

# 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	02/13/2024
Establishment Buttermilk Cafe		License/Permit #	24 161	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 385 Old Germantown Road		Permit Holder Buttermilk Cafe LLC		Risk Category I	
City/State Germantown Hills, IL		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

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	Out	Adequate handwashing sinks properly supplied and accessible	X	
<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		

Compliance Status			COS	R
<b>Protection from Contamination</b>				
15	In	Food separated and protected		
16	In	Food-contact surfaces; cleaned and sanitized		
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	N/O	Proper reheating procedures for hot holding		
20	In	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
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	Out	Toxic substances properly identified, stored, and used		X
<b>Conformance with Approved Procedures</b>				
29	N/A	Compliance with variance/specialized process/HACCP		

## 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
<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		Thermometers provided & accurate		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41	X	Wiping cloths: properly used and stored		X
42		Washing fruits and vegetables		

Compliance Status			COS	R
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored		
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		X
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	X	Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53	X	Toilet facilities: properly constructed, supplied, & cleaned		
54	X	Garbage & refuse properly disposed; facilities maintained		X
55	X	Physical facilities installed, maintained, and clean		
56	X	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>				
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 #: 24 161

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

Sanitizer Type: Chlorine

PPM: 25-49/&lt;100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Omelet/flattop	163	Sausage-prep/pan	37	Sliced cheese/RIC 6-door	38
Sausage gravy/hot-holding	137	Diced ham/RIC cook line	40	Shredded cheese/RIC 6-door	33
Sausage/flattop	169	Diced tomatoes/RIC cook line	38	Cut melon-cooling/RIC prep	45
Hash browns/flattop	191	Shredded cheese/RIC cook line	38	Milk/RIC	40
		Diced chicken/RIC cook line	39		
		Diced potatoes/RIC cook line	39		
		Rice/RIC 6-door	31		
		Ham/RIC 6-door	33		
		Pancake batter/RIC 6-door	38		

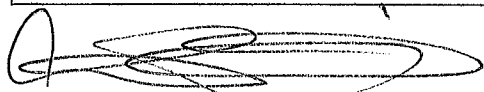
## OBSERVATIONS AND CORRECTIVE ACTIONS

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	7-201.11 (P) Observed in storage room hand soap stored on shelf above single-service items (straws, portion cups). Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) separating the poisonous or toxic materials by spacing or partitioning; and (B) locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. Hand soap removed to separate shelf by person-in-charge during inspection.
41	3-304.14 (C) Observed with chlorine test kit concentration of chlorine sanitizing solution blue bucket in wait staff area indicated less than 100 ppm of chlorine and water temperature of 65° F. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration of 100 ppm when the water temperature is 55°-74° F or 50-99 ppm when the temperature is 75°-119° F. Use EPA-registered chlorine bleach products to create chlorine sanitizing solutions. Chlorine sanitizing solution discarded and new solution created by person-in-charge. Recheck = 100 ppm, 70° F - OK.
47	4-501.12 (C) Observed in wait staff area cutting board on RIC (prep) with crevices & knife grooves. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Amdite Sabani

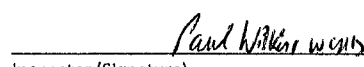
Amdite Sabani 2115674 - Prometric Exp. 3/2026	Heather Schmidgall 19445917 - ServSafe Exp. 5/2025	Luis M Ibarra 2124580 - Prometric Exp. 7/2026	Ilirjan Aliu 2113401 - Prometric Exp. 3/2026
---	--	---	--

HACCP Topic: TCS food temperature &amp; date marking requirements, proper sanitization, employee health, medicine storage requirements

  
Person in Charge (Signature)

Feb 13, 2024

Date

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

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

# Food Establishment Inspection Report

Page 3 of 3

Establishment: Buttermilk Cafe

Establishment #: 24 161

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
51	5-205.15 (C) Observed in kitchen wastewater pipe below 3-compartment sink damaged, leaking water into white bucket, temporarily repaired with clear tape, and not maintained in good repair. A plumbing system shall be maintained in good repair per the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
53	6-202.14 (C) Observed women's restroom door not properly self-closing at time of inspection. A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. Please correct this violation within 90 days or at least by next routine inspection.
54	5-501.16 (C) Observed in kitchen waste receptacle not located in close proximity to handwashing sink. If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Waste receptacle provided by food employee during inspection.
55	6-501.12 (C) Observed HVAC return vent grill cover in restroom hallway and HVAC return vent grill cover in storage room soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
56	4-204.11 (C) Observed in kitchen exhaust hood filters above stove and flattop soiled with accumulated debris and grease. Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.11 (C) Observed in kitchen pass-thru window two (2) light bulbs on heat lamp without protective shielding or cover. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed. 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 one (1) food employee 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
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Allergy awareness training certification is required for all certified food protection managers
	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

Person in Charge (Signature)

Feb 13, 2024

Date

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

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