

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 2	Date 08/09/2023
Establishment Buttermilk Cafe		No. of Repeat Risk Factor/Intervention Violations 0	Time In 9:00 AM
License/Permit # 23 140		Permit Holder Buttermilk Cafe LLC	Time Out 10:45 AM
Street Address 385 Old Germantown Road		Risk Category I	
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	In	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			8	In	Hands clean and properly washed			19	In	Proper reheating procedures for hot holding	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		20	N/O	Proper cooling time and temperature	Good Hygienic Practices								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures			13	In	Food in good condition, safe, and unadulterated			22	In	Proper cold holding temperatures			14	N/A	Required records available: shellstock tags, parasite destruction			23	In	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			Preventing Contamination by Hands								25	In	Consumer advisory provided for raw/undercooked food			26	N/A	Pasteurized foods used; prohibited foods not offered			Approved Source								27	N/A	Food additives: approved and properly used			28	Out	Toxic substances properly identified, stored, and used	X		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			COS R		Safe Food and Water								30	Pasteurized eggs used where required					Proper Use of Utensils		31	Water and ice from approved source					43	X	In-use utensils: properly stored			32	Variance obtained for specialized processing methods					44		Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								45	X	Single-use/single-service articles: properly stored and used			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			35	Approved thawing methods used					48		Warewashing facilities: installed, maintained, & used; test strips			36	Thermometers provided & accurate					49		Non-food contact surfaces clean			Food Identification								50		Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X		Prevention of Food Contamination								51		Plumbing installed; proper backflow devices			38	X	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed			39	X	Contamination prevented during food preparation, storage and display	X		53		Toilet facilities: properly constructed, supplied, & cleaned			40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained			41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean			42		Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used			Physical Facilities								Employee Training								57	X	All food employees have food handler training			58		Allergen training as required		
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			8	In	Hands clean and properly washed			19	In	Proper reheating procedures for hot holding	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		20	N/O	Proper cooling time and temperature	Good Hygienic Practices								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures			13	In	Food in good condition, safe, and unadulterated			22	In	Proper cold holding temperatures			14	N/A	Required records available: shellstock tags, parasite destruction			23	In	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			Preventing Contamination by Hands								25	In	Consumer advisory provided for raw/undercooked food			26	N/A	Pasteurized foods used; prohibited foods not offered			Approved Source								27	N/A	Food additives: approved and properly used			28	Out	Toxic substances properly identified, stored, and used	X		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			COS R		Safe Food and Water								30	Pasteurized eggs used where required					Proper Use of Utensils		31	Water and ice from approved source					43	X	In-use utensils: properly stored			32	Variance obtained for specialized processing methods					44		Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								45	X	Single-use/single-service articles: properly stored and used			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			35	Approved thawing methods used					48		Warewashing facilities: installed, maintained, & used; test strips			36	Thermometers provided & accurate					49		Non-food contact surfaces clean			Food Identification								50		Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X		Prevention of Food Contamination								51		Plumbing installed; proper backflow devices			38	X	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed			39	X	Contamination prevented during food preparation, storage and display	X		53		Toilet facilities: properly constructed, supplied, & cleaned			40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained			41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean			42		Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used			Physical Facilities								Employee Training								57	X	All food employees have food handler training			58		Allergen training as required															
8	In	Hands clean and properly washed			19	In	Proper reheating procedures for hot holding																																																																																																																																																																																																																																																																																																																																																																					
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		20	N/O	Proper cooling time and temperature	Good Hygienic Practices								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures			13	In	Food in good condition, safe, and unadulterated			22	In	Proper cold holding temperatures			14	N/A	Required records available: shellstock tags, parasite destruction			23	In	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			Preventing Contamination by Hands								25	In	Consumer advisory provided for raw/undercooked food			26	N/A	Pasteurized foods used; prohibited foods not offered			Approved Source								27	N/A	Food additives: approved and properly used			28	Out	Toxic substances properly identified, stored, and used	X		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			COS R		Safe Food and Water								30	Pasteurized eggs used where required					Proper Use of Utensils		31	Water and ice from approved source					43	X	In-use utensils: properly stored			32	Variance obtained for specialized processing methods					44		Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								45	X	Single-use/single-service articles: properly stored and used			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			35	Approved thawing methods used					48		Warewashing facilities: installed, maintained, & used; test strips			36	Thermometers provided & accurate					49		Non-food contact surfaces clean			Food Identification								50		Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X		Prevention of Food Contamination								51		Plumbing installed; proper backflow devices			38	X	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed			39	X	Contamination prevented during food preparation, storage and display	X		53		Toilet facilities: properly constructed, supplied, & cleaned			40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained			41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean			42		Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used			Physical Facilities								Employee Training								57	X	All food employees have food handler training			58		Allergen training as required																												
10	Out	Adequate handwashing sinks properly supplied and accessible	X		20	N/O	Proper cooling time and temperature																																																																																																																																																																																																																																																																																																																																																																					
Good Hygienic Practices																																																																																																																																																																																																																																																																																																																																																																												
11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures			13	In	Food in good condition, safe, and unadulterated			22	In	Proper cold holding temperatures			14	N/A	Required records available: shellstock tags, parasite destruction			23	In	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			Preventing Contamination by Hands								25	In	Consumer advisory provided for raw/undercooked food			26	N/A	Pasteurized foods used; prohibited foods not offered			Approved Source								27	N/A	Food additives: approved and properly used			28	Out	Toxic substances properly identified, stored, and used	X		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			COS R		Safe Food and Water								30	Pasteurized eggs used where required					Proper Use of Utensils		31	Water and ice from approved source					43	X	In-use utensils: properly stored			32	Variance obtained for specialized processing methods					44		Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								45	X	Single-use/single-service articles: properly stored and used			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			35	Approved thawing methods used					48		Warewashing facilities: installed, maintained, & used; test strips			36	Thermometers provided & accurate					49		Non-food contact surfaces clean			Food Identification								50		Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X		Prevention of Food Contamination								51		Plumbing installed; proper backflow devices			38	X	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed			39	X	Contamination prevented during food preparation, storage and display	X		53		Toilet facilities: properly constructed, supplied, & cleaned			40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained			41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean			42		Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used			Physical Facilities								Employee Training								57	X	All food employees have food handler training			58		Allergen training as required																																																	
12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures			13	In	Food in good condition, safe, and unadulterated			22	In	Proper cold holding temperatures			14	N/A	Required records available: shellstock tags, parasite destruction			23	In	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			Preventing Contamination by Hands								25	In	Consumer advisory provided for raw/undercooked food			26	N/A	Pasteurized foods used; prohibited foods not offered			Approved Source								27	N/A	Food additives: approved and properly used			28	Out	Toxic substances properly identified, stored, and used	X		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			COS R		Safe Food and Water								30	Pasteurized eggs used where required					Proper Use of Utensils		31	Water and ice from approved source					43	X	In-use utensils: properly stored			32	Variance obtained for specialized processing methods					44		Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								45	X	Single-use/single-service articles: properly stored and used			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			35	Approved thawing methods used					48		Warewashing facilities: installed, maintained, & used; test strips			36	Thermometers provided & accurate					49		Non-food contact surfaces clean			Food Identification								50		Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X		Prevention of Food Contamination								51		Plumbing installed; proper backflow devices			38	X	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed			39	X	Contamination prevented during food preparation, storage and display	X		53		Toilet facilities: properly constructed, supplied, & cleaned			40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained			41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean			42		Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used			Physical Facilities								Employee Training								57	X	All food employees have food handler training			58		Allergen training as required																																																						
21	In	Proper hot holding temperatures																																																																																																																																																																																																																																																																																																																																																																										
13	In	Food in good condition, safe, and unadulterated			22	In	Proper cold holding temperatures			14	N/A	Required records available: shellstock tags, parasite destruction			23	In	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			Preventing Contamination by Hands								25	In	Consumer advisory provided for raw/undercooked food			26	N/A	Pasteurized foods used; prohibited foods not offered			Approved Source								27	N/A	Food additives: approved and properly used			28	Out	Toxic substances properly identified, stored, and used	X		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			COS R		Safe Food and Water								30	Pasteurized eggs used where required					Proper Use of Utensils		31	Water and ice from approved source					43	X	In-use utensils: properly stored			32	Variance obtained for specialized processing methods					44		Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								45	X	Single-use/single-service articles: properly stored and used			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			35	Approved thawing methods used					48		Warewashing facilities: installed, maintained, & used; test strips			36	Thermometers provided & accurate					49		Non-food contact surfaces clean			Food Identification								50		Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X		Prevention of Food Contamination								51		Plumbing installed; proper backflow devices			38	X	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed			39	X	Contamination prevented during food preparation, storage and display	X		53		Toilet facilities: properly constructed, supplied, & cleaned			40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained			41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean			42		Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used			Physical Facilities								Employee Training								57	X	All food employees have food handler training			58		Allergen training as required																																																																
22	In	Proper cold holding temperatures																																																																																																																																																																																																																																																																																																																																																																										
14	N/A	Required records available: shellstock tags, parasite destruction			23	In	Proper date marking and disposition			24	N/A	Time as a Public Health Control; procedures & records			Preventing Contamination by Hands								25	In	Consumer advisory provided for raw/undercooked food			26	N/A	Pasteurized foods used; prohibited foods not offered			Approved Source								27	N/A	Food additives: approved and properly used			28	Out	Toxic substances properly identified, stored, and used	X		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			COS R		Safe Food and Water								30	Pasteurized eggs used where required					Proper Use of Utensils		31	Water and ice from approved source					43	X	In-use utensils: properly stored			32	Variance obtained for specialized processing methods					44		Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								45	X	Single-use/single-service articles: properly stored and used			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			35	Approved thawing methods used					48		Warewashing facilities: installed, maintained, & used; test strips			36	Thermometers provided & accurate					49		Non-food contact surfaces clean			Food Identification								50		Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X		Prevention of Food Contamination								51		Plumbing installed; proper backflow devices			38	X	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed			39	X	Contamination prevented during food preparation, storage and display	X		53		Toilet facilities: properly constructed, supplied, & cleaned			40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained			41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean			42		Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used			Physical Facilities								Employee Training								57	X	All food employees have food handler training			58		Allergen training as required																																																																										
23	In	Proper date marking and disposition																																																																																																																																																																																																																																																																																																																																																																										
24	N/A	Time as a Public Health Control; procedures & records																																																																																																																																																																																																																																																																																																																																																																										
Preventing Contamination by Hands																																																																																																																																																																																																																																																																																																																																																																												
25	In	Consumer advisory provided for raw/undercooked food																																																																																																																																																																																																																																																																																																																																																																										
26	N/A	Pasteurized foods used; prohibited foods not offered																																																																																																																																																																																																																																																																																																																																																																										
Approved Source																																																																																																																																																																																																																																																																																																																																																																												
27	N/A	Food additives: approved and properly used																																																																																																																																																																																																																																																																																																																																																																										
