

Food Establishment Inspection Report

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| | | | |
|--|--|--|----------------------|
| Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530 | | No. of Risk Factor/Intervention Violations 4 | Date 02/22/2023 |
| Establishment Buttermilk Cafe | | License/Permit # 23 140 | Time In 9:30 AM |
| Street Address 385 Old Germantown Road | | Permit Holder Buttermilk Cafe LLC | Time Out 11:40 AM |
| City/State Germantown Hills, IL | | ZIP Code 61548 | Routine Inspection |
| | | Purpose of Inspection | |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

| Compliance Status | | COS | R |
|--|-----|---|---|
| Supervision | | | |
| 1 | In | Person in charge present, demonstrates knowledge, and performs duties | |
| 2 | In | Certified Food Protection Manager (CFPM) | |
| Employee Health | | | |
| 3 | In | Management, food employee and conditional employee; knowledge, responsibilities and reporting | |
| 4 | In | Proper use of restriction and exclusion | |
| 5 | In | Procedures for responding to vomiting and diarrheal events | |
| Good Hygienic Practices | | | |
| 6 | In | Proper eating, tasting, drinking, or tobacco use | |
| 7 | In | No discharge from eyes, nose, and mouth | |
| Preventing Contamination by Hands | | | |
| 8 | In | Hands clean and properly washed | |
| 9 | In | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | |
| 10 | Out | Adequate handwashing sinks properly supplied and accessible | X |
| Approved Source | | | |
| 11 | In | Food obtained from approved source | |
| 12 | N/O | Food received at proper temperature | |
| 13 | In | Food in good condition, safe, and unadulterated | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | |
| Protection from Contamination | | | |
| 15 | In | Food separated and protected | |
| 16 | Out | Food-contact surfaces; cleaned and sanitized | X |
| 17 | In | Proper disposition of returned, previously served, reconditioned and unsafe food | |
| Time/Temperature Control for Safety | | | |
| 18 | In | Proper cooking time and temperatures | |
| 19 | In | Proper reheating procedures for hot holding | |
| 20 | N/O | Proper cooling time and temperature | |
| 21 | Out | Proper hot holding temperatures | X |
| 22 | Out | Proper cold holding temperatures | X |
| 23 | In | Proper date marking and disposition | |
| 24 | N/A | Time as a Public Health Control; procedures & records | |
| Consumer Advisory | | | |
| 25 | In | Consumer advisory provided for raw/undercooked food | |
| Highly Susceptible Populations | | | |
| 26 | N/A | Pasteurized foods used; prohibited foods not offered | |
| Food/Color Additives and Toxic Substances | | | |
| 27 | N/A | Food additives: approved and properly used | |
| 28 | In | Toxic substances properly identified, stored, and used | |
| Conformance with Approved Procedures | | | |
| 29 | N/A | Compliance with variance/specialized process/HACCP | |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

| Compliance Status | | COS | R |
|---|---|--|---|
| Safe Food and Water | | | |
| 30 | X | Pasteurized eggs used where required | |
| 31 | | Water and ice from approved source | |
| 32 | | Variance obtained for specialized processing methods | |
| Food Temperature Control | | | |
| 33 | | Proper cooling methods used; adequate equipment for temperature control | |
| 34 | | Plant food properly cooked for hot holding | |
| 35 | | Approved thawing methods used | |
| 36 | | Thermometers provided & accurate | |
| Food Identification | | | |
| 37 | X | Food properly labeled; original container | X |
| Prevention of Food Contamination | | | |
| 38 | | Insects, rodents, and animals not present | |
| 39 | | Contamination prevented during food preparation, storage and display | |
| 40 | | Personal cleanliness | |
| 41 | | Wiping cloths: properly used and stored | |
| 42 | | Washing fruits and vegetables | |
| Proper Use of Utensils | | | |
| 43 | X | In-use utensils: properly stored | X |
| 44 | | Utensils, equipment & linens: properly stored, dried, & handled | |
| 45 | | Single-use/single-service articles: properly stored and used | |
| 46 | | Gloves used properly | |
| Utensils, Equipment and Vending | | | |
| 47 | X | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | X |
| 48 | | Warewashing facilities: installed, maintained, & used; test strips | |
| 49 | | Non-food contact surfaces clean | |
| Physical Facilities | | | |
| 50 | | Hot and cold water available; adequate pressure | |
| 51 | | Plumbing installed; proper backflow devices | |
| 52 | | Sewage and waste water properly disposed | |
| 53 | | Toilet facilities: properly constructed, supplied, & cleaned | |
| 54 | | Garbage & refuse properly disposed; facilities maintained | |
| 55 | X | Physical facilities installed, maintained, and clean | |
| 56 | X | Adequate ventilation and lighting; designated areas used | |
| Employee Training | | | |
| 57 | | All food employees have food handler training | |
| 58 | X | Allergen training as required | X |

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Establishment: Buttermilk Cafe

Establishment #: 23 140

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: <25/100

Heat: N/A

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------------------|------|------------------------------|------|------------------------------|------|
| Sausage gravy/hot-holding | 154 | Milk/RIC | 37 | Sausage/cold-holding | 41 |
| Sausage gravy/hot-holding | 146 | Quiche/RIC | 31 | Pancake batter/cold-holding | 47 |
| Sausage/hot-holding | 99 | Ham/RIC | 23 | Milk/RIC wait prep | 40 |
| Omelet/griddle | 155 | Pancake batter/RIC | 41 | Diced melon/RIC wait prep | 40 |
| Sausage/griddle | 165 | Shredded cheese/RIC 6-door | 38 | Salsa/RIC wait prep | 40 |
| | | Diced potatoes/RIC 6-door | 40 | Housemade ranch dressing/RIC | 41 |
| | | Diced ham/RIC cook line | 40 | Sausage/RIC | 29 |
| | | Sliced cheese/RIC cook line | 40 | Gyro meat/RIC | 33 |
| | | Diced tomatoes/RIC cook line | 40 | Cut lettuce/RIC | 41 |

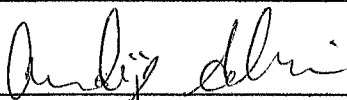
OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|---|
| 10 | 6-301.12 (Pf) Observed in kitchen paper towels not provided at hand sink. Provide disposable paper towels at hand washing sinks. Paper towels provided by person-in-charge during inspection. |
| 16 | 4-501.114 (P) Observed at mechanical warewashing machine chlorine sanitizing rinse indicated less than 25 ppm of chlorine using a chlorine test kit. Using chlorine test kit provided at establishment, chlorine sanitizing rinse also indicated less than 25 ppm of chlorine. A chlorine solution shall have a concentration of 25-49 ppm when the temperature is at least 120° F. It was determined that the chlorine solution bucket was full. Person-in-charge and food employees instructed to use the 3-compartment sink for sanitizing equipment and utensils until repairs completed to mechanical warewashing machine. |
| 21 | 3-501.16 (P) Observed in kitchen internal temperature of sausage in pan below griddle indicated 99° F using a food temperature measuring device with metal-stem. Time/Temperature Control for Safety food shall be maintained at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with person-in-charge during inspection. Sausage in pan less than one (1) hour, according to person-in-charge, and reheated to 165° F rapidly by food employee during inspection. |
| 22 | 3-501.16 (P) Observed in kitchen multiple boxes of raw eggs in cardboard flats stored at room temperature on prep table and on shelf below griddle pancake batter internal temperature indicated 47° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with person-in-charge and food employees during inspection. Eggs were on prep table for less than one (1) hour from delivery, according to person-in-charge, and eggs moved to RIC by food employees during inspection. |

CFPM Verification (name, expiration date, ID#): Amdite Sabani

| | | | |
|---|--|---|---|
| Amdite Sabani 2115674 - Prometric Exp. 3/2026 | Heather Schmidgall 19445917 - ServSafe Exp. 5/2025 | Luis M Ibarra 2124580 - Prometric Exp. 7/2026 | Ilijar Aliu 2113401 - Prometric Exp. 3/2026 |
|---|--|---|---|

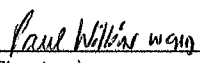

HACCP Topic: TCS food temperature requirements, TCS food date marking requirements, proper sanitization requirements



Person in Charge (Signature)

Feb 22, 2023

Date

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

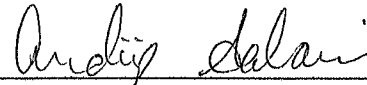
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Establishment: Buttermilk Cafe

Establishment #: 23 140


OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 37 | 3-302.12 (C) Observed in kitchen on black wire shelf multiple pans of dry food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Dry food substances were corn meal, cracker crumbs, and flour, according to person-in-charge, and labeled by food employee during inspection. |
| 43 | 3-304.12 (C) Observed in kitchen small bowl without handles stored directly in diced potatoes in RIC (cook line). Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Small bowl removed from diced potatoes by food employee during inspection. |
| 47 | 4-101.11 (P) Observed in kitchen cooking oil on griddle stored in unapproved can labeled Lucky Leaf strawberry glaze. Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe. Unapproved can removed and discarded by person-in-charge during inspection. |
| 55 | 6-201.11 (C) Observed in kitchen large hole in ceiling above service sink and wall next to beverage dispensing unit ice bin at wait staff area damaged and not maintained in good repair. Walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth & easily cleanable. Please correct this violation within 90 days or at least by next routine inspection. |
| 56 | 4-204.11 (C) Observed in kitchen exhaust hood filters soiled with accumulated debris & grease. Exhaust ventilation hood systems in food preparation areas shall be designed to prevent grease or condensation from draining or dripping onto food & equipment. Please correct this violation within 90 days or at least by next routine inspection. |
| 58 | 410 ILCS 625 (C) Observed no documentation that current food employees with CFPM certification also have current allergen awareness training certification as required. All certified food managers employed by a restaurant must obtain training in basic allergen awareness principles within 30 days of employment and every 3 years thereafter. Please correct this violation within 90 days or at least by next routine inspection. |
| | Please correct any core (C) violations noted above ASAP but at least by next routine inspection |
| | Please note 1 repeat violation (item #58) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice. |
| | Facility is still classified as a Category I food establishment |
| | The person-in-charge shall have CFPM certification and be on the premises during all hours of operation |
| | Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2023 |
| | Allergy awareness training certification is required for all certified food protection managers |
| | Please note if any changes are planned in the future for this establishment (equipment, menu, location, ownership, etc.), please contact WCHD prior to changes occurring for plan review and approval to ensure compliance. |
| | Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance. |
| | Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside |
| | Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc. |


Person In Charge (Signature)

Feb 22, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____