

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 2	Date 05/17/2023
Establishment Germantown Grille		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:25 AM
Street Address 505 Ten Mile Creek Road		Permit Holder Adkins & Son Inc	Time Out 2:00 PM
City/State Germantown Hills, IL		Purpose of Inspection 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																																																																																																																																	
Supervision																																																																																																																																								
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																																																																																																																																	
Employee Health																																																																																																																																								
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	IN	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																	
4	IN	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																			
5	IN	Procedures for responding to vomiting and diarrheal events			6	IN	Proper eating, tasting, drinking, or tobacco use			18	IN	Proper cooking time and temperatures	7	IN	No discharge from eyes, nose, and mouth			19	IN	Proper reheating procedures for hot holding	Good Hygienic Practices								8	IN	Hands clean and properly washed			20	IN	Proper cooling time and temperature	9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	IN	Proper hot holding temperatures	10	IN	Adequate handwashing sinks properly supplied and accessible			22	OUT	Proper cold holding temperatures	Approved Source								11	IN	Food obtained from approved source			23	IN	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	IN	Food in good condition, safe, and unadulterated			Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	IN	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations			Preventing Contamination by Hands								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food additives: approved and properly used			Food/Color Additives and Toxic Substances			28	IN	Toxic substances properly identified, stored, and used			Conformance with Approved Procedures								29	N/A	Compliance with variance/specialized process/HACCP		
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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

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

57	All food employees have food handler training	
58	Allergen training as required	

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Establishment: Germantown Grille

Establishment #: 23 028

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: <50/100

Heat: 182

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/Nemco hot-holding	149	Blue cheese crumbles/RIC salad	45	Diced chicken/RIC pizza prep	49
Chicken noodle soup/ServIt steam	135	Blue cheese/WIC	39	Ground beef/RIC pizza prep	51
Cheesy broccoli soup/ServIt	153	Cottage cheese/RIC salad	35	Diced tomatoes/RIC pizza prep	50
Tenderloin/fryer	196	Housemade ranch/RIC salad prep	40	Pepperoni/RIC pizza prep	51
Chili/stove	169	Corn/RIC salad prep	40	Sausage/WIC	34
Fried chicken/fryer	176	Diced chicken/RIC cook line	40	Shredded cheese/WIC	34
Steak/grill	156	Ham/RIC cook line	40	Sausage gravy/WIC	37
Pepperoni pizza/oven	180	Sausage/RIC pizza prep	48	Baked potato/WIC	41
Pulled pork/hot holding	145	Shredded cheese/RIC pizza prep	50	Diced chicken-cooling/WIC	54

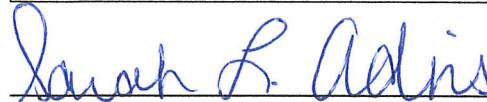
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed at bar chlorine sanitizing solution at 3-compartment sink measured less than 50 ppm using a chlorine test kit and water temperature measured 98° F using a food temperature measuring device with metal-stem. A chlorine solution shall have concentration of 50-99 ppm when the water temperature is at least 75° F-119° F. Additional chlorine tablet added to chlorine solution by person-in-charge during inspection. Recheck = 50 ppm - OK.
22	3-501.16 (P) Observed in kitchen internal temperatures of multiple TCS foods with internal temperatures measured above 41° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperatures measured above 41° 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 during inspection. TCS food items discarded by person-in-charge during inspection.
36	4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIC (prep, salad) and in RIC (pizza prep). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen along cook line dry food substances in shake-style containers without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substances were Johnny's seasoning, garlic salt, and basil, according to person-in-charge, and labeled by person-in-charge during inspection.
38	6-501.111 (Pf) Observed in kitchen twelve (12) live flies on walls and work surfaces. The premises shall be maintained free of

CFPM Verification (name, expiration date, ID#): Sarah Adkins

Jacob Adkins 21270629 - ServSafe Exp. 11/2026	Sarah Adkins 21270630 - ServSafe Exp. 11/2026	Ellen Oatman 18619943 - ServSafe Exp. 11/2024	Scott Nace 16806032 - ServSafe Exp. 8/2023
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HACCP Topic: TCS food temperature requirements, sanitizing requirements, no bare hand contact with ready-to-eat food


Person in Charge (Signature)

May 17, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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Establishment: Germantown Grille

Establishment #: 23 028

Sarah L. Adlis

Person in Charge (Signature)

May 17, 2023

Date

Ja
Inspector (Signature)

Paul Nolte went

Follow-up: Yes No (Check one)

Follow-up Date: