

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	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 505 Ten Mile Creek Road		Permit Holder Adkins & Son Inc		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

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	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
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	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
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	In	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
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	
Protection from Contamination			
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	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	N/O	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	
Consumer Advisory			
25	In	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
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	

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		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
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	
Food Identification			
37	X	Food properly labeled; original container	X
Prevention of Food Contamination			
38		Insects, rodents, and animals not present	
39		Contamination prevented during food preparation, storage and display	
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	
Proper Use of Utensils			
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	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
52		Sewage and waste water properly disposed	
53		Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55	X	Physical facilities installed, maintained, and clean	X
56	X	Adequate ventilation and lighting; designated areas used	X
Employee Training			
57		All food employees have food handler training	
58		Allergen training as required	

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Establishment: Germantown Grille

Establishment #: 24 064

Water Supply: ☒ Public ☐ PrivateWaste 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		

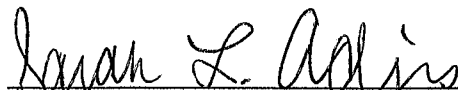
OBSERVATIONS AND CORRECTIVE ACTIONS

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. 11/2026Sarah Adkins
21270630 - ServSafe
Exp. 11/2026Ellen Oatman
18619943 - ServSafe
Exp. 11/2024Mark Maxfield
21019979 - ServSafe
Exp. 9/2026

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

[illegible]

Person in Charge (Signature) 

Mar 11, 2024

Date _____

Paul Wilson, WFO
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: