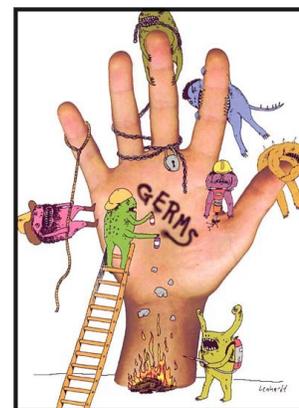
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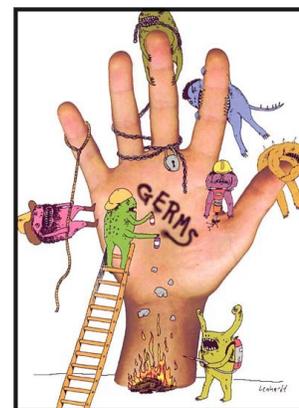
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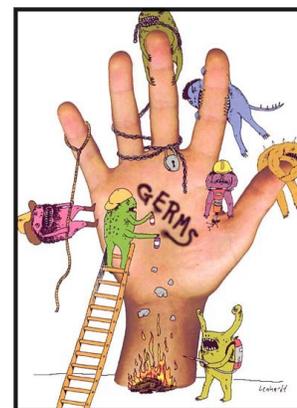
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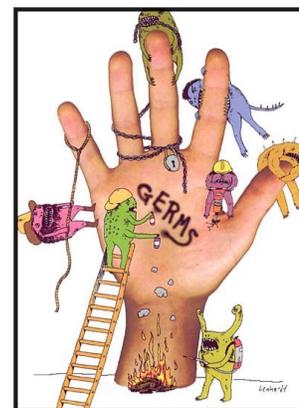
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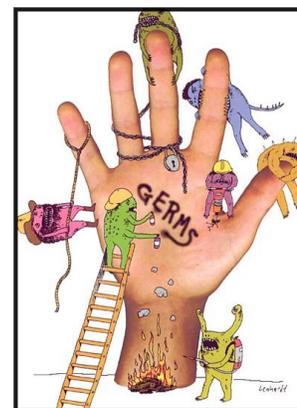
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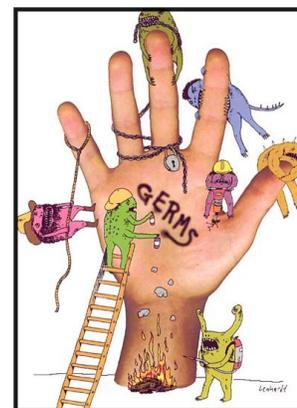
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The Food Scoop

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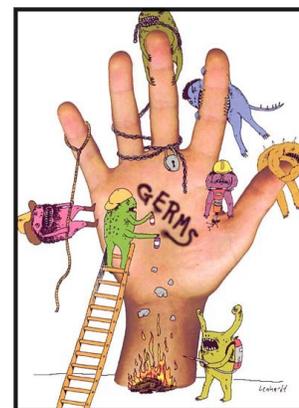
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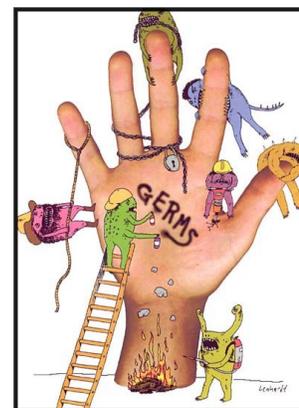
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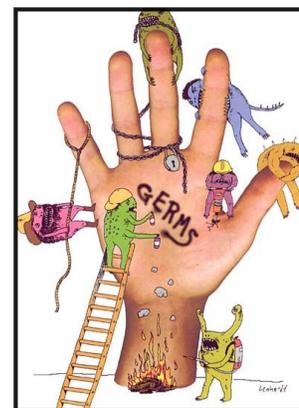
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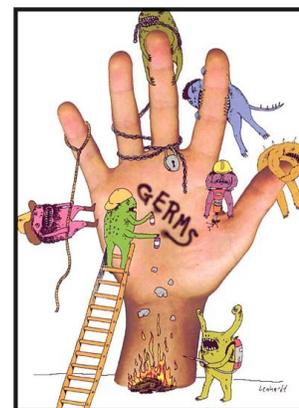
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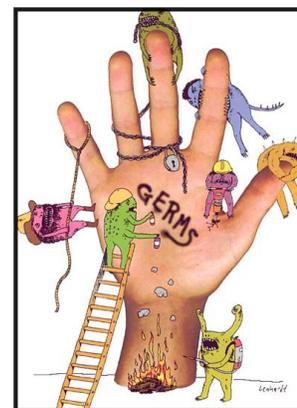
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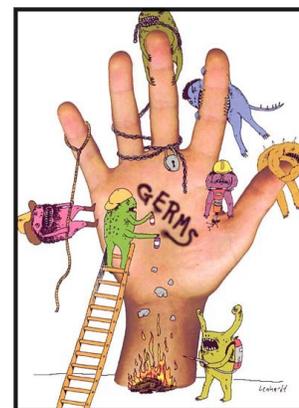
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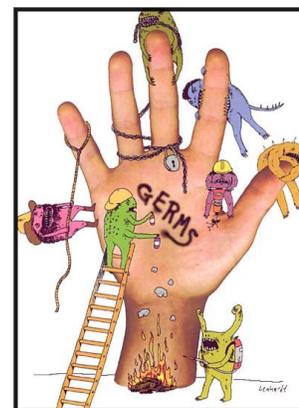
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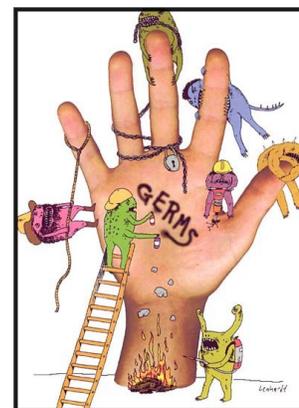
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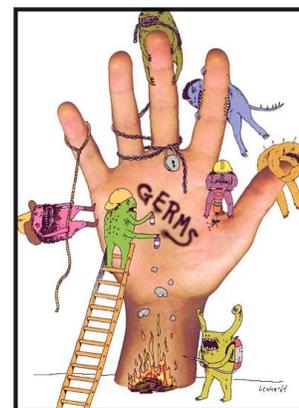
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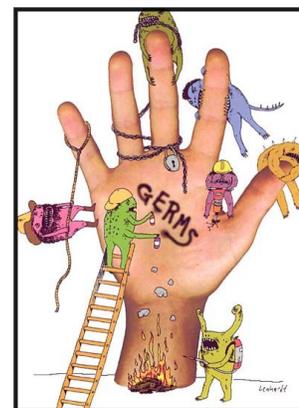
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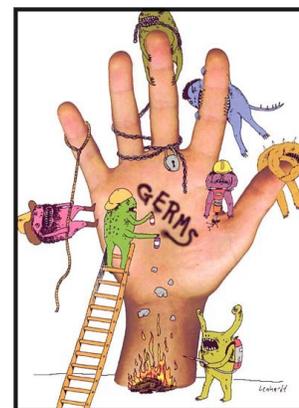
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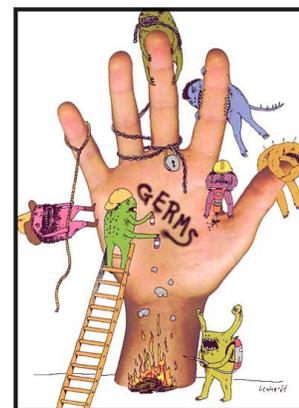
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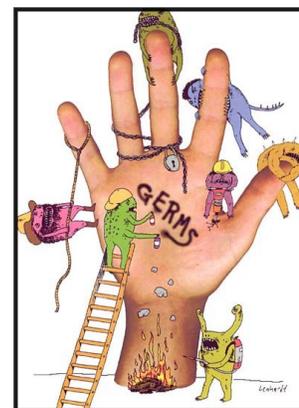
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The Food Scoop

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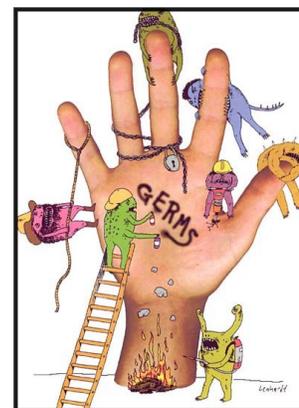
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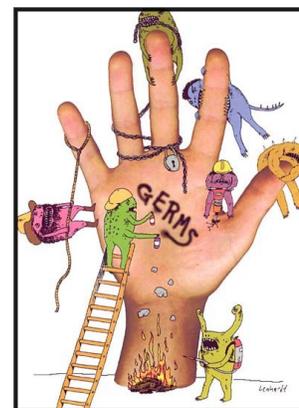
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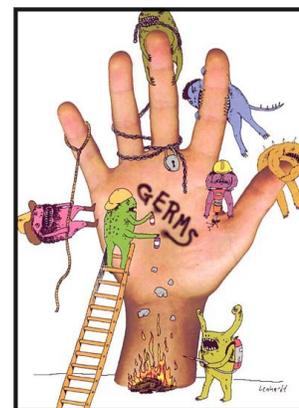
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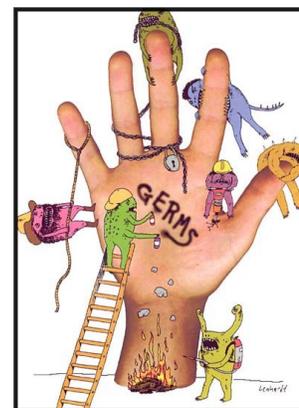
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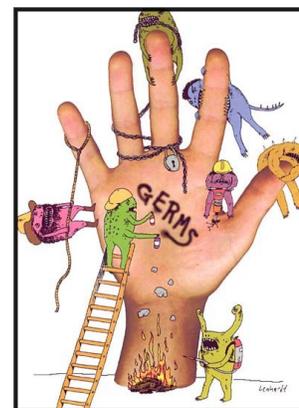
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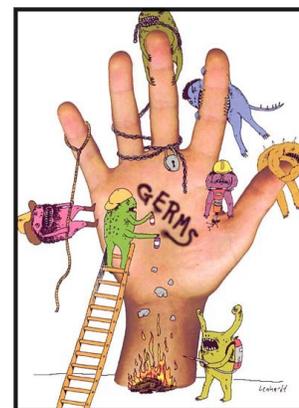
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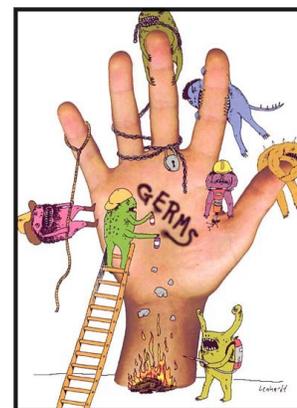
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BRIDGE PARK CONCESSION

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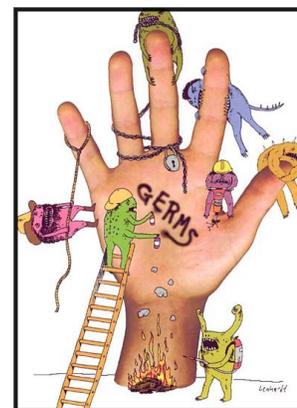
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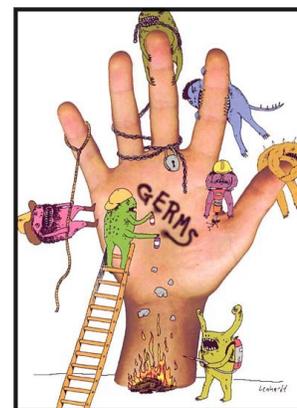
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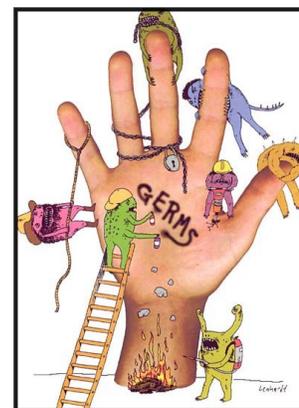
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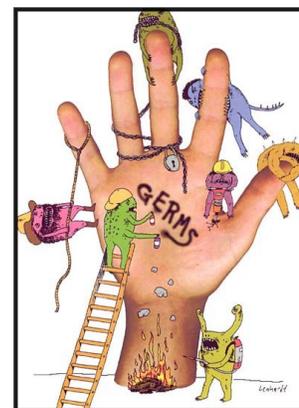
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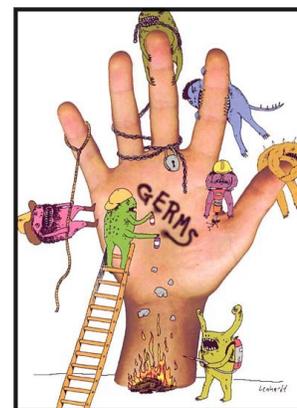
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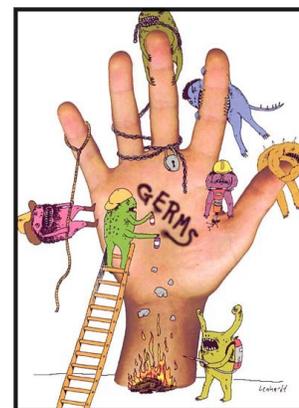
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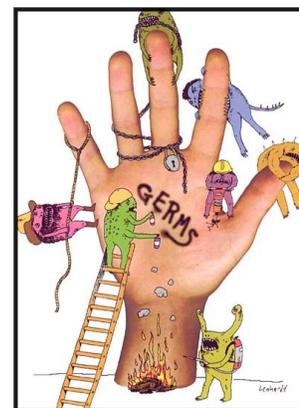
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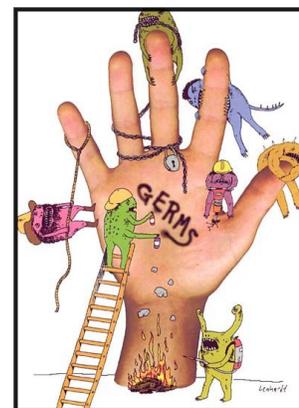
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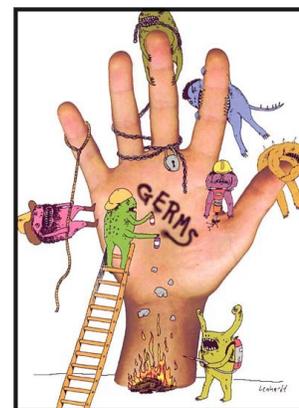
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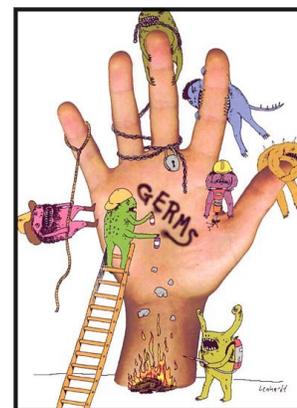
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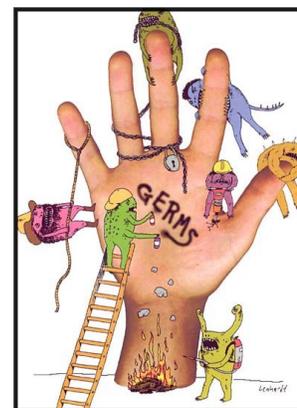
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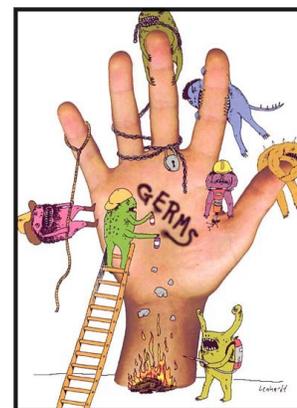
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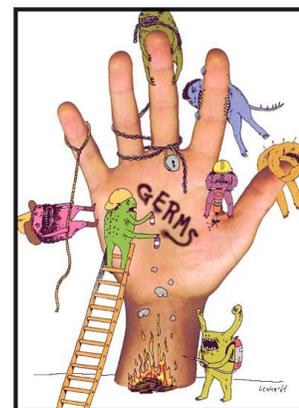
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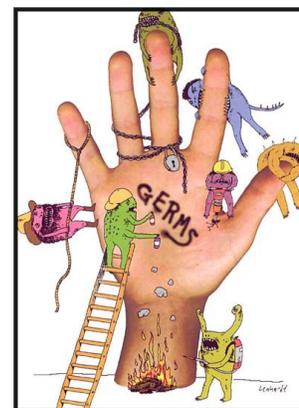
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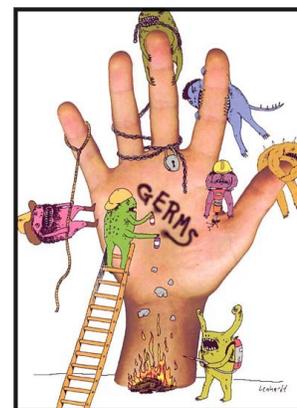
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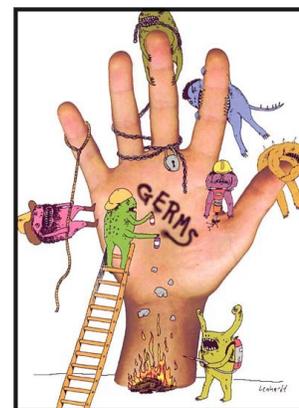
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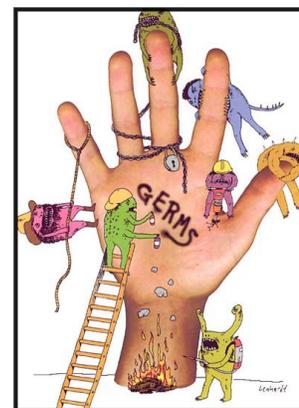
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The Food Scoop

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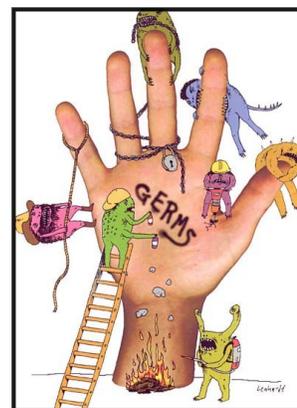
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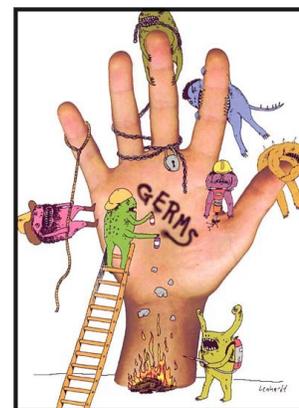
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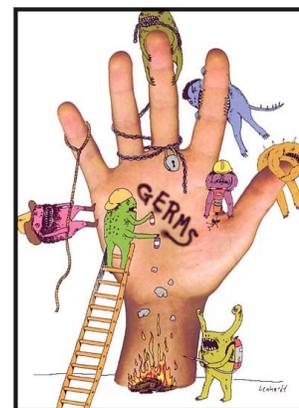
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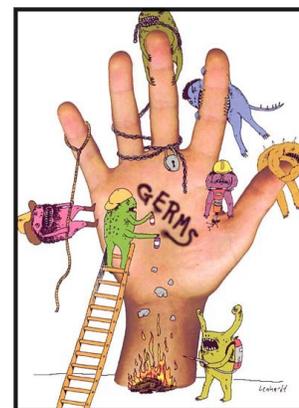
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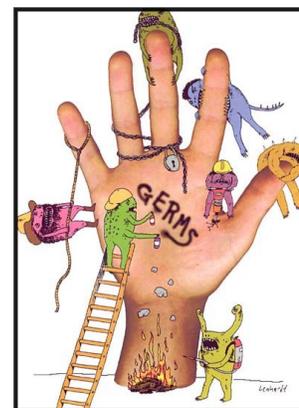
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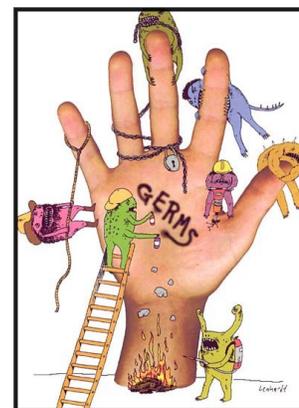
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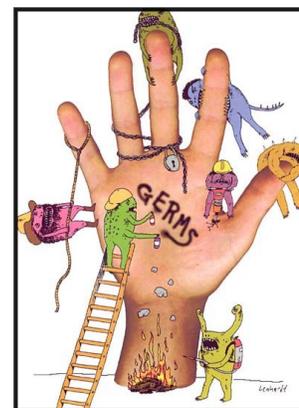
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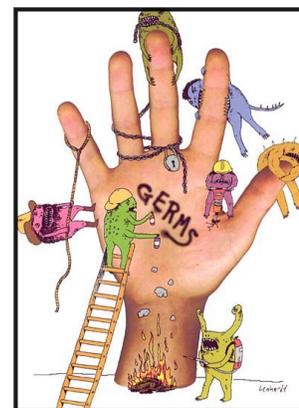
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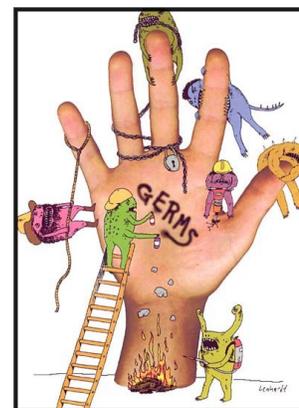
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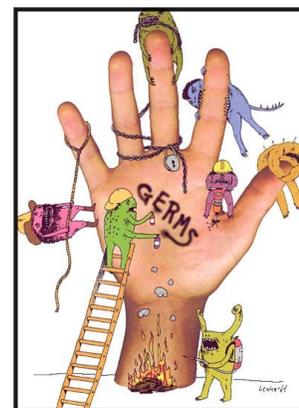
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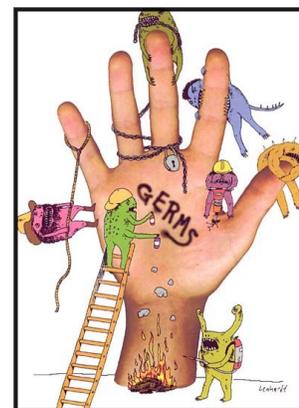
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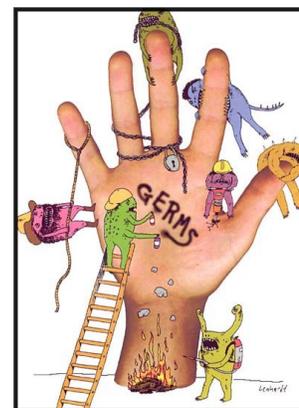
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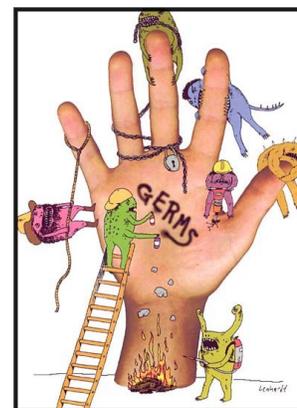
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The Food Scoop

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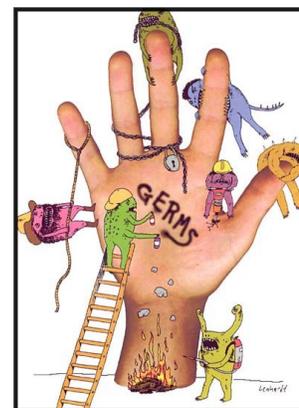
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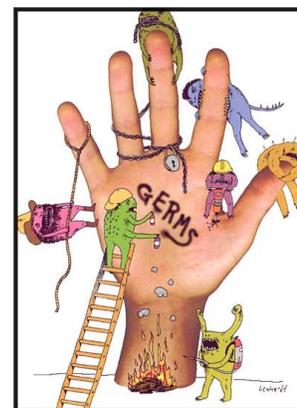
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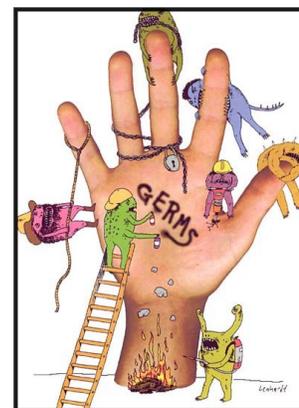
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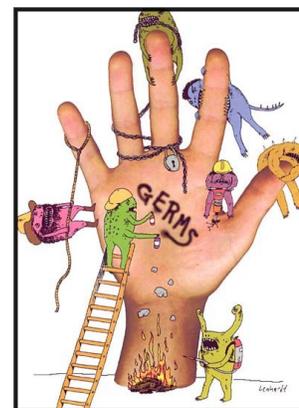
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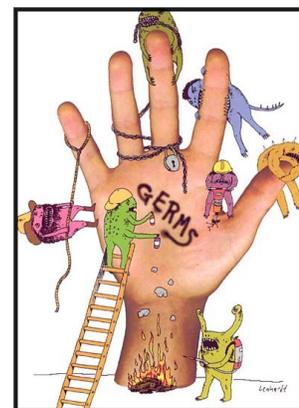
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ROSATI'S PIZZA
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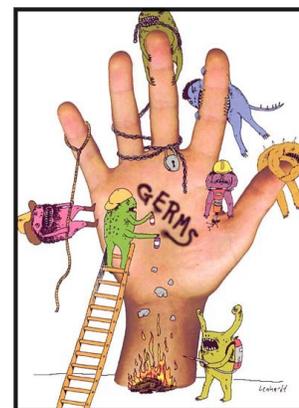
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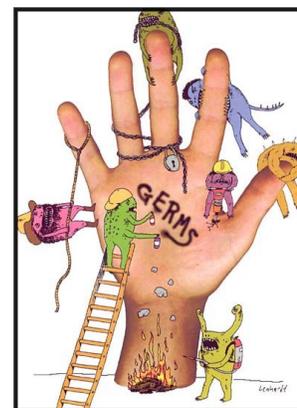
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RAGING WAVES - HOT DOGS

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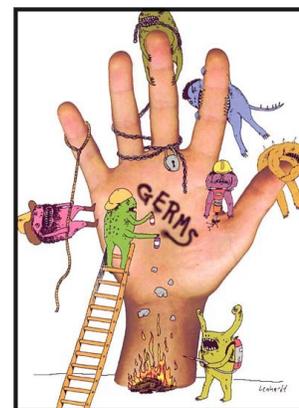
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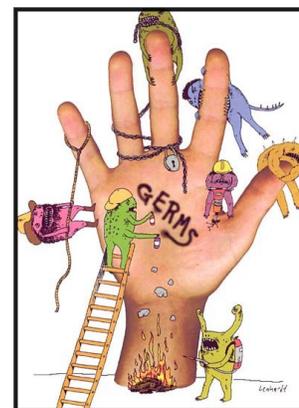
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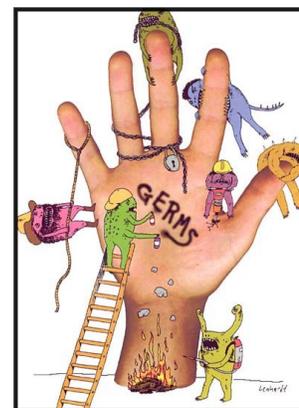
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HARD DAZE NIGHT

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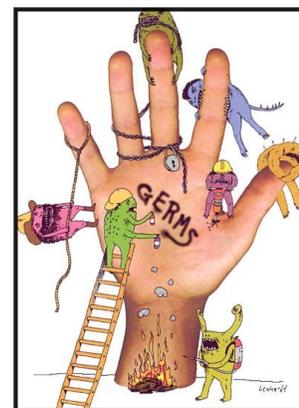
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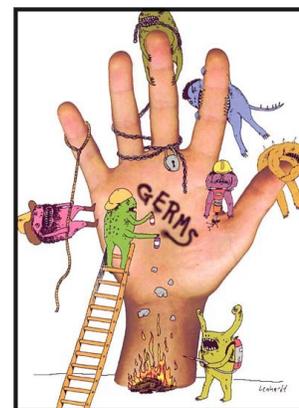
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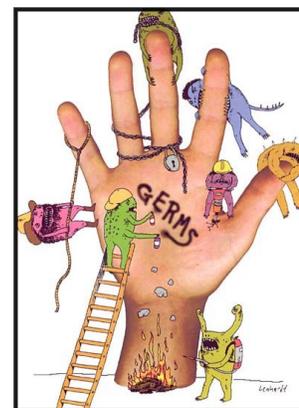
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The Food Scoop

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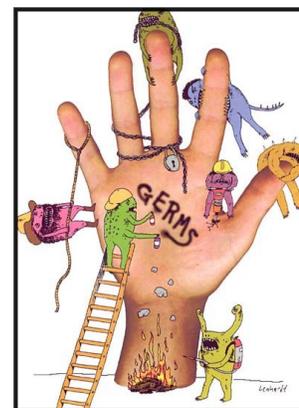
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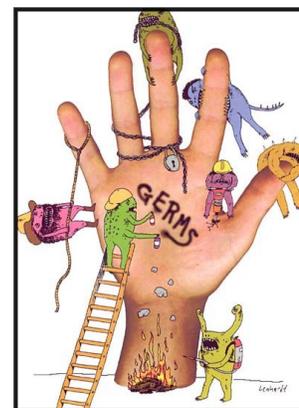
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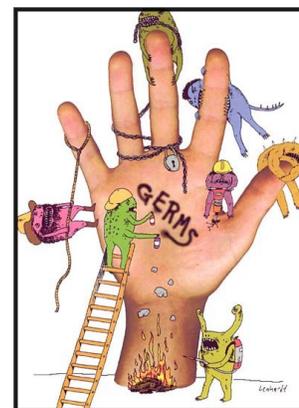
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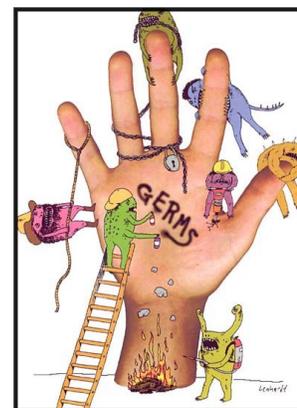
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RAGING WAVES - AUSSIE ICE & FUNNEL CAKE

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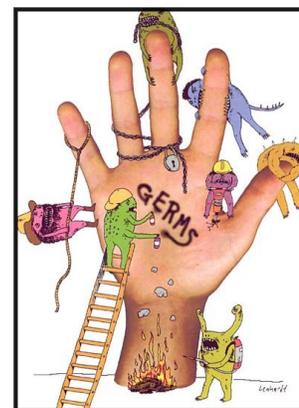
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TAP HOUSE GRILL

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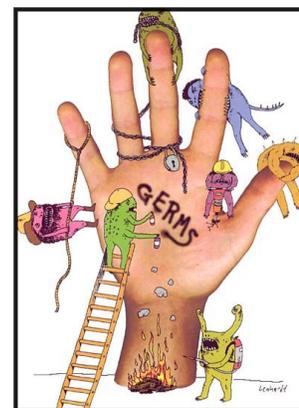
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FRUITFUL YIELD

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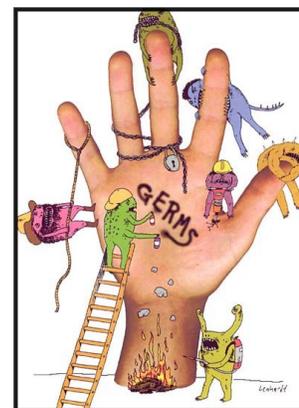
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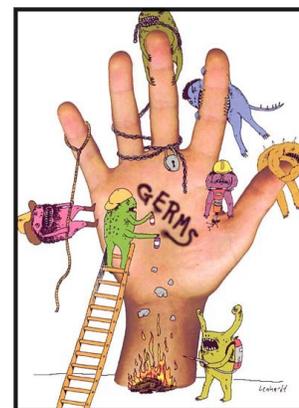
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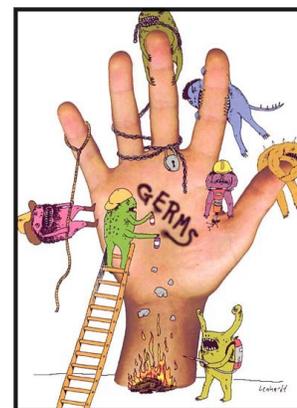
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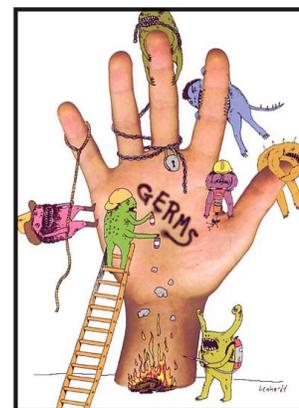
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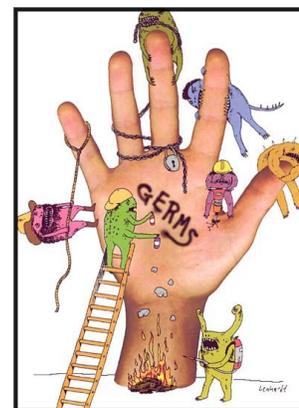
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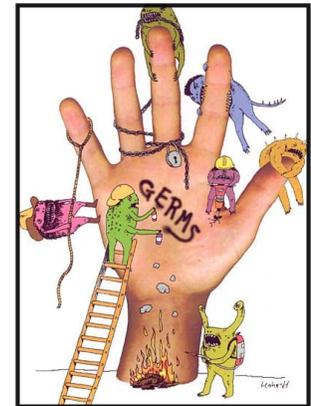
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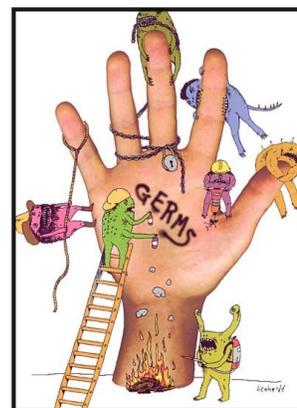
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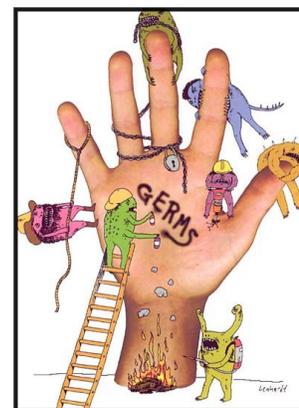
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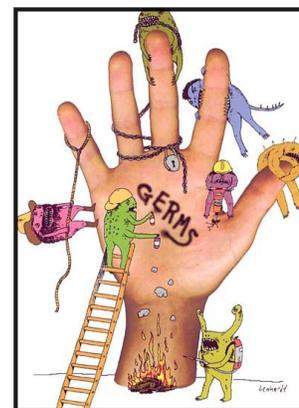
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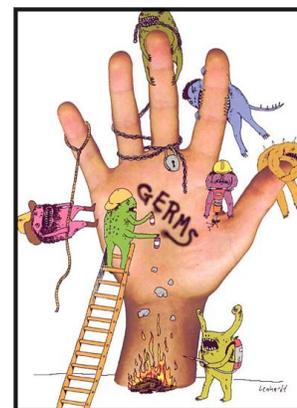
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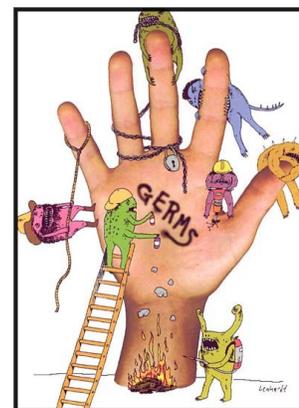
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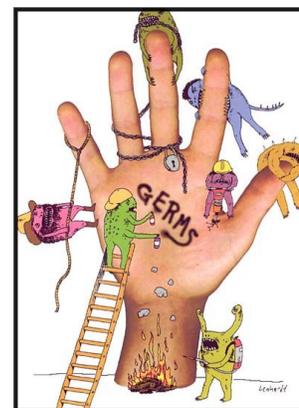
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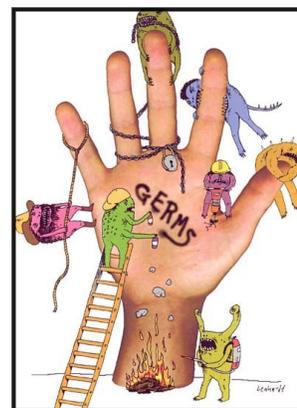
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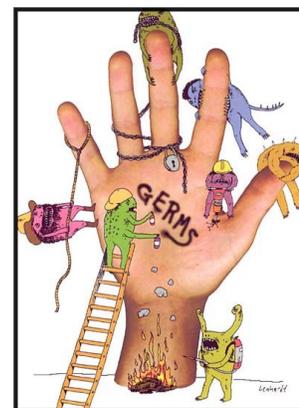
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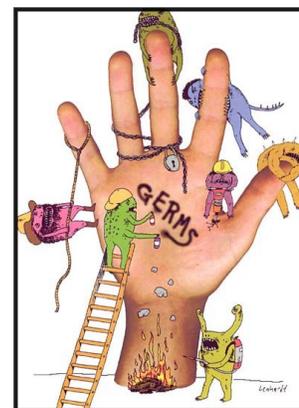
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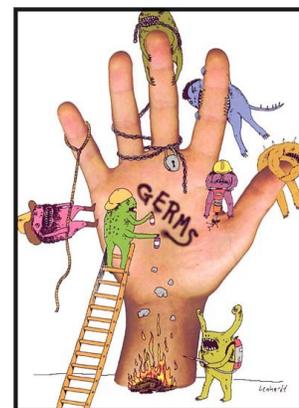
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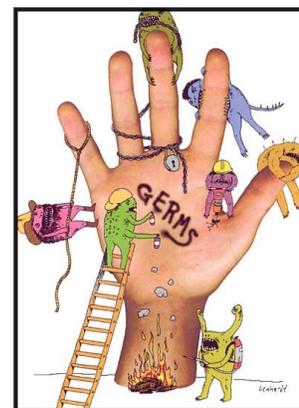
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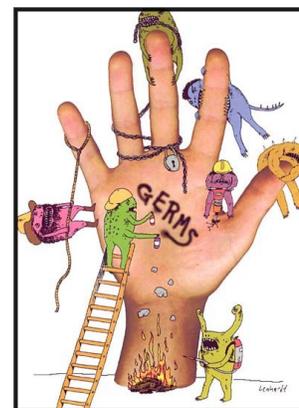
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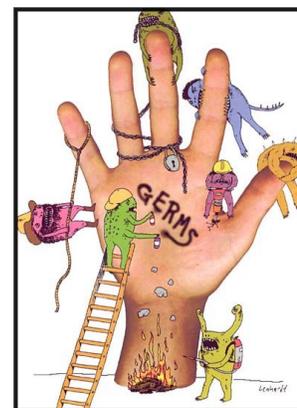
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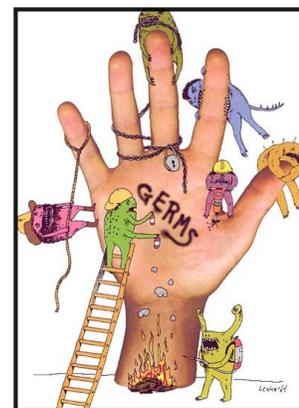
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The Food Scoop

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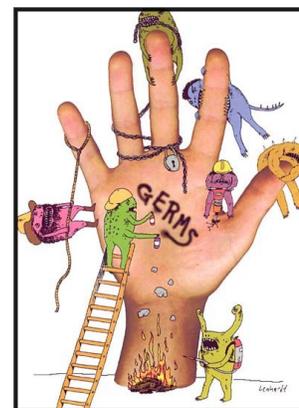
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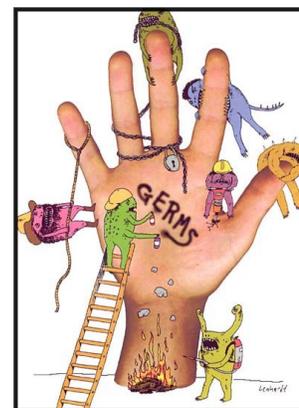
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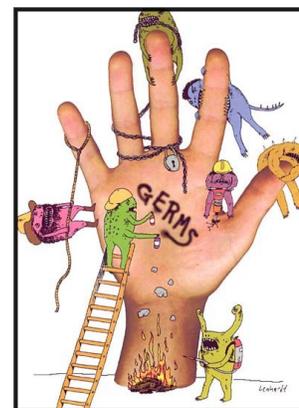
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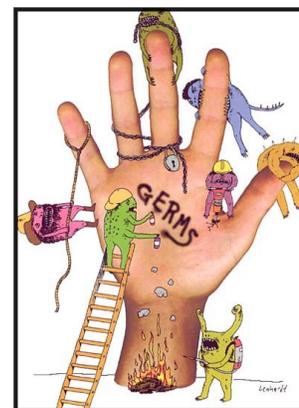
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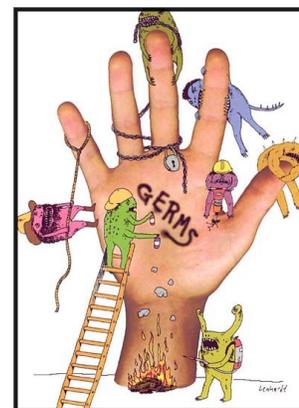
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ROGY'S LEARNING PLACE

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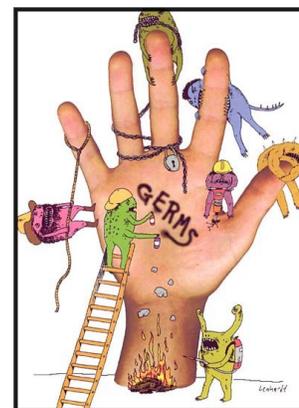
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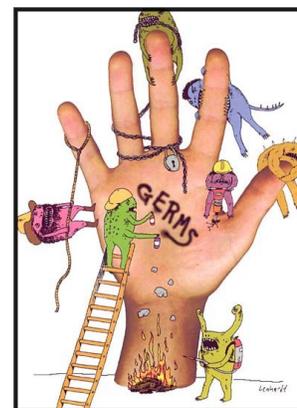
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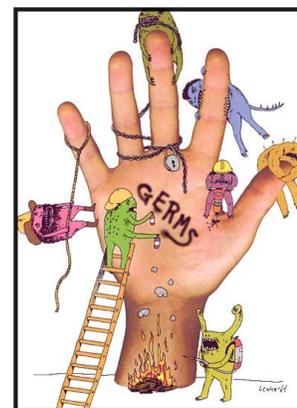
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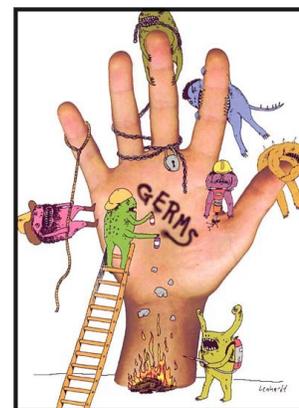
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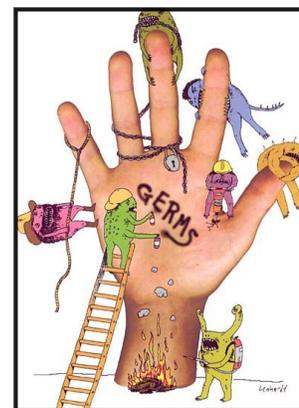
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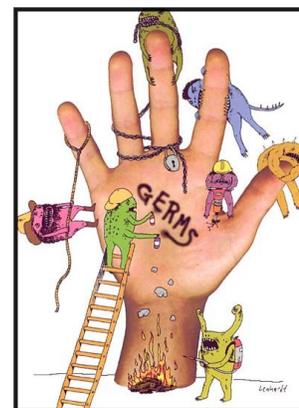
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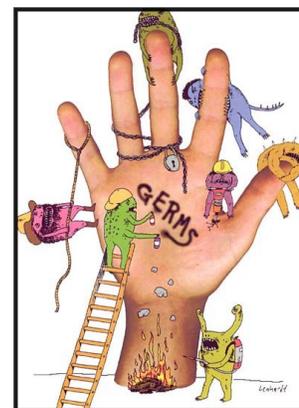
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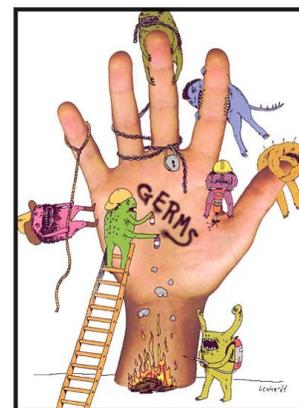
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The Food Scoop

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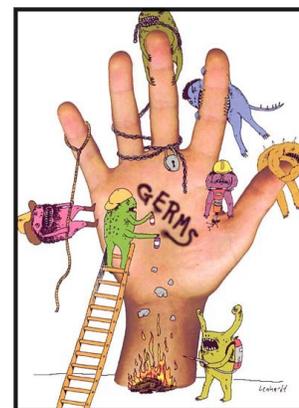
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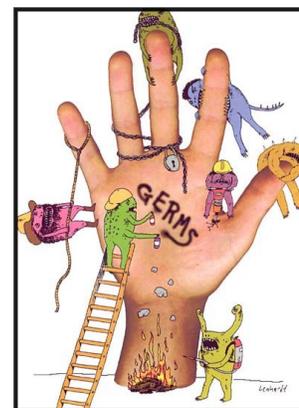
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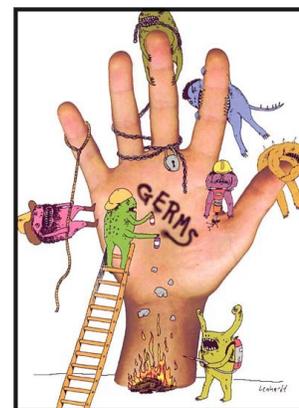
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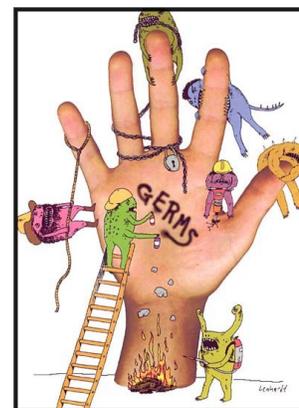
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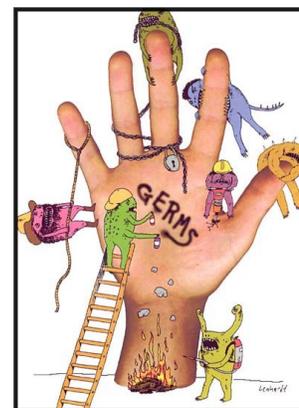
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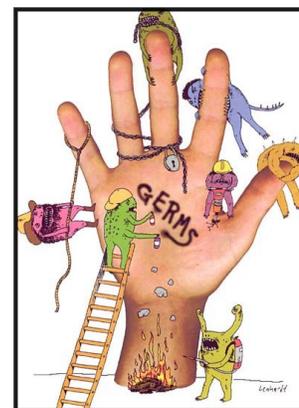
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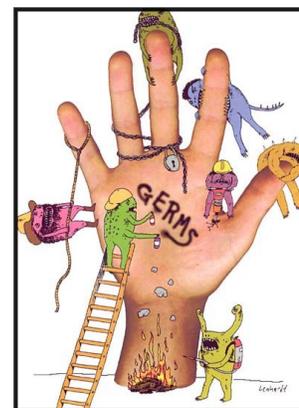
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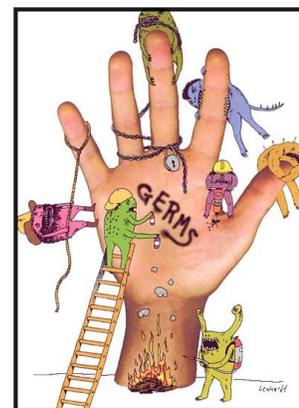
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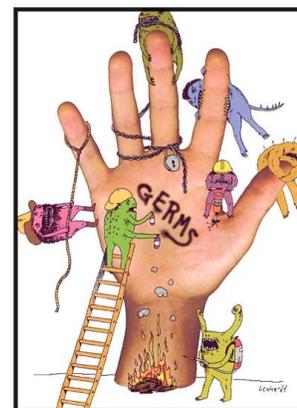
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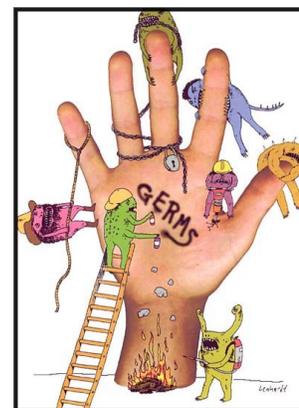
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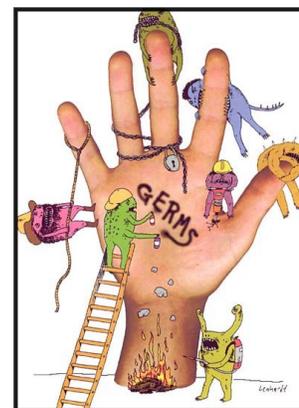
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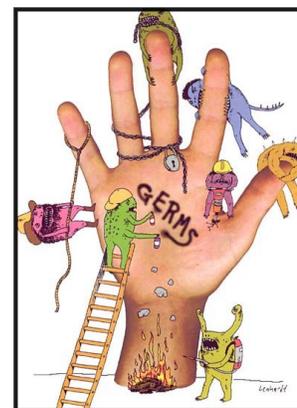
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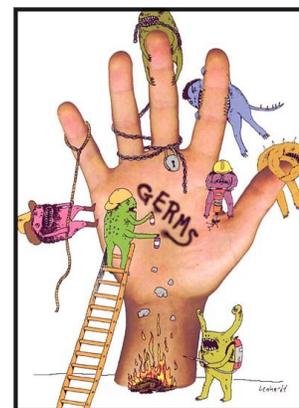
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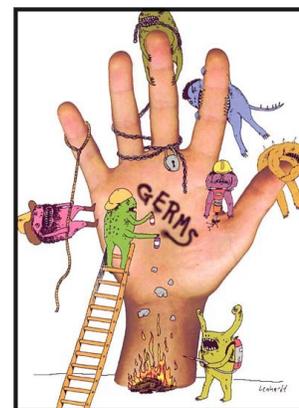
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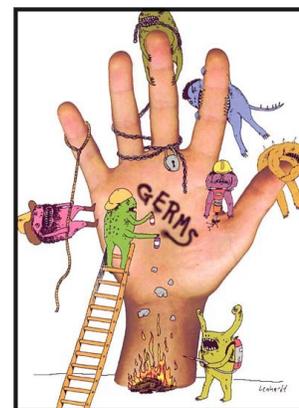
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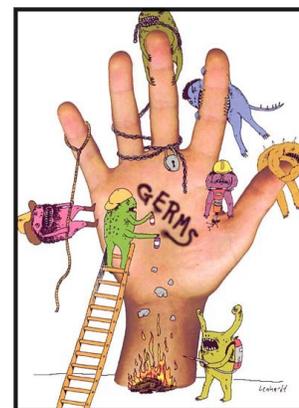
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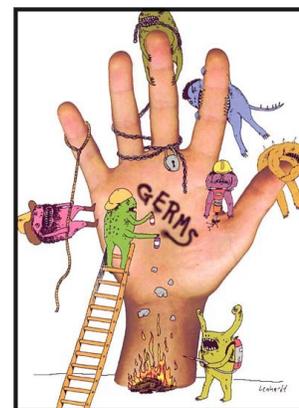
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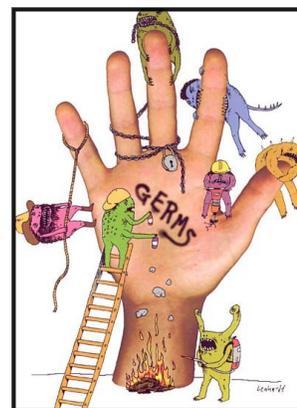
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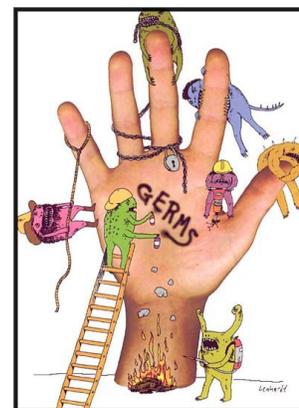
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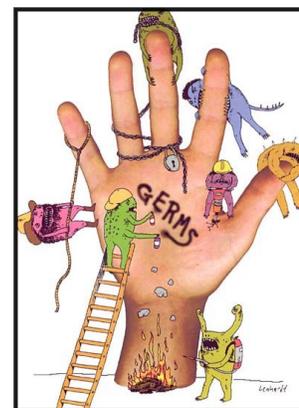
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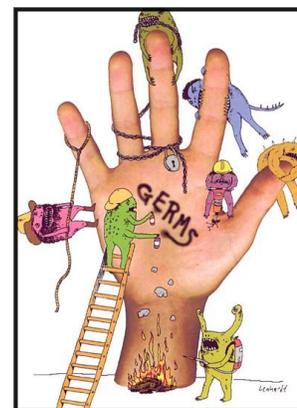
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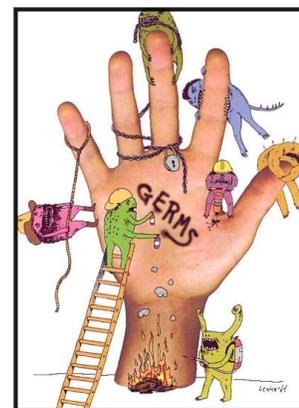
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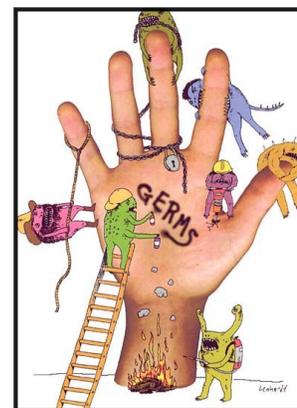
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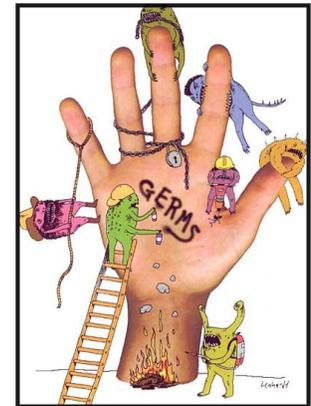
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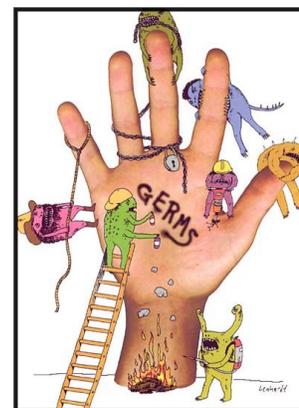
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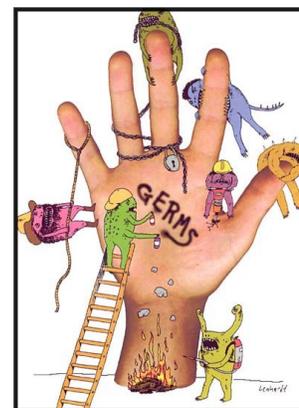
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The Food Scoop

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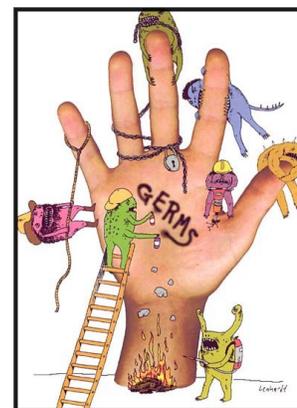
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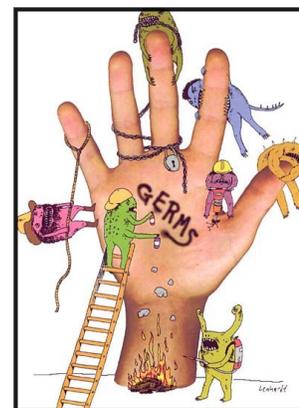
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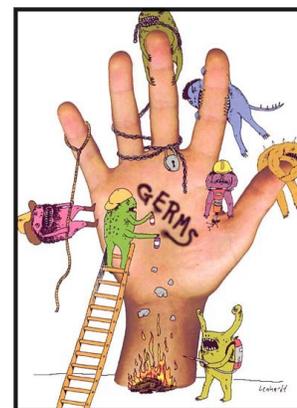
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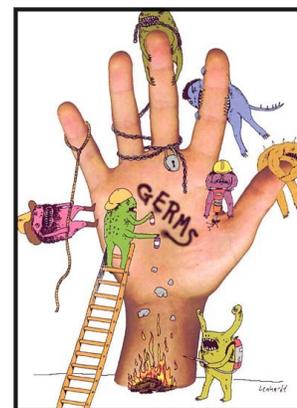
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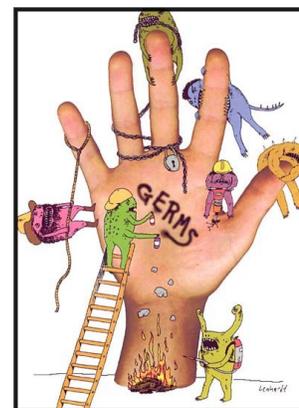
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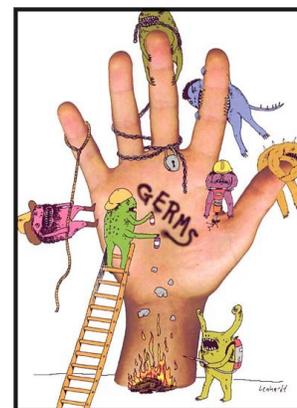
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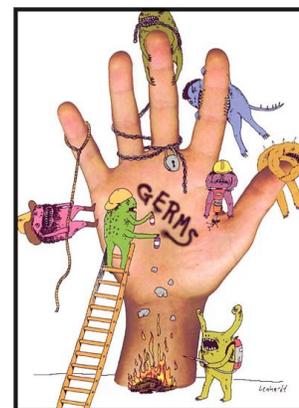
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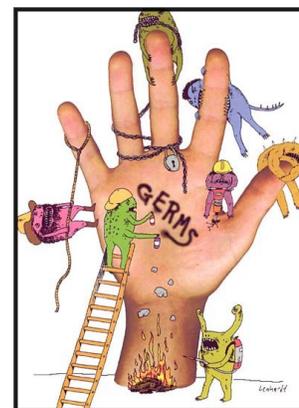
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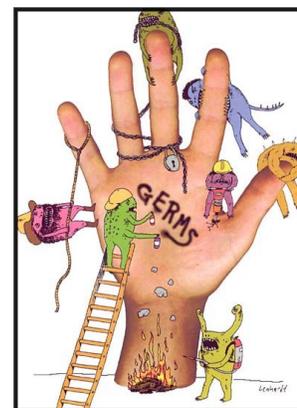
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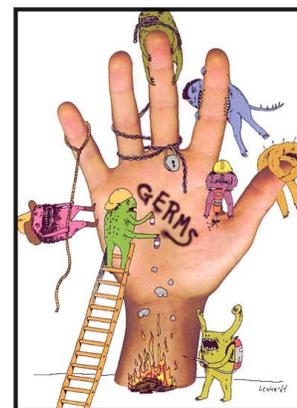
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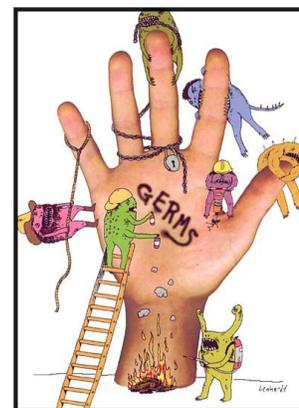
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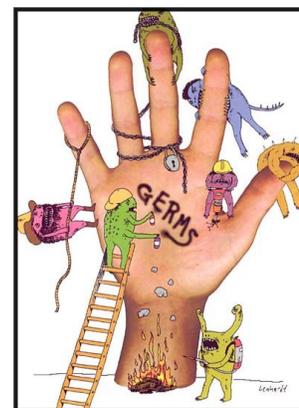
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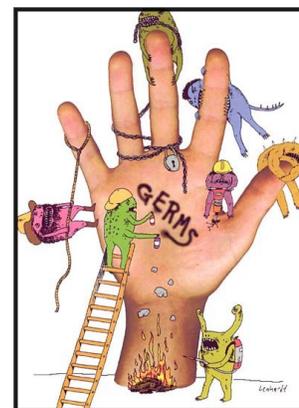
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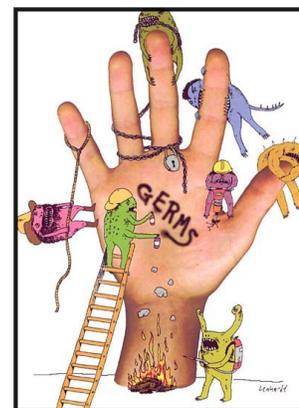
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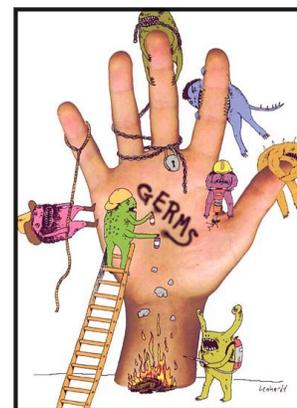
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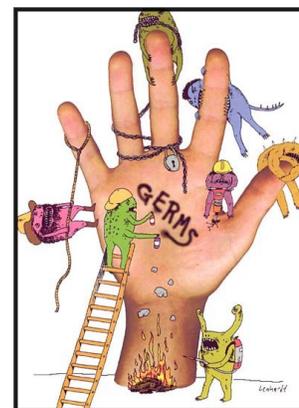
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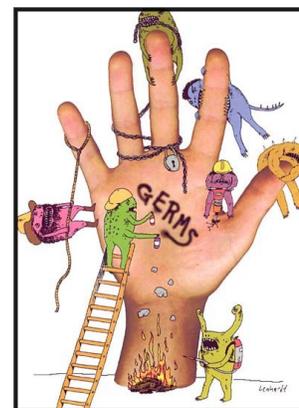
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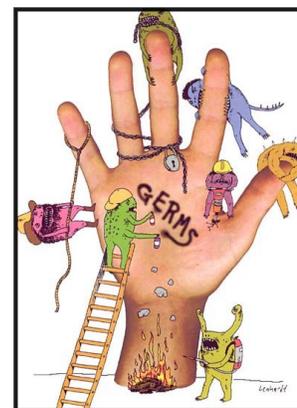
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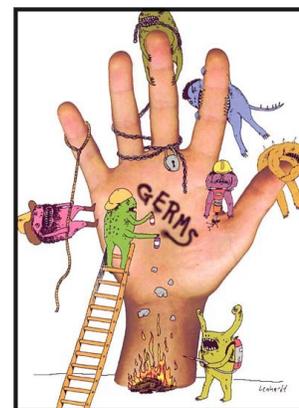
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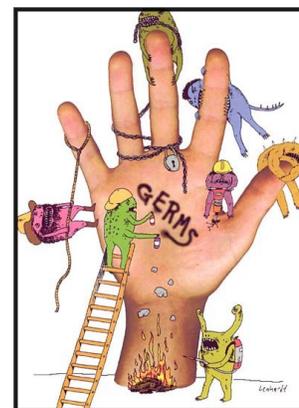
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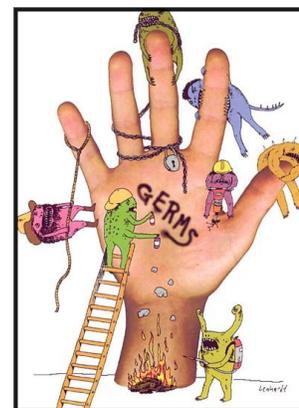
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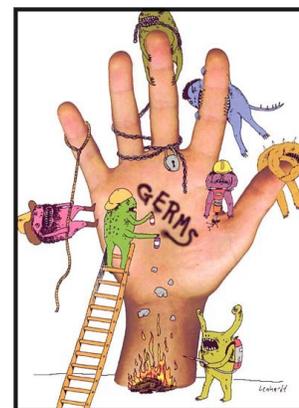
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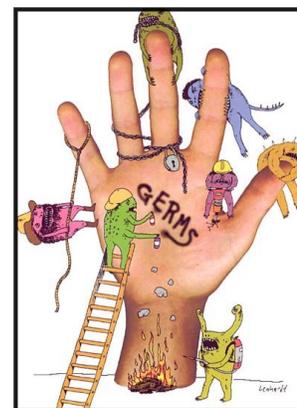
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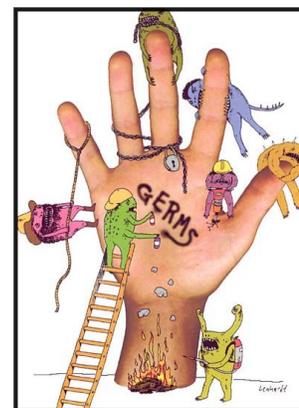
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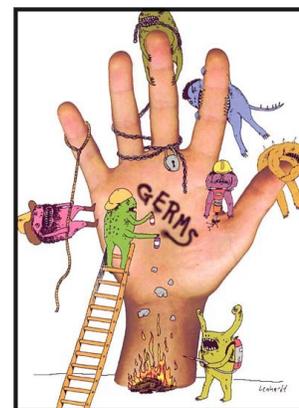
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TOMMY'S SPORTS BAR/EATERY

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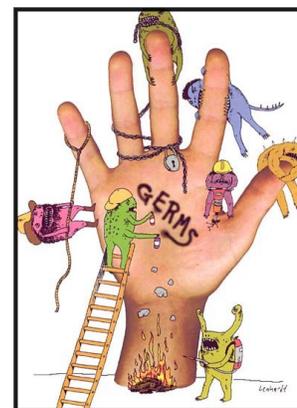
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The Food Scoop

