

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 1	Date 09/12/2023
Establishment Germantown Grille		No. of Repeat Risk Factor/Intervention Violations 0	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		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					Protection from Contamination		
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					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety		
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events			19	In	Proper reheating procedures for hot holding
Good Hygienic Practices					20	In	Proper cooling time and temperature
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures
Preventing Contamination by Hands					23	In	Proper date marking and disposition
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory		
10	OUT	Adequate handwashing sinks properly supplied and accessible	X		25	In	Consumer advisory provided for raw/undercooked food
Approved Source					Highly Susceptible Populations		
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances		
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used

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	Proper Use of Utensils	COS	R	
30	Pasteurized eggs used where required				43	In-use utensils: properly stored		
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used		
Food Temperature Control					46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding				47	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	X	Thermometers provided & accurate	X		49	Non-food contact surfaces clean		
Food Identification					Physical Facilities			
37	X	Food properly labeled; original container	X		50	Hot and cold water available; adequate pressure		
Prevention of Food Contamination					51	Plumbing installed; proper backflow devices		
38	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	X	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used		
Employee Training					Employee Training			
57	All food employees have food handler training				58	All allergen training as required		

Food Establishment Inspection Report

Page 2 of 3

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

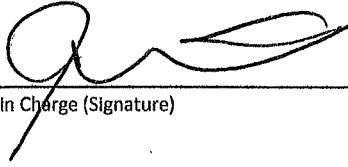
OBSERVATIONS AND CORRECTIVE ACTIONS

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
---	---	---	---

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: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Germantown Grille

Establishment #: 23 028

OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Sep 12, 2023

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: