

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 1	Date 09/12/2023
Establishment Germantown Grille		License/Permit # 23 028	Time In 12:25 PM
Street Address 505 Ten Mile Creek Road		Permit Holder Adkins & Son Inc	Time Out 2:05 PM
City/State Germantown Hills, IL		Risk Category 1	
ZIP Code 61548		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	In		
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	In		
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	X		X
Food Identification			
37	X		X
Prevention of Food Contamination			
38			
39	X		X
40			
41			
42			

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

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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: 187

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese-cooking/Nemco	106	Peeled hard-boiled eggs/RIC salad	39	Diced chicken-cooling/RIC	46
Chili/Servit steam unit	136	Blue cheese crumbles/RIC salad	39	Sliced tomatoes/RIC	40
Chicken noodle soup/Servit steam	168	Cottage cheese/RIC salad prep	37	Turkey/RIC	40
Tuscan tortellini soup/Servit	166	Housemade ranch/RIC salad prep	40	Roast beef/RIC	40
Chicken/grill	169	Corn/RIC salad prep	38	Chicken breast-cooling/ice bath	50
Pulled pork-cooking/grill	130	Ham/RIC pizza prep	38	Baked potato/WIC	38
Hamburger/grill	167	Diced chicken/RIC pizza prep	33	Turkey/WIC	40
Pizza/oven	180	Sausage/RIC pizza prep	33	Salsa/WIC	38
		Shredded cheese/RIC pizza prep	38	Shredded cheese/WIC	39

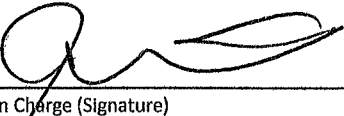
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.11 (Pf) Observed hand soap not provided at handwashing sink at bar. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. Hand soap provided by person-in-charge during inspection.
36	4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIC (prep, salad). 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 open plastic containers and dry food substance in shake-style containers without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Dry food substances in open plastic containers were chicken fry breading & flour seasoning and in shake-style container was Johnny's seasoning, according to person-in-charge, and food containers labeled by person-in-charge during inspection.
39	3-305.14 (C) Observed in WIF potato skins on large metal tray stored uncovered on shelving. During preparation, unpackaged food shall be protected from environmental sources of contamination. Potato skins covered with lid by person-in-charge during inspection.

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


Jacob Adkins 21270629 - ServSafe Exp. 11/2026	Sarah Adkins 21270630 - ServSafe Exp. 11/2026	Ellen Oatman 18619943 - ServSafe Exp. 11/2024	Mark Maxfield 21019979 - ServSafe Exp. 9/2026
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HACCP Topic: TCS food temperature requirements, sanitizing requirements, no bare hand contact with ready-to-eat food, fly/pest control


 Person In Charge (Signature)

Sep 12, 2023

Date



 Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)


Follow-up Date: _____

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Establishment #: 23 028


 Person in Charge (Signature)

Sep 12, 2023
 Date


 Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____