

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	0	Date	7/15/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:25 AM
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	#	Compliance Status	COS	R				
Supervision											
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											
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.		Time/Temperature Control for Safety							
5	IN	Procedures for responding to vomiting and diarrheal events.		18	IN	Proper cooking time and temperatures.					
Good Hygienic Practices				19	N/O	Proper reheating procedures for hot holding.					
6	IN	Proper eating, tasting, drinking, or tobacco product use.		20	IN	Proper cooling time and temperature.					
7	IN	No discharge from eyes, nose, and mouth.		21	IN	Proper hot holding temperatures.					
Preventing Contamination by Hands				22	IN	Proper cold holding temperatures.					
8	IN	Hands clean and properly washed.		23	IN	Proper date marking and disposition.					
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		24	N/A	Time as a Public Health Control; procedures and records.					
10	IN	Adequate handwashing sinks are properly supplied and accessible.		Consumer Advisory							
Approved Source											
11	IN	Food obtained from an approved source.		25	IN	Consumer advisory is provided for raw/undercooked food.					
12	N/O	Food received at the proper temperature.		Highly Susceptible Populations							
13	IN	Food in good condition, safe, and unadulterated.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Food/Color Additives and Toxic Substances							
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				
Safe Food and Water											
30	X	Pasteurized eggs are used where required.		Proper Use of Utensils (continued)							
31	X	Water and ice from an approved source.		44	X	Utensils, equipment, and linens: properly stored, dried, and handled.					
32	X	Variance obtained for specialized processing methods.		45	X	Single use/single service articles are properly stored and used.					
Food Temperature Control				46	X	Gloves used properly.					
33	X	Proper cooling methods are used; adequate equipment for temperature control.		Utensils, Equipment, and Vending							
34	X	Plant food properly cooked for hot holding.		47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.					
35	X	Approved thawing methods used.		48	X	Warewashing facilities: installed, maintained, and used; test strips.					
36	X	Thermometers are provided and accurate.		49	X	Non-food contact surfaces are clean.					
Food Identification											
37	X	Food properly labeled; original container.	X	Physical Facilities							
Prevention of Food Contamination											
38	X	Insects, rodents, and animals not present.	X	50	X	Hot and cold water available; adequate pressure.					
39	X	Contamination is prevented during food preparation, storage, and display.		51	X	Plumbing installed; proper backflow devices.					
40	X	Personal cleanliness.		52	X	Sewage and wastewater properly disposed.					
41	X	Wiping cloths: properly used and stored.		53	X	Toilet facilities: properly constructed, supplied, and cleaned.					
42	X	Washing fruits, vegetables, and other plant food.		54	X	Garbage and refuse are properly disposed; facilities are maintained.					
Proper Use of Utensils											
43	X	In-use utensils: properly stored.		55	X	Physical facilities installed, maintained, and cleaned.					
Food Handler and Allergen Awareness											
Food Handler and Allergen Awareness											
56	X	Adequate ventilation and lighting; designated areas used.		57	X	Food handler training 410 ILCS 625/ 3.06.					
58	X	Allergen awareness training for CFPN 410 ILCS 625/3.07 (rest. only).		59	X	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).					

Person in Charge (Signature) Sarah S. Adkins Date: 7/15/2025

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Germantown Grille

Establishment #: 25 024

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 182

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/hot-holding Nemco	145	Peeled hard-boiled eggs/RIC prep	38	Sliced tomatoes/RIC cook line	41
Chili/steam well	160	Blue cheese crumbles/RIC prep	38	Diced chicken-cooling/WIC	57
Chicken noodle soup/steam well	156	Cottage cheese/RIC prep	35	Taco meat-cooling/WIC	87
Beef hobo soup/steam well	156	Ham/RIC cook line	40	Corned beef-cooling/WIC	61
Hamburger/hot-holding flattop	175	Turkey/RIC cook line	40	Cut lettuce/WIC	40
Taco meat/hot-holding grill	156	Corned beef/RIC cook line	40		
Pulled pork/hot-holding grill	158	Diced chicken/RIC cook line	41		
		Shredded cheese/RIC cook line	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

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.

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 date marking/temperature/cooling down requirements, no bare hand contact with ready-to-eat food, employee health

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.
37	3-302.12 (C) Observed along cook line clear plastic container and shake-style container of dry food substances without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the establishment shall be identified with the common name of the food.
	Dry food substance in clear plastic container was chicken seasoning and dry food substance in shake-style container was Johnny's seasoning and labeled by person-in-charge during inspection.
38	6-202.13 (C) Observed in kitchen three (3) fly strips suspended from ceiling with flies attached. Insect control devices

Food Establishment Inspection Report

Page 3 of 3

Establishment: Germantown Grille

Establishment #: 25 024