

Food Establishment Inspection Report

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| | | | | | | | |
|--|--|---------------------------------|---|-------------------------------|---|-----------------|-----------|
| Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530 | | | Number of Risk Factor/ Intervention Violations | | 1 | Date | 1/29/2025 |
| | | | Number of Repeat Risk Factor/ Intervention Violations | | 0 | Time In | 12:10 PM |
| Establishment Germantown Grille | | Phone (309) 383-3030 | | Email | | | |
| Address 505 Ten Mile Creek Road | | City/State Germantown Hills, IL | | ZIP Code 61548 | | | |
| License/Permit # 25 024 | | Permit Holder Adkins & Son Inc | | Purpose of Inspection Routine | | Risk Category I | |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item | | | | Mark "X" in the appropriate box for COS and/or R | | | | | | | | | |
|--|--|------------------------|--|--|--|---------------------|--|--|--|--|--|--|--|
| IN: in compliance | | OUT: not in compliance | | N/O: not observed | | N/A: not applicable | | | | | | | |
| 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 is 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 | N/O | Proper reheating procedures for hot holding. | |
| Good Hygienic Practices | | | | 20 | OUT | Proper cooling time and temperature. | ✓ |
| 6 | IN | Proper eating, tasting, drinking, or tobacco product 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 and records. | |
| 9 | IN | No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed. | | Consumer Advisory | | | |
| 10 | IN | Adequate handwashing sinks are properly supplied and accessible. | | 25 | N/A | Consumer advisory is provided for raw/undercooked food. | |
| Approved Source | | | | Highly Susceptible Populations | | | |
| 11 | IN | Food obtained from an approved source. | | 26 | N/A | Pasteurized foods are used; prohibited foods are not offered. | |
| 12 | N/O | Food received at the 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: molluscan shellfish identification, and parasite destruction. | | 28 | IN | Toxic substances are 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 the box if the numbered item is not in compliance | | | Mark "X" in the appropriate box | | COS: Corrected on-site during inspection | | R: Repeat violation | | |
|---|---|--|---------------------------------|--|--|---|---------------------|-----|---|
| # | X | Compliance Status | COS | R | # | X | Compliance Status | COS | R |
| Safe Food and Water | | | | Proper Use of Utensils (continued) | | | | | |
| 30 | | Pasteurized eggs are used where required. | | 44 | | Utensils, equipment, and linens: properly stored, dried, and handled. | | | |
| 31 | | Water and ice from an approved source. | | 45 | | Single use/single service articles are properly stored and used. | | | |
| 32 | | Variance obtained for specialized processing methods. | | 46 | | Gloves used properly. | | | |
| Food Temperature Control | | | | Utensils, Equipment, and Vending | | | | | |
| 33 | | Proper cooling methods are 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, and used; test strips. | | | |
| 35 | | Approved thawing methods used. | | 49 | | Non-food contact surfaces are clean. | | | |
| 36 | | Thermometers are provided and accurate. | | Physical Facilities | | | | | |
| Food Identification | | | | 50 | | Hot and cold water available; adequate pressure. | | | |
| 37 | ✓ | Food properly labeled; original container. | ✓ | 51 | | Plumbing installed; proper backflow devices. | | | |
| Prevention of Food Contamination | | | | 52 | | Sewage and wastewater properly disposed. | | | |
| 38 | | Insects, rodents, and animals not present. | | 53 | | Toilet facilities: properly constructed, supplied, and cleaned. | | | |
| 39 | | Contamination is prevented during food preparation, storage, and display. | | 54 | | Garbage and refuse are properly disposed; facilities are maintained. | | | |
| 40 | | Personal cleanliness. | | 55 | ✓ | Physical facilities installed, maintained, and cleaned. | | | |
| 41 | | Wiping cloths: properly used and stored. | | 56 | | Adequate ventilation and lighting; designated areas used. | | | |
| 42 | | Washing fruits, vegetables, and other plant food. | | Food Handler and Allergen Awareness | | | | | |
| Proper Use of Utensils | | | | 57 | | Food handler training 410 ILCS 625/3.06. | | | |
| 43 | | In-use utensils: properly stored. | | 58 | | Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only). | | | |
| | | | | 59 | | Allergen awareness notice 410 ILCS 625/3.08 (rest. only). | | | |

Person in Charge (Signature) Sarah S. Adkins Date: 1/29/2025

Inspector (Signature) Paul Wilkins Follow-up: YES NO (Check one) Follow-up Date: _____

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Establishment: Germantown Grille

Establishment #: 25 024

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 181

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|--------------------------------|------|----------------------------------|------|--------------------------------|------|
| Nacho cheese/hot-holding Nemco | 166 | Peeled hard-boiled eggs/RIC prep | 39 | Ham/RIC | 40 |
| Tenderloin/fryer | 170 | Blue cheese crumbles/RIC prep | 40 | Sliced tomatoes/RIC | 41 |
| Chili/steam well | 138 | Black beans/RIC prep | 39 | Sauerkraut/RIC | 39 |
| Chicken noodle soup/steam well | 177 | Corn/RIC prep | 37 | Shredded cheese/RIC pizza prep | 38 |
| Steak & potato soup/steam well | 175 | Cottage cheese/RIC prep | 40 | Diced chicken/RIC pizza prep | 36 |
| Chicken/fryer | 166 | Diced chicken-cooling/prep | 79 | Chicken noodle soup/WIC | 41 |
| Pulled pork/hot-holding grill | 156 | Diced chicken/RIC | 39 | Deli ham/WIC | 39 |
| Taco meat/hot-holding grill | 166 | Turkey/RIC | 39 | Corned beef/WIC | 51 |

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

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

All food employees with CFPM certification employed by a restaurant must receive or obtain training in

basic allergen awareness principles within 30 days after employment and every 3 years thereafter.

Food handler certification is required for all food employees without CFPM certification

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

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

| | | | |
|---|---|---|--|
| Jacob Adkins 21270629 - ServSafe Exp. 11/2026 | Sarah Adkins 21270630 - ServSafe Exp. 11/2026 | Ellen Oatman 26399729 - ServSafe Exp. 10/2029 | Kaitlyn Freeman 26399733 - ServSafe Exp. 10/2029 |
|---|---|---|--|

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Illinois Requirements: Use of non-latex gloves for food handling and preparation 410 ILCS 180/10.
 Appropriate default beverage for children's meal 410 ILCS 620/21.5.

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|---|
| 20 | 3-501.14 (P) Observed in WIC internal temperature of precooked corned beef measured 51° F using a food temperature measuring device with metal-stem. Date marking on container of corned beef indicated preparation date of 1/28. |
| | Using metal-stem thermometer provided at establishment, internal temperature of corned beef measured 51° F. |
| | Cooked Time/Temperature Control for Safety food shall be cooled from 135° F to 70° F within two hours and from 70° F to 41° F within four more hours or less. Reviewed TCS food cold-holding and cooling temperature requirements and discussed |
| | HACCP concept with person-in-charge during inspection. Corned beef discarded by person-in-charge during inspection. |

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Establishment #: 25 024