

# 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 <b>5</b>		Date <b>08/20/2024</b>
Establishment Buttermilk Cafe		No. of Repeat Risk Factor/Intervention Violations <b>0</b>		Time In <b>9:05 AM</b>
Street Address 385 Old Germantown Road		Permit Holder Buttermilk Cafe LLC		Time Out <b>10:50 AM</b>
City/State Germantown Hills, IL		Risk Category I		
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	Compliance Status	COS	R	
<b>Supervision</b>			<b>Protection from Contamination</b>					
1	Out	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected	
2	Out	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized	
<b>Employee Health</b>			<b>Time/Temperature Control for Safety</b>					
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
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	N/O	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>			<b>Consumer Advisory</b>					
6	In	Proper eating, tasting, drinking, or tobacco use			20	In	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth			21	Out	Proper hot holding temperatures	X
<b>Preventing Contamination by Hands</b>			<b>Highly Susceptible Populations</b>					
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	Out	Proper date marking and disposition	X
10	Out	Adequate handwashing sinks properly supplied and accessible	X		24	N/A	Time as a Public Health Control; procedures & records	
<b>Approved Source</b>			<b>Food/Color Additives and Toxic Substances</b>					
11	In	Food obtained from approved source			25	In	Consumer advisory provided for raw/undercooked food	
12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered	
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		
<b>Food Temperature Control</b>			<b>Utensils, Equipment and Vending</b>					
33	Proper cooling methods used; adequate equipment for temperature control				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
34	Plant food properly cooked for hot holding				48	Warewashing facilities: installed, maintained, & used; test strips		
35	Approved thawing methods used				49	Non-food contact surfaces clean		
36	Thermometers provided & accurate				<b>Physical Facilities</b>			
<b>Food Identification</b>			<b>Employee Training</b>					
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>			<b>Employee Training</b>					
38	X	Insects, rodents, and animals not present			51	Plumbing installed; proper backflow devices		
39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed		
40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned		
41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained		
42	Washing fruits and vegetables				55	Physical facilities installed, maintained, and clean		
					56	X Adequate ventilation and lighting; designated areas used	X	
					57	X All food employees have food handler training	X	
					58	Allergen training as required		

# Food Establishment Inspection Report

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Establishment: Buttermilk Cafe

Establishment #: 24 161

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage/flattop	192	Diced ham-cooling/RIC cook line	46	Diced cantaloupe-cooling/RIC 6	46
Sausage gravy/hot-holding	138	Diced sausage-cooling/RIC cook	50	Spring mix/RIC storage room	41
Sausage gravy/hot-holding	124	Diced tomatoes/RIC cook line	41	Cut melon/RIC prep	41
		Shredded cheese/RIC cook line	41	Milk/RIC	41
		Pancake batter-cooling/RIC cook	75		
		Diced potatoes/RIC cook line	41		
		Shredded cheese/RIC 6-door	39		
		Sliced cheese/RIC 6-door	35		
		Diced ham/RIC 6-door	40		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed person-in-charge did not have CFPN certification and priority violation (#21) observed during this inspection. Based on the risks inherent to the food operation, during inspections and upon request the person-in-charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this Code. The person-in-charge shall demonstrate this knowledge by: (A) complying with this Code by having no violations of priority items during the current inspection; (B) being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. Please correct this violation within 10 days or at least by Friday, August 30, 2024, and provide documentation of corrective action plan to Woodford County Health Department.
2	2-102.12 (C) Observed no documentation that the person-in-charge has current ANSI-approved CFPN certification as required. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPN certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPN certification to ensure that the person-in-charge has CFPN certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
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 food employee during inspection.
21	3-501.16 (P) Observed in kitchen in steam well internal temperature of gravy measured 124° F using a food temperature

CFPM Verification (name, expiration date, ID#): Valerie Durbin

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
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HACCP Topic: TCS food temperature & date marking requirements, proper sanitization, employee health



Person in Charge (Signature)

Aug 20, 2024

Date



Inspector (Signature)



Follow-up:  Yes  No (Check one)

Follow-up Date: Aug 30, 2024

# Food Establishment Inspection Report

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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.
	measuring device with metal-stem. Time/Temperature Control for Safety Food shall be maintained at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with food employee and person-in-charge during inspection. Gravy in steam well less than 2 hours, according to food employee, and reheated on stove by food employee during inspection. Recheck = 165° F - OK.
23	3-501.17 (Pf) Observed in kitchen in RIC (6-door) diced cantaloupe and quiche in clear containers without preparation date or use-by date. TCS food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F or below for a maximum of 7 days. Reviewed HACCP concept with person-in-charge and food employee during inspection. Diced cantaloupe and quiche were prepared today according to the food employee person-in-charge. Both TCS food containers marked with date of preparation by food employee during inspection.
38	6-202.13 (C) Observed in kitchen fly strip with flies attached to ceiling over food prep table. Insect control devises shall be installed so that: (1) the devices are not located over a food preparation area; and (2) dead insects and insect fragments are prevented from being impelled onto or falling on exposed food, equipment, utensils, and linens; and unwrapped single-service and single-use articles. Fly strip removed and discarded by food employee during inspection.
38	6-202.15 (C) Observed exterior screen door to establishment with gap along left interior of door jamb by hinges and top of door. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors.
56	6-202.11 (C) Observed in kitchen pass-thru window two (2) incandescent light bulbs on heat lamp without protective shielding or shatterproof bulbs provided. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed documentation that only one (1) food employee employed more than 30 days has current food handler certification. 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 note 2 repeat violations (item #56 & #57) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment ownership by invoice.	
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	
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)

Aug 20, 2024

Date



Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: Aug 30, 2024