28	Out	Toxic substances properly identified, stored, and used	X																																																																																																																																																																																																																																																																																																																																																																									
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			COS R																																																																																																																																																																																																																																																																																																																																																																						
Safe Food and Water																																																																																																																																																																																																																																																																																																																																																																												
30	Pasteurized eggs used where required					Proper Use of Utensils																																																																																																																																																																																																																																																																																																																																																																						
31	Water and ice from approved source					43	X	In-use utensils: properly stored			32	Variance obtained for specialized processing methods					44		Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								45	X	Single-use/single-service articles: properly stored and used			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			35	Approved thawing methods used					48		Warewashing facilities: installed, maintained, & used; test strips			36	Thermometers provided & accurate					49		Non-food contact surfaces clean			Food Identification								50		Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X		Prevention of Food Contamination								51		Plumbing installed; proper backflow devices			38	X	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed			39	X	Contamination prevented during food preparation, storage and display	X		53		Toilet facilities: properly constructed, supplied, & cleaned			40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained			41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean			42		Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used			Physical Facilities								Employee Training								57	X	All food employees have food handler training			58		Allergen training as required																																																																																																																																																																																					
43	X	In-use utensils: properly stored																																																																																																																																																																																																																																																																																																																																																																										
32	Variance obtained for specialized processing methods					44		Utensils, equipment & linens: properly stored, dried, & handled			Food Temperature Control								45	X	Single-use/single-service articles: properly stored and used			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			35	Approved thawing methods used					48		Warewashing facilities: installed, maintained, & used; test strips			36	Thermometers provided & accurate					49		Non-food contact surfaces clean			Food Identification								50		Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X		Prevention of Food Contamination								51		Plumbing installed; proper backflow devices			38	X	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed			39	X	Contamination prevented during food preparation, storage and display	X		53		Toilet facilities: properly constructed, supplied, & cleaned			40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained			41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean			42		Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used			Physical Facilities								Employee Training								57	X	All food employees have food handler training			58		Allergen training as required																																																																																																																																																																																																
44		Utensils, equipment & linens: properly stored, dried, & handled																																																																																																																																																																																																																																																																																																																																																																										
Food Temperature Control																																																																																																																																																																																																																																																																																																																																																																												
45	X	Single-use/single-service articles: properly stored and used																																																																																																																																																																																																																																																																																																																																																																										
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			35	Approved thawing methods used					48		Warewashing facilities: installed, maintained, & used; test strips			36	Thermometers provided & accurate					49		Non-food contact surfaces clean			Food Identification								50		Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X		Prevention of Food Contamination								51		Plumbing installed; proper backflow devices			38	X	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed			39	X	Contamination prevented during food preparation, storage and display	X		53		Toilet facilities: properly constructed, supplied, & cleaned			40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained			41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean			42		Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used			Physical Facilities								Employee Training								57	X	All food employees have food handler training			58		Allergen training as required																																																																																																																																																																																																																								
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																																																																																																																																																																																																																																																																																																																																																																										
35	Approved thawing methods used					48		Warewashing facilities: installed, maintained, & used; test strips			36	Thermometers provided & accurate					49		Non-food contact surfaces clean			Food Identification								50		Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X		Prevention of Food Contamination								51		Plumbing installed; proper backflow devices			38	X	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed			39	X	Contamination prevented during food preparation, storage and display	X		53		Toilet facilities: properly constructed, supplied, & cleaned			40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained			41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean			42		Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used			Physical Facilities								Employee Training								57	X	All food employees have food handler training			58		Allergen training as required																																																																																																																																																																																																																																														
48		Warewashing facilities: installed, maintained, & used; test strips																																																																																																																																																																																																																																																																																																																																																																										
36	Thermometers provided & accurate					49		Non-food contact surfaces clean			Food Identification								50		Hot and cold water available; adequate pressure			37	X	Food properly labeled; original container	X		Prevention of Food Contamination								51		Plumbing installed; proper backflow devices			38	X	Insects, rodents, and animals not present			52		Sewage and waste water properly disposed			39	X	Contamination prevented during food preparation, storage and display	X		53		Toilet facilities: properly constructed, supplied, & cleaned			40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained			41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean			42		Washing fruits and vegetables			56	X	Adequate ventilation and lighting; designated areas used			Physical Facilities								Employee Training								57	X	All food employees have food handler training			58		Allergen training as required																																																																																																																																																																																																																																																									
