

# 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
							Time Out	2:30 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 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
<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 product 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	IN	Adequate handwashing sinks are properly supplied and accessible.		
<b>Approved Source</b>				
11	IN	Food obtained from an approved source.		
12	N/O	Food received at the proper temperature.		
13	IN	Food in good condition, safe, and unadulterated.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		

#	Compliance Status		COS	R
<b>Protection from Contamination</b>				
15	IN	Food is 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	OUT	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 and records.		
<b>Consumer Advisory</b>				
25	N/A	Consumer advisory is provided for raw/undercooked food.		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved and properly used.		
28	IN	Toxic substances are properly identified, stored and used.		
<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 the box if the numbered item is not in compliance

Mark "X" in the appropriate box for COS and/or R

COS: Corrected on-site during inspection

R: Repeat violation

#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>				
30		Pasteurized eggs are used where required.		
31		Water and ice from an approved source.		
32		Variance obtained for specialized processing methods.		
<b>Food Temperature Control</b>				
33		Proper cooling methods are used; adequate equipment for temperature control.		
34		Plant food properly cooked for hot holding.		
35		Approved thawing methods used.		
36		Thermometers are provided and 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 is prevented during food preparation, storage, and display.		
40		Personal cleanliness.		
41		Wiping cloths: properly used and stored.		
42		Washing fruits, vegetables, and other plant food.		
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored.		

#	X	Compliance Status	COS	R
<b>Proper Use of Utensils (continued)</b>				
44		Utensils, equipment, and linens: properly stored, dried, and handled.		
45		Single use/single service articles are properly stored and used.		
46		Gloves used properly.		
<b>Utensils, Equipment, and Vending</b>				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
48		Warewashing facilities: installed, maintained, and used; test strips.		
49		Non-food contact surfaces are clean.		
<b>Physical Facilities</b>				
50		Hot and cold water available; adequate pressure.		
51		Plumbing installed; proper backflow devices.		
52		Sewage and wastewater properly disposed.		
53		Toilet facilities: properly constructed, supplied, and cleaned.		
54		Garbage and refuse are properly disposed; facilities are maintained.		
55	✓	Physical facilities installed, maintained, and cleaned.		
56		Adequate ventilation and lighting; designated areas used.		
<b>Food Handler and Allergen Awareness</b>				
57		Food handler training 410 ILCS 625/ 3.06.		
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 L. Adkins*

Date: 1/29/2025

Inspector (Signature)

*Paul Wilkins*

*(E)*

Follow-up: ☐ YES

☒ NO (Check one)

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

# Food Establishment Inspection Report

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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.

# Food Establishment Inspection Report

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**Establishment:** Germantown Grille

Establishment #: 25 024

## OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]