

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	08/09/2023
Establishment Buttermilk Cafe		License/Permit #	23 140	Time In	9:00 AM
Street Address 385 Old Germantown Road		Permit Holder	Buttermilk Cafe LLC	Time Out	10:45 AM
City/State Germantown Hills, IL		ZIP Code	61548	Risk Category I	
		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
Supervision			
1	In		
2	In		
Employee Health			
3	In		
4	In		
5	In		
Good Hygienic Practices			
6	In		
7	In		
Preventing Contamination by Hands			
8	In		
9	In		
10	Out		X
Approved Source			
11	In		
12	N/O		
13	In		
14	N/A		

Compliance Status		COS	R
Protection from Contamination			
15	In		
16	In		
17	In		
Time/Temperature Control for Safety			
18	In		
19	In		
20	N/O		
21	In		
22	In		
23	In		
24	N/A		
Consumer Advisory			
25	In		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	Out		X
Conformance with Approved Procedures			
29	N/A		

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			
31			
32			
Food Temperature Control			
33			
34			
35			
36			
Food Identification			
37	X		X
Prevention of Food Contamination			
38	X		
39	X		X
40			
41			
42			

Compliance Status		COS	R
Proper Use of Utensils			
43	X		X
44			
45	X		X
46			
Utensils, Equipment and Vending			
47	X		X
48			
49			
Physical Facilities			
50			
51			
52			
53			
54			
55			
56	X		
Employee Training			
57	X		
58			

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Establishment: Buttermilk Cafe

Establishment #: 23 140

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

Sanitizer Type: Chlorine

PPM: 25-49/100

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Biscuits & gravy/plate	138	Sliced ham/RIC 6-door	40	Diced ham/RIC cook line	41
Eggs over easy/plate	155	Quiche/RIC 6-door	38	Shredded cheese/RIC cook line	41
Sausage/plate	155	Diced potatoes/RIC 6-door	40	Sausage/RIC cook line	40
Sausage gravy/hot-holding	135	Shredded cheese/RIC 6-door	40	Diced potatoes/RIC cook line	40
Sausage gravy/cooking	105	Sausage/RIC 6-door	40	Diced tomatoes/RIC cook line	40
Scrambled eggs/plate	165	Diced tomatoes/RIC 6-door	40	Housemade ranch dressing/RIC	41
Gyro meat/plate	165	Milk/RIC wait prep	40	Gyro meat/RIC	40
Sausage/flattop	136	Cut melon/RIC wait prep	39	Cottage cheese/RIC	40
		Salsa/RIC wait prep	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.
28	7-207.11 (P) Observed in storage room medicines stored on shelf above food intended for customer consumption. Medicines that are in a food establishment for the employees' use shall be labeled as specified under § 7-101.11 and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. Medicines removed to separated storage area by person-in-charge during inspection.
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 person-in-charge during inspection.
38	6-202.13 (C) Observed in kitchen above food prep table fly strip tube with flies attached. Insect control devices shall be installed so that: 1) they are not over food preparation areas, 2) dead insects or insect parts do not fall onto exposed food, equipment, utensils or single service items. Fly strip tube removed from ceiling by food employee during inspection.
38	6-202.15 (C) Observed back exterior screen door to food establishment not completely tight-fitting. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine 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
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HACCP Topic: TCS food temperature & date marking requirements, proper sanitization, employee health, medicine storage requirements


Person in Charge (Signature)

Aug 9, 2023

Date


Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____


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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.
39	3-305.14 (C) Observed in kitchen on black wire shelf multiple pans of dry food substances stored uncovered on bottom shelf. During preparation, unpackaged food shall be protected from environmental sources of contamination. Containers covered with clear plastic wrap by person-in-charge 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.
45	4-903.11 (C) Observed in hallway storage area open box of white plastic cup lids stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Open box of lids moved to shelf by person-in-charge during inspection.
47	4-202.11 (Pf) Observed in kitchen on black wire shelf edge of amber colored plastic container cracked, chipped, and not maintained in good repair. Multiuse food-contact surfaces shall be: (1) smooth; (2) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) free of sharp internal angles, corners, and crevices; (4) finished to have smooth welds and joints. Amber colored plastic container removed and discarded by person-in-charge during inspection.
56	6-202.12 (C) Observed in kitchen HVAC vent missing and large opening in ceiling above service sink. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed documentation that food employees have current food handler certification except for three (3) food employees employed more than 30 days. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment and every three (3) years after the initial training. 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 go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information	
Facility is still classified as a Category I food establishment	
At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection	
Allergy awareness training certification is required for all certified food protection managers	
Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.	
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 within 15 feet from entrances, exits, windows that open and ventilation intakes; signage must be posted at entrances & exits.	


Person In Charge (Signature)

Aug 9, 2023

Date


Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____