49		Non-food contact surfaces clean																																																																																																																																																																																																																																																																																																																																																																										
Food Identification																																																																																																																																																																																																																																																																																																																																																																												
50		Hot and cold water available; adequate pressure																																																																																																																																																																																																																																																																																																																																																																										
37	X	Food properly labeled; original container	X																																																																																																																																																																																																																																																																																																																																																																									
Prevention of Food Contamination																																																																																																																																																																																																																																																																																																																																																																												
51		Plumbing installed; proper backflow devices																																																																																																																																																																																																																																																																																																																																																																										
38	X	Insects, rodents, and animals not present																																																																																																																																																																																																																																																																																																																																																																										
52		Sewage and waste water properly disposed																																																																																																																																																																																																																																																																																																																																																																										
39	X	Contamination prevented during food preparation, storage and display	X																																																																																																																																																																																																																																																																																																																																																																									
53		Toilet facilities: properly constructed, supplied, & cleaned																																																																																																																																																																																																																																																																																																																																																																										
40		Personal cleanliness																																																																																																																																																																																																																																																																																																																																																																										
54		Garbage & refuse properly disposed; facilities maintained																																																																																																																																																																																																																																																																																																																																																																										
41		Wiping cloths: properly used and stored																																																																																																																																																																																																																																																																																																																																																																										
55		Physical facilities installed, maintained, and clean																																																																																																																																																																																																																																																																																																																																																																										
42		Washing fruits and vegetables																																																																																																																																																																																																																																																																																																																																																																										
56	X	Adequate ventilation and lighting; designated areas used																																																																																																																																																																																																																																																																																																																																																																										
Physical Facilities																																																																																																																																																																																																																																																																																																																																																																												
Employee Training																																																																																																																																																																																																																																																																																																																																																																												
57	X	All food employees have food handler training																																																																																																																																																																																																																																																																																																																																																																										
58		Allergen training as required																																																																																																																																																																																																																																																																																																																																																																										

Food Establishment Inspection Report

Page 2 of 3

Establishment: Buttermilk Cafe

Establishment #: 23 140

Water Supply: Public Private

Waste 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	Ilirjan Aliu 2113401 - Prometric Exp. 3/2026
---	--	---	--

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: _____

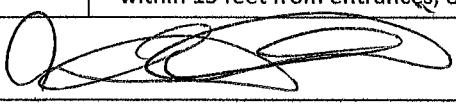
Food Establishment Inspection Report

Page 3 of 3

Establishment: Buttermilk Cafe

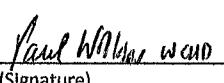
Establishment #: 23 140

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.
<p>Please correct any core (C) violations noted above ASAP but at least by next routine inspection</p> <p>Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information</p> <p>Facility is still classified as a Category I food establishment</p> <p>At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection</p> <p>Allergy awareness training certification is required for all certified food protection managers</p> <p>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.</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 within 15 feet from entrances, exits, windows that open and ventilation intakes; signage must be posted at entrances & exits.</p>	


Person in Charge (Signature)

Aug 9, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____