

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations <b>2</b>	Date <b>05/17/2023</b>
Establishment Germantown Grille		License/Permit # <b>23 028</b>	Time In <b>11:25 AM</b>
Street Address 505 Ten Mile Creek Road		Permit Holder Adkins & Son Inc	Time Out <b>2:00 PM</b>
City/State Germantown Hills, IL		Risk Category <b>1</b>	
ZIP Code 61548		Purpose of Inspection Routine Inspection	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  <b>IN</b>=in compliance    <b>OUT</b>=not in compliance    <b>N/O</b>=not observed    <b>N/A</b>=not applicable          Mark "X" in appropriate box for COS and/or R  <b>COS</b>=corrected on-site during inspection    <b>R</b>=repeat violation</p>	<p><b>Risk factors</b> 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.</p>
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Compliance Status			COS	R
<b>Supervision</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>				
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		
<b>Good Hygienic Practices</b>				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
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	In	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
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		
<b>Protection from Contamination</b>				
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		
<b>Time/Temperature Control for Safety</b>				
18	In	Proper cooking time and temperatures		
19	In	Proper reheating procedures for hot holding		
20	In	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
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		
<b>Consumer Advisory</b>				
25	In	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29	N/A	Compliance with variance/specialized process/HACCP		

## GOOD RETAIL PRACTICES

<p>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    <b>COS</b>=corrected on-site during inspection    <b>R</b>=repeat violation</p>				
Compliance Status			COS	R
<b>Safe Food and Water</b>				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36	X	Thermometers provided & accurate	X	
<b>Food Identification</b>				
37	X	Food properly labeled; original container	X	
<b>Prevention of Food Contamination</b>				
38	X	Insects, rodents, and animals not present	X	
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		
Compliance Status			COS	R
<b>Proper Use of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
<b>Physical Facilities</b>				
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		
<b>Employee Training</b>				
57		All food employees have food handler training		
58		Allergen training as required		

# Food Establishment Inspection Report

Page 2 of 3

Establishment: Germantown Grille

Establishment #: 23 028

Water Supply: ☒ Public ☐ PrivateWaste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: &lt;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

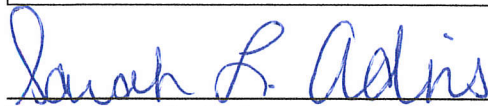
## OBSERVATIONS AND CORRECTIVE ACTIONS

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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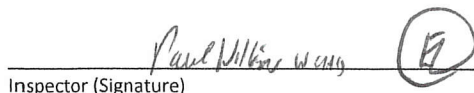
HACCP Topic: TCS food temperature requirements, sanitizing requirements, no bare hand contact with ready-to-eat food



Person in Charge (Signature)

May 17, 2023

Date



Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

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



# Food Establishment Inspection Report

Establishment: Germantown Grille

Establishment #: 23 028

[illegible]

Sarah L. Adonis  
Person in Charge (Signature)

May 17, 2023

Date \_\_\_\_\_

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

Inspector (Signature) Paul Miller w.c.m.