

# Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	1	Date	06/23/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	11:05 AM
Establishment	License/Permit #	Permit Holder	Risk Category		
Germantown Grille	22 034	Adkins & Son Inc	1		
Street Address		Purpose of Inspection			
505 Ten Mile Creek Road		Routine Inspection			
City/State	ZIP Code				
Germantown Hills, IL	61548				

## 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	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	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	In	Proper hot holding temperatures		
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>				
8	In	Hands clean and properly washed			22	In	Pasteurized foods used; prohibited foods not offered		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Food/Color Additives and Toxic Substances</b>				
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Food additives: approved and properly used		
<b>Approved Source</b>					<b>Conformance with Approved Procedures</b>				
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>				
13	Out	Food in good condition, safe, and unadulterated		X	25	In	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Conformance with Approved Procedures</b>				
					26	N/A	Pasteurized foods used; prohibited foods not offered		
					<b>Food/Color Additives and Toxic Substances</b>				
					27	N/A	Food additives: approved and properly used		
					28	In	Toxic substances 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 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

Compliance Status			COS	R	Compliance Status			COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
30		Pasteurized eggs used where required			43	X	In-use utensils: properly stored		X
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			46		Gloves used properly		
34		Plant food properly cooked for hot holding			<b>Physical Facilities</b>				
35		Approved thawing methods used			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36	X	Thermometers provided & accurate		X	48		Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>					<b>Physical Facilities</b>				
37		Food properly labeled; original container			49	X	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>					<b>Employee Training</b>				
38		Insects, rodents, and animals not present			50		Hot and cold water available; adequate pressure		
39		Contamination prevented during food preparation, storage and display			51		Plumbing installed; proper backflow devices		
40		Personal cleanliness			52		Sewage and waste water properly disposed		
41		Wiping cloths: properly used and stored			53		Toilet facilities: properly constructed, supplied, & cleaned		
42		Washing fruits and vegetables			54		Garbage & refuse properly disposed; facilities maintained		
					55	X	Physical facilities installed, maintained, and clean		
					56		Adequate ventilation and lighting; designated areas used		
					<b>Employee Training</b>				
					57		All food employees have food handler training		
					58		Allergen training as required		

# Food Establishment Inspection Report

Establishment: Germantown Grille

Establishment #: 22 034

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 186

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/Nemco hot-holding	143	Milk/RIC bar	37	Sausage/RIC pizza prep	39
Chili/steam unit	150	Peeled hard-boiled eggs/RIC salad	38	Diced chicken/RIC pizza prep	37
Potato soup/steam unit	157	Corn/RIC salad prep	40	Shredded cheese/RIC pizza prep	41
Stuffed pepper soup/steam unit	148	Housemade ranch/RIC salad prep	40	Diced chicken/RIC cook line	41
Hamburgers/griddle	188	Cottage cheese/RIC salad prep	39	Sliced tomatoes/RIC cook line	41
Taco meat/hot-holding	156	Cole slaw/RIC salad prep	38	Ham/RIC cook line	41
Pulled pork/hot-holding	162	Cut lettuce/RIC salad prep	40	Taco meat-cooling/WIC	84
Pizza/oven	155	Chicken breast-cooling/ice bath	84	Diced chicken/WIC	41
Boneless chicken wings/plate	181	Diced ham/RIC pizza prep	38	Sour cream/RIC	41

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in back storage area one (1) dented can of Del Pasado dark red kidney beans stored on can shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from can shelf by person-in-charge during inspection.
36	4-204.112 (C) Observed at bar temperature measuring device not provided and conspicuous in RIC (bar, milk). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by person-in-charge during inspection.
43	3-304.12 (C) Observed in kitchen along cook line in RIC (pizza prep) small portion cup without handles stored in direct contact with pizza sauce. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Small portion cup removed from pizza sauce and discarded by person-in-charge during inspection.
49	4-602.13 (C) Observed in kitchen by pizza prep hand sink on half wall black fan (Vornado) front grill cover soiled with accumulated debris and dust. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen HVAC return vent grill covers soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.

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

Jacob Adkins 21270629 - ServSafe Exp. 11/2026	Sarah Adkins 21270630 - ServSafe Exp. 11/2026	Ellen Oatman 18619943 - ServSafe Exp. 11/2024	Scott Nace 16806032 - ServSafe Exp. 8/2023
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HACCP Topic: TCS food temperature requirements, sanitizing requirements, no bare hand contact with ready-to-eat food

\_\_\_\_\_ Jun 23, 2022  
 Person In Charge (Signature) Date

Paul Wilkins \_\_\_\_\_  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

