

# 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 <b>4</b> Date <b>02/22/2023</b>	
Establishment Buttermilk Cafe		No. of Repeat Risk Factor/Intervention Violations <b>0</b> Time In <b>9:30 AM</b>	
License/Permit # 23 140		Permit Holder Buttermilk Cafe LLC Risk Category <b>I</b>	
Street Address 385 Old Germantown Road		Purpose of Inspection	
City/State Germantown Hills, IL		Routine 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	Compliance Status	COS	R		
<b>Supervision</b>						<b>Protection from Contamination</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized	X	
<b>Employee Health</b>						17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>				
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	In	Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>						20	N/O	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use			21	Out	Proper hot holding temperatures	X	
7	In	No discharge from eyes, nose, and mouth			22	Out	Proper cold holding temperatures	X	
<b>Preventing Contamination by Hands</b>						23	In	Proper date marking and disposition	
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>				
10	Out	Adequate handwashing sinks properly supplied and accessible	X		25	In	Consumer advisory provided for raw/undercooked food		
<b>Approved Source</b>						<b>Highly Susceptible Populations</b>			
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>				
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used		

## 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

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

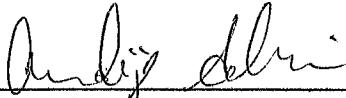
## OBSERVATIONS AND CORRECTIVE ACTIONS

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	Ilirjan Aliu 2113401 - Prometric Exp. 3/2026
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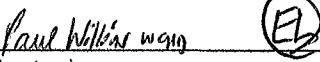
HACCP Topic: TCS food temperature requirements, TCS food date marking requirements, proper sanitization requirements



Person in Charge (Signature)

Feb 22, 2023

Date



Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

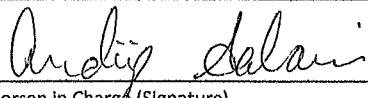
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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen on black wire shelf multiple pans of dry food substances without name identifying contents 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.
<p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</p> <p>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.</p> <p>Facility is still classified as a Category I food establishment</p> <p>The person-in-charge shall have CFPM certification and be on the premises during all hours of operation</p> <p>Next certified food protection manager 8-hour class &amp; exam offered @ WCHD: Spring 2023</p> <p>Allergy awareness training certification is required for all certified food protection managers</p> <p>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.</p> <p>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.</p> <p>Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside</p> <p>Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.</p>	

  
Person in Charge (Signature)

Feb 22, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_