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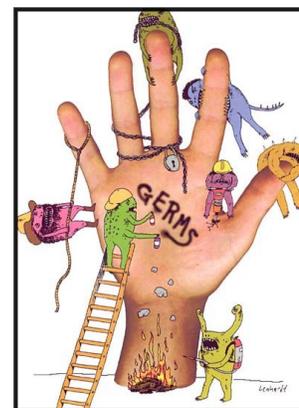
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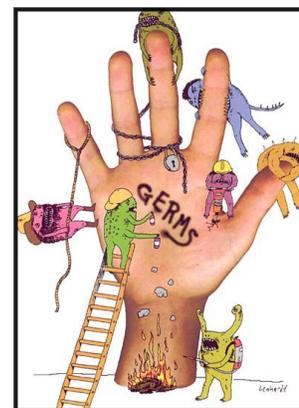
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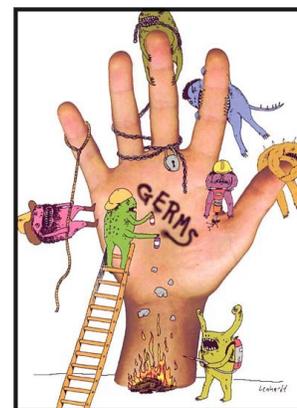
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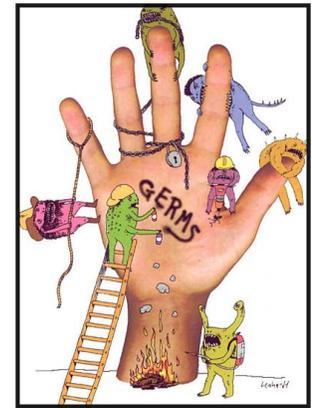
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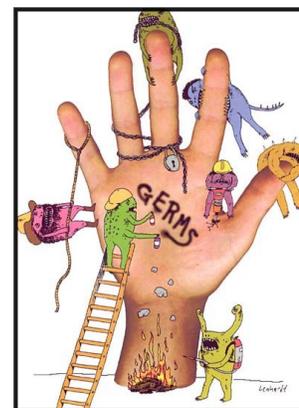
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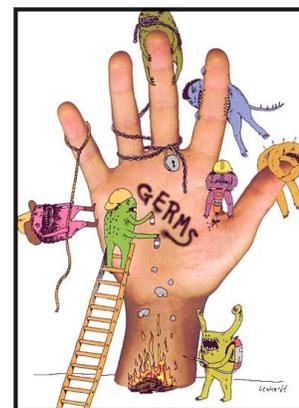
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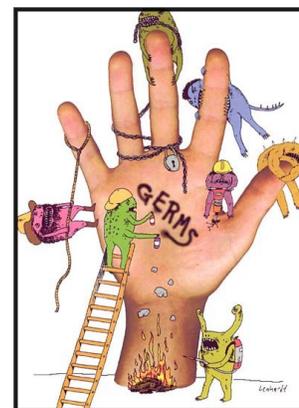
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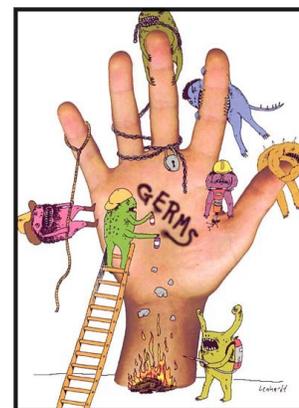
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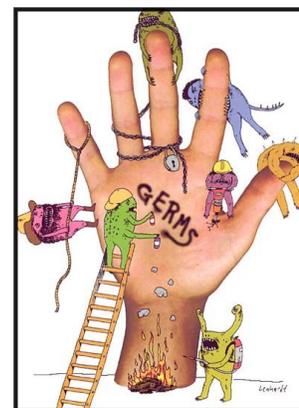
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SHERRY'S AMERICAN CAFÉ

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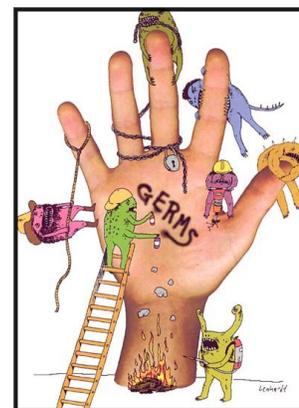
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FIREHOUSE PIZZA & PUB

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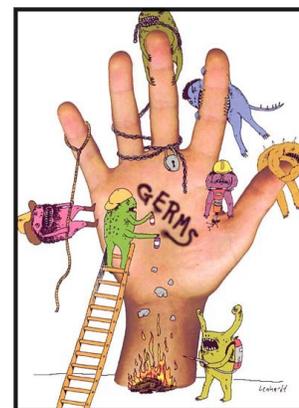
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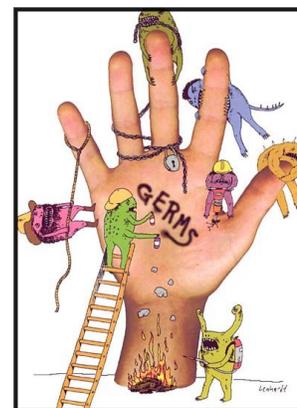
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The Food Scoop

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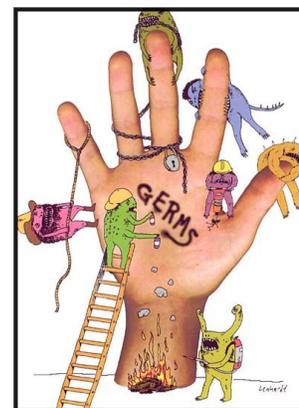
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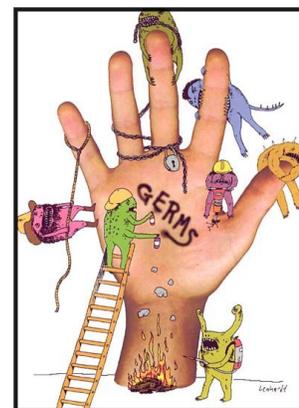
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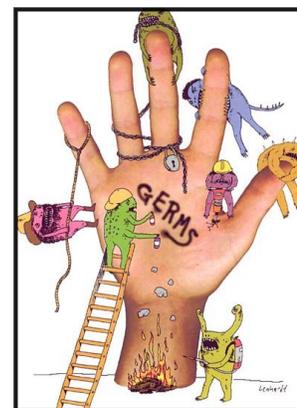
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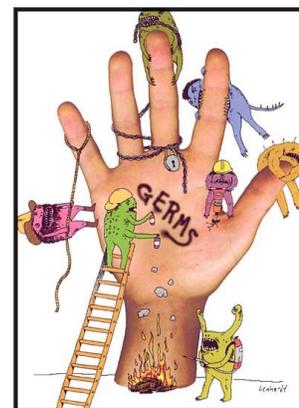
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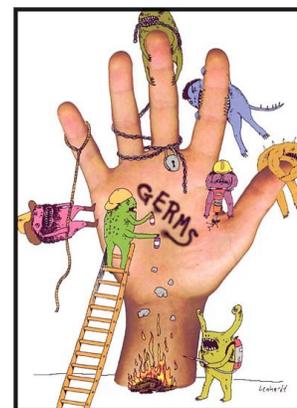
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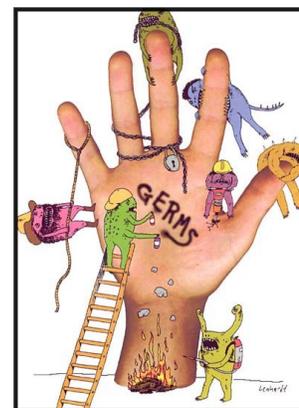
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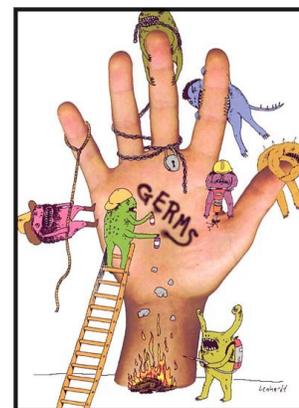
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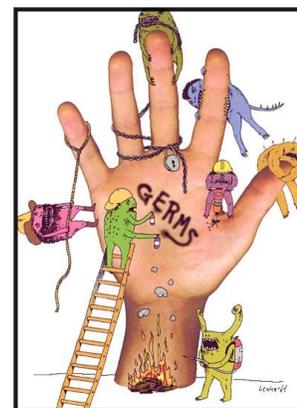
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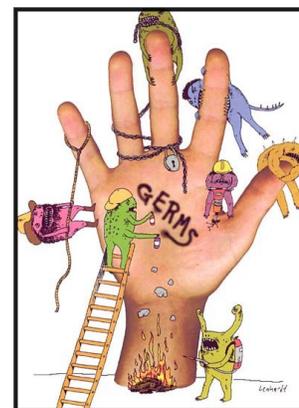
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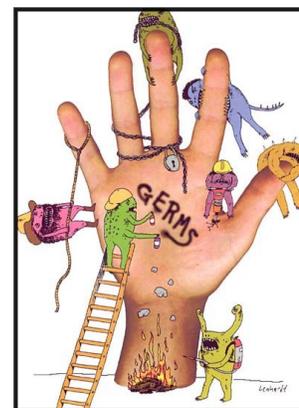
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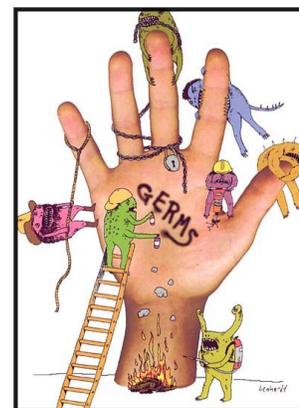
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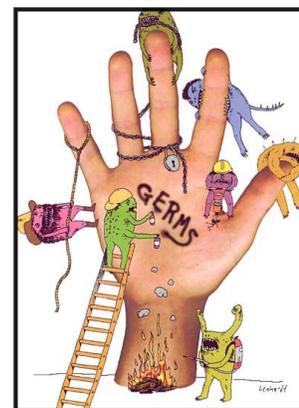
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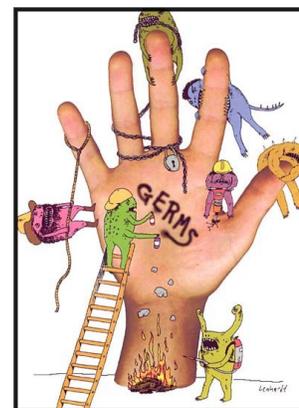
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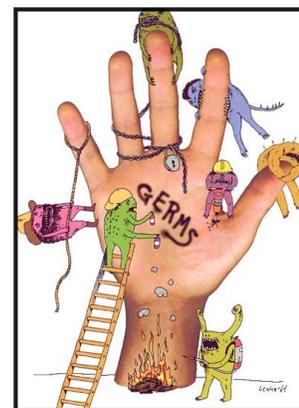
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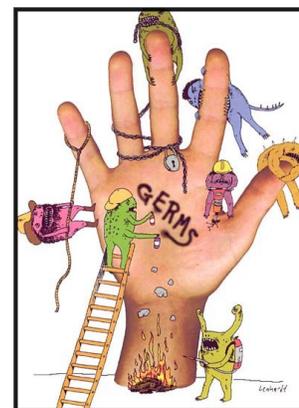
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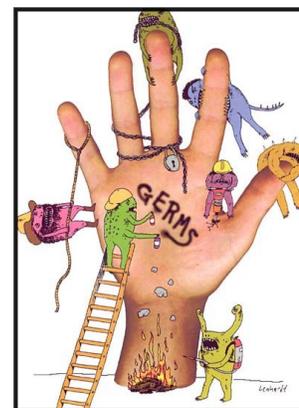
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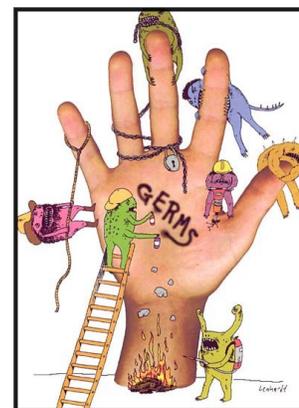
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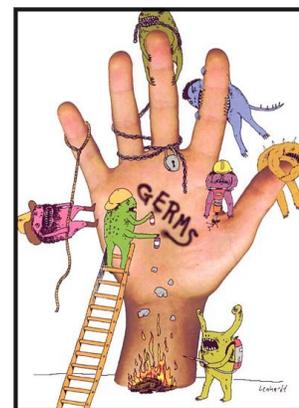
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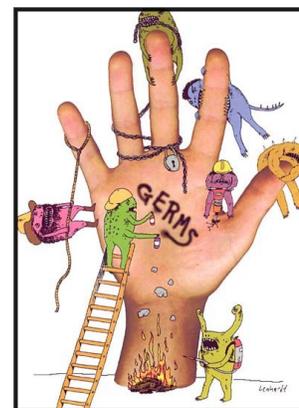
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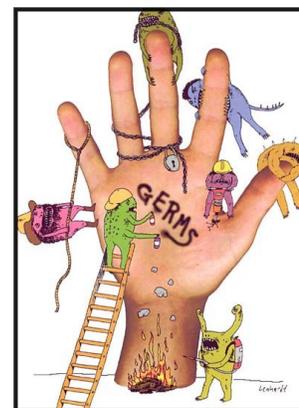
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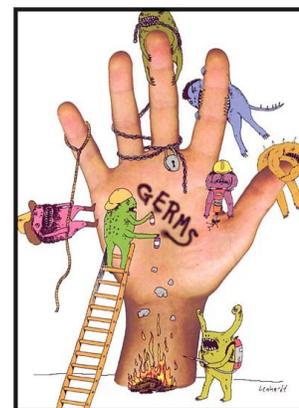
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The Food Scoop

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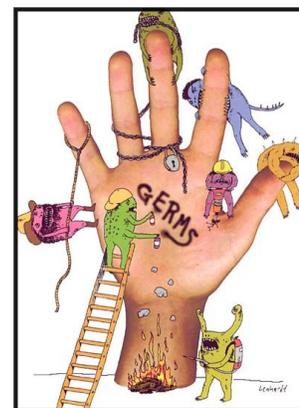
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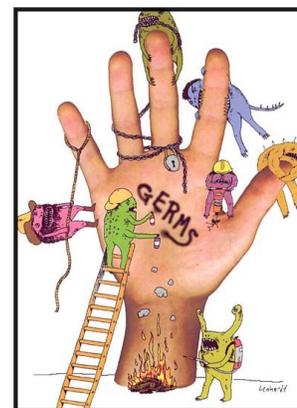
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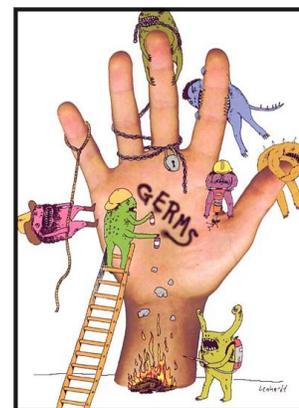
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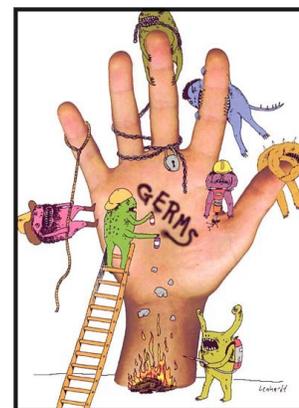
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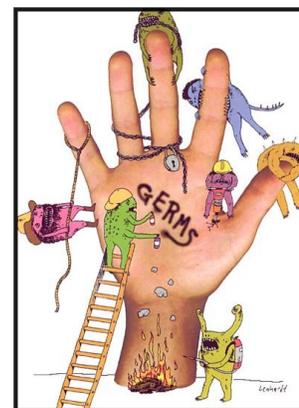
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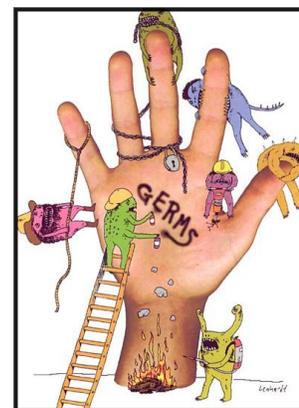
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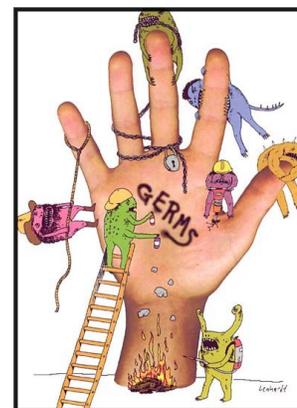
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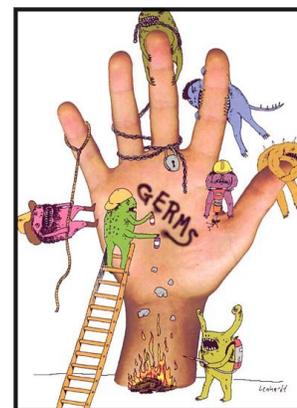
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KENDALL COUNTY FOOD ESTABLISHMENT FEES

Kendall County Health Department is currently undergoing revisions to our current Fee Schedule, specifically with regard to our Food Protection Fees. Adjustments will be made in the coming months. You will be notified of these fee changes in writing by this Department before they go into effect.

These adjustments were proposed only after a survey of other area Health Department fee schedules and with careful consideration made to the impact these adjustments might have on area businesses. The current fee proposal brings fees in line with other area counties and into a range to help better cover costs incurred by this Department while conducting inspections or performing other food related health protection tasks. Please know this Department had opted not to increase fees through the last four and a half years, avoiding what we hope are the worst years of our current economic downturn.

You will notice that most fee increases will be modest, in general 8% to 15% with the only exceptions to these figures being those fees for temporary event permits. There will likely be some facilities that will see a decrease in their annual food handling permits as their operations will fit into new, more appropriate fee categories. ANNUAL food handling permit fee adjustments will not go into effect until the next billing year in February of 2014.

IS BLEACH YOUR SANITIZER OF CHOICE? THEN READ THIS...by Amy Serby

Did you know that according to the Code of Federal Regulations, Title 21, Food & Drugs, 178.1010, Sanitizing solutions, (referenced in the Illinois State Food Service Sanitation Code, section 750.820) says that the maximum chlorine concentration that can be safely used for sanitizing food contact surfaces is 200 parts per million?

Neither did we until newcomer Lauren Bellville, Sanitarian, came

along. Lauren started KCHD in November with 4 years experience from another local health department and had recently completed the Illinois Department of Public Health's (IDPH) new Sanitarian training.

We elder KCHD Sanitarians were trained to accept 100 parts per million (ppm) as the maximum safe level of chlorine when used as a food contact surface

sanitizer.

So, 200 parts per million chlorine concentration equals out to 200 drops of chlorine per 1 million drops of water. The acceptable and safe range of chlorine concentration is 50 to 200 ppm. Make sure you have the appropriate test strips on hand at all times so you can properly monitor your sanitizer concentration.

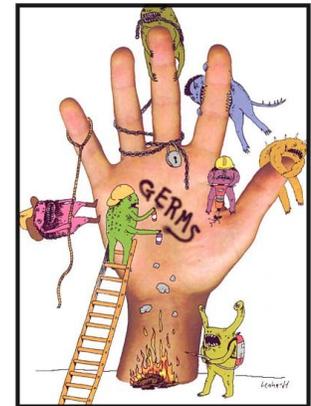
WHAT'S ON THE MENU? by Lauren Belville

Did you know that restaurant menus have more germs and bacteria on them than a public toilet seat? Most menus that are tested for bacteria have 185,000 different bacteria on them! It's time to start taking action to prevent food borne illness from occurring in your dining rooms as well as in your kitchens.

In a restaurant setting, it is almost impossible to know if your customers fail to wash their hands after using the restroom or if a customer just cleaned up after a sick child. The germs or bacteria your customers enter your restaurant with can quickly be transferred to your menus. It has been proven that if a customer sneezes or coughs on a menu, the flu virus can live on that menu for several hours. This allows plenty of

time for the virus to spread from one customer to next. Menus have tested higher in bacterial counts than restaurant chair seats, lemon wedges, and salt & pepper shakers. The study found E. coli, Staphylococcus Aureus, fecal matter, and the germs responsible for strep throat, among others, present on the menus.

How can we protect ourselves, our employees, and our customers from potential health dangers living on our menus? Clean and sanitize the menus frequently and routinely! Sanitizing the menus with chlorine based sanitizer or a quaternary ammonia sanitizer on a daily basis will help eliminate the ability for germs and bacteria to survive on the



menu's surface. Adding the cleaning and sanitizing of the menus to your daily/routine cleaning side-work schedule will ensure they are cleaned frequently. The more often they are cleaned and sanitized, the less likely transmission of such bacteria and viruses will occur.

To find more information on the study mentioned, visit: <http://abcnews.go.com/GMA/ConsumerNews>

FRUIT SLICES IN BEVERAGES! WHAT'S THAT GROWING?

by Adam Johnson

Are you one of the many people that enjoy a slice of fruit to accompany your beverage? If so, do not be so quick as to blame the food if one becomes ill. Fruit slices fly under the radar in terms of germ contamination. While food borne illness is very prevalent in today's society, many people assume it is the food that made them sick and some do not consider any other possibilities. Have you ever wondered what happens from the time your fruit is picked to the time it reaches your glass? There are quite a few steps taken before it gets there.

Think about the food rush in a restaurant. It is fast paced causing room for error. Fruit slices are supposed to be placed

on or in drinks with tongs or gloves, but some waiters, waitresses, or bartenders may find it easier to use their bare hands due to the rush. This poses a potential contamination source to your fruit slice. One study was conducted where 76 lemons were sampled from 21 different restaurants. Both the rind and the flesh of the lemon were sampled. The results yielded that 53 (69.7%) of the lemons tested produced microbial growth. Some specific microbes were E-coli, Helicobacter pylori, Salmonella typhii, and Shigella dysenteriae. This was not a quantitative study, so the count of these microbes was unknown. This study's objective was to let people know that

these microbes can and will contaminate items such as lemon, lime, and orange slices.

Many customers are unaware of the potential hazard that comes with fruit slices, yet they are in a lot of beverages people order. As a restaurant, employees should educate each other about the potential hazard from putting these in the drinks. This will lower the risk of a food borne illness hazard, which will keep the reputation of the restaurant higher. By asking employees to wear gloves or use tongs when administering these pieces of fruit to the drinks, the restaurant can lower its risk of contamination and be a healthier and safer place.



In-Place Cleaning Procedures by Erich Hess

Recently during a routine inspection of a deli, I came across an issue pertaining to "in-place cleaning" procedures for a deli slicer. These slicers are generally used for the preparation of potentially hazardous foods on a continuous or production-line basis, meaning that they need to be completely broken down every 4 hours to be washed, rinsed, and sanitized.

In this particular facility, there

was a cleaning procedure and tracking log created to ensure that the slicer was cleaned in-place every 2 hours and then fully broken down at the 4 hour mark for a complete wash, rinse and sanitize. While performing the inspection, I observed that they were using sanitizer at the normal strength for the cleaning in-place portion of their procedure.

If you are cleaning food contact

equipment such as a deli slicer in-place, you must rinse, spray, or swab with a chemical sanitizing solution of at least twice the strength required for that particular sanitizing solution under Section 750.820 (e)(4) of the Illinois Food Service Sanitation Code.





Dumpster Area Maintenance by Todd Drefcinski

If you're like me, you hope that spring gets here quickly. I get excited for warmer weather since it provides an opportunity to do some spring cleaning. Now, not all spring cleaning is great fun, but it's often a necessary seasonal chore. So, what's your favorite thing to clean in the spring? Perhaps it's the dumpster area? Yeah, let's go with that! What's so fun about cleaning the dumpster area? Not much, but it's one of those chores that needs attention this time of year. The warmer weather will bring extra odor to your trash! That odor, in turn, attracts birds, mice, flies, etc. So, inspect the area where your trash is placed this week and discuss a plan of attack for spring. Here are a few things to get you started.

- Do coworkers routinely keep the lids open after taking out the trash? Keep them closed after taking out the trash!
- Are all trash bags tied before placing them in the dumpster or trash? Loose food debris in the dumpster will create more odors and attract more pests.
- Is there an accumulation of food or debris on the ground around the dumpster? If food is present on the ground you can bet that little critters will find that stuff first.
- Is the dumpster in need of replacement due to holes or damage? Routinely check the dumpster for damage and report that to the collection company. This includes the dumpster lids.

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