

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 0		Date 03/11/2024
Establishment Germantown Grille		License/Permit # 24 064		Time In 12:15 PM
Street Address 505 Ten Mile Creek Road		No. of Repeat Risk Factor/Intervention Violations 0		Time Out 2:05 PM
City/State Germantown Hills, IL		Permit Holder Adkins & Son Inc		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	Compliance Status	COS	R			
Supervision									
1	In	Person in charge present, demonstrates knowledge, and performs duties			Protection from Contamination				
2	In	Certified Food Protection Manager (CFPM)			15	In	Food separated and protected		
Employee Health									
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			16	In	Food-contact surfaces; cleaned and sanitized		
4	In	Proper use of restriction and exclusion			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
5	In	Procedures for responding to vomiting and diarrheal events			Time/Temperature Control for Safety				
Good Hygienic Practices									
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			19	N/O	Proper reheating procedures for hot holding		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			20	N/O	Proper cooling time and temperature		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures		
Approved Source									
11	In	Food obtained from approved source			23	In	Proper date marking and disposition		
12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records		
13	In	Food in good condition, safe, and unadulterated			Consumer Advisory				
14	N/A	Required records available: shellstock tags, parasite destruction			25	In	Consumer advisory provided for raw/undercooked food		
GOOD RETAIL PRACTICES							Highly Susceptible Populations		
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							26 N/A Pasteurized foods used; prohibited foods not offered		
							27 N/A Food additives: approved and properly used		
							28 In Toxic substances properly identified, stored, and used		
							Conformance with Approved Procedures		
							29 N/A Compliance with variance/specialized process/HACCP		

Compliance Status		COS	R	Compliance Status	COS	R																																																																																																																							
Safe Food and Water																																																																																																																													
30	Pasteurized eggs used where required			43	Proper Use of Utensils																																																																																																																								
31	Water and ice from approved source			44	In-use utensils: properly stored																																																																																																																								
32	Variance obtained for specialized processing methods			45	Utensils, equipment & linens: properly stored, dried, & handled																																																																																																																								
Food Temperature Control																																																																																																																													
33	Proper cooling methods used; adequate equipment for temperature control			46	Single-use/single-service articles: properly stored and used																																																																																																																								
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending																																																																																																																									
35	Approved thawing methods used			47	Gloves used properly																																																																																																																								
36	Thermometers provided & accurate										48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		Food Identification							49	Warewashing facilities: installed, maintained, & used; test strips		37	X	Food properly labeled; original container	X	Physical Facilities			Prevention of Food Contamination							50	Non-food contact surfaces clean		38	Insects, rodents, and animals not present			51	Food and cold water available; adequate pressure		39	Contamination prevented during food preparation, storage and display			52	Plumbing installed; proper backflow devices		40	Personal cleanliness			53	Sewage and waste water properly disposed		41	Wiping cloths: properly used and stored			54	Toilet facilities: properly constructed, supplied, & cleaned		42	Washing fruits and vegetables			55	X	Garbage & refuse properly disposed; facilities maintained									56	X	Physical facilities installed, maintained, and clean									57	Adequate ventilation and lighting; designated areas used		Employee Training							X								58	All food employees have food handler training										Allergen training as required	
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Establishment: Germantown Grille

Establishment #: 24 064

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 188

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/Nemco	159	Salsa/WIC	39	Roast beef/RIC cook line	41
Chicken tenders/fryer	165	Tenderloin/WIC	39	Ham/RIC cook line	41
Chili/hot-holding	152	Diced chicken/WIC	38	Diced ham/RIC pizza prep	37
Chicken noodle soup/hot-holding	164	Corn/WIC	37	Diced chicken/RIC pizza prep	38
Tortellini soup/hot-holding	169	Blue cheese/WIC	38	Shredded cheese/RIC pizza prep	38
Taco meat/hot-holding	207	Peeled hard-boiled eggs/RIC prep	40	Sausage/RIC pizza prep	38
Pulled pork/hot-holding	147	Cottage cheese/RIC prep	39		
		Diced chicken/RIC cook line	36		
		Turkey/RIC cook line	41		

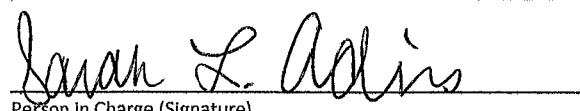
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen along cook line dry food substances in shake-style containers without name identifying contents on containers. 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 shake-style containers were paprika, lemon pepper, and Johnny's seasoning, according to person-in-charge, and labeled by food employee during inspection.
55	6-201.11 (C) Observed gap in wall by beverage tubing lines at bar & wait staff drink prep area and large wall opening behind beverage dispensing unit at wait staff drink prep area. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in kitchen HVAC return air grill cover above shelving & swing doors and HVAC supply vent cover above ice machine soiled with accumulated debris and dust. 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.
56	6-403.11 (C) Observed at wait staff drink prep area four (4) employee personal drinks stored on top ledge of beverage dispensing unit above lemons, straws, and ice bin. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Employee drinks removed to separate area by person-in-charge during inspection.

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

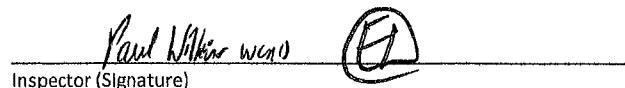
Jacob Adkins 21270629 - ServSafe Exp. 11/2026	Sarah Adkins 21270630 - ServSafe Exp. 11/2026	Ellen Oatman 18619943 - ServSafe Exp. 11/2024	Mark Maxfield 21019979 - ServSafe Exp. 9/2026
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HACCP Topic: TCS food temperature requirements, sanitizing requirements,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


Person in Charge (Signature)

Mar 11, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Germantown Grille

Establishment #: 24 064

Person in Charge (Signature)

Mar 11, 2024

Date

Paul H.
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: