

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations	5	Date	2/4/2025
		Number of Repeat Risk Factor/ Intervention Violations	1	Time In	9:25 AM
				Time Out	11:25 AM
Establishment	Buttermilk Cafe	Phone	(309) 383-2900	Email	
Address	385 Old Germantown Road	City/State	Germantown Hills, IL	ZIP Code	61548
License/Permit #	25 169	Permit Holder	Buttermilk Cafe LLC	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	#	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 is separated and protected.		
2	OUT	Certified Food Protection Manager (CFPM).		✓	16	OUT	Food-contact surfaces; cleaned and sanitized.	✓	
<b>Employee Health</b>					17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			<b>Time/Temperature Control for Safety</b>				
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>					20	IN	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	OUT	Proper cold holding temperatures.	✓	
<b>Preventing Contamination by Hands</b>					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.			<b>Consumer Advisory</b>				
10	OUT	Adequate handwashing sinks are properly supplied and accessible.	✓		25	N/A	Consumer advisory is provided for raw/undercooked food.		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>				
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.			<b>Food/Color Additives and Toxic Substances</b>				
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.		
					<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	#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils (continued)</b>				
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.		
<b>Food Temperature Control</b>					<b>Utensils, Equipment, and Vending</b>				
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.	✓		<b>Physical Facilities</b>				
<b>Food Identification</b>					50		Hot and cold water available; adequate pressure.		
37		Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.		
<b>Prevention of Food Contamination</b>					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.			<b>Food Handler and Allergen Awareness</b>				
<b>Proper Use of Utensils</b>					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) *Valerie Dublin*

Date: 2/4/2025

Inspector (Signature) *Paul Wilkins*

Follow-up: ☒ YES ☐ NO (Check one) Follow-up Date: 2/14/2025

# Food Establishment Inspection Report

Page 2 of 3

Establishment: Buttermilk Cafe

Establishment #: 25 169

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine

PPM: <25/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage gravy/steam well	167	Ham/RIC	30	Sliced cheese/RIC prep	41
Sausage/flattop	160	Quiche-cooling/RIC 6-door	42	Diced ham/RIC prep	41
Eggs/flattop	145	Quiche-cooling/RIC 6-door	43	Diced tomatoes-cooling/RIC prep	44
Sausage links/flattop	149	Pancake batter/RIC 6-door	33	Diced sausage-cooling/RIC prep	42
Omelet/flattop	156	Sliced cheese/RIC 6-door	33	Milk/RIC wait prep	40
		Shredded cheese/RIC 6-door	33	Salsa/RIC wait prep	40
		Milk/RIC storage hallway	34	Cut melon/RIC wait prep	41
		Shredded cheese/RIC prep	40		

## 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#): Valerie Durbin

Amdite Sabani  
2115674 - Prometric  
Exp. 3/2026

Heather Schmidgall  
19445917 - ServSafe  
Exp. 5/2025

Luis M Ibarra  
2124580 - Prometric  
Exp. 7/2026

Iirjan Aliu  
2113401 - Prometric  
Exp. 3/2026

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

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.
1	2-102.11 (Pf) Observed person-in-charge did not have CFPM certification and priority violation (#16) 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

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Page 3 of 3

Establishment: **Buttermilk Cafe**

Establishment #: **25 169**

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	program. Please correct this violation within 10 days or at least by Friday, February 14, 2025, 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 CFPM certification as required. This facility is categorized as a Category I food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM 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	6-301.11 (Pf) Observed hand soap not provided at hand sink in kitchen. Provide hand soap at all handwashing sinks. Hand soap provided by food employee during inspection.
10	6-301.12 (Pf) Observed paper towels not provided at hand sink in kitchen. Provide disposable paper towels at all hand washing sinks. Paper towels provided by food employee during inspection.
16	4-501.114 (P) Observed with chlorine test kit concentration of chlorine final rinse in mechanical warewashing machine measured less than 25 ppm of chlorine and water temperature indicated 124° F. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under §4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall have a concentration of 25 - 49 ppm when the water temperature is 120° F or above. Chlorine solution bucket was empty and refilled by food employee during inspection. Recheck = 25-49 ppm - OK.
22	3-501.16 (P) Observed in kitchen multiple 18-egg cartons of raw eggs stored at room temperature on prep table and internal temperature measured 51° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with person-in-charge and food employees during inspection. Eggs were on prep table for less than one (1) hour, according to food employee, and eggs moved to RIC by food employee during inspection.
36	4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIC (storage hallway, 3-door, True). Cold -holding equipment used for Time/Temperature Control for Safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Metal-stem thermometer placed into RIC by food employee during inspection.
57	750.230 (C) Observed documentation that only two (2) food employees employed more than 30 days have 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 note 2 repeat violations (item #2 & #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.