## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Germantown Grille
**Owner/Agent:** Adkins & Son Inc/Jacob & Sarah Adkins
**Address:** 505 Ten Mile Creek Road
**City:** Germantown Hills
**ZIP Code:** 61548

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. 

### Items of Concern

<table>
<thead>
<tr>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>5</td>
<td>Pre-flushed, scraped, soaked</td>
<td>18</td>
<td>2</td>
<td>Wash, rinse water: clean, proper temperature</td>
<td>33</td>
<td>2</td>
</tr>
<tr>
<td>2 X C</td>
<td>1</td>
<td>Original Container, Properly Labeled</td>
<td>20</td>
<td>4</td>
<td>Sanitization rinse: clean, temperature, concentration</td>
<td>34</td>
<td>1</td>
</tr>
<tr>
<td>3 X C</td>
<td>5</td>
<td>Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation</td>
<td>22</td>
<td>2</td>
<td>Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents</td>
<td>35</td>
<td>4</td>
</tr>
<tr>
<td>4 X C</td>
<td>4</td>
<td>Facilities to maintain product temperature</td>
<td>23</td>
<td>1</td>
<td>Non-food contact surfaces of equipment and utensils clean</td>
<td>36</td>
<td>1</td>
</tr>
<tr>
<td>5 X C</td>
<td>2</td>
<td>Potentially hazardous food properly thawed</td>
<td>25</td>
<td>1</td>
<td>Single-service articles, storage, dispensing</td>
<td>37</td>
<td>1</td>
</tr>
<tr>
<td>7 X C</td>
<td>4</td>
<td>Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION</td>
<td>26</td>
<td>2</td>
<td>No re-use of single-service articles</td>
<td>38</td>
<td>1</td>
</tr>
<tr>
<td>8 X C</td>
<td>2</td>
<td>Food protection during storage, preparation, display, service and transportation</td>
<td>24</td>
<td>1</td>
<td>Storage, handling of clean equipment-utensils</td>
<td>39</td>
<td>1</td>
</tr>
<tr>
<td>9 X C</td>
<td>2</td>
<td>Handling of food (ice) minimized, methods</td>
<td>27</td>
<td>5</td>
<td>Water source, safe: Iot and cold under pressure</td>
<td>40</td>
<td>1</td>
</tr>
<tr>
<td>10 X C</td>
<td>1</td>
<td>Food (ice) dispensing utensils properly stored</td>
<td>28</td>
<td>4</td>
<td>Sewage and waste water disposal</td>
<td>41</td>
<td>5</td>
</tr>
<tr>
<td>11 X C</td>
<td>5</td>
<td>Personnel with infections restricted</td>
<td>29</td>
<td>1</td>
<td>Installed, Maintained</td>
<td>42</td>
<td>1</td>
</tr>
<tr>
<td>12 X C</td>
<td>5</td>
<td>Hands washed and clean, good hygienic practices</td>
<td>30</td>
<td>5</td>
<td>Cross-connection, back-siphonage, backflow</td>
<td>43</td>
<td>1</td>
</tr>
<tr>
<td>13 X C</td>
<td>1</td>
<td>Clean clothes, hair restraints</td>
<td>31</td>
<td>4</td>
<td>Number, convenient, accessible, designed, installed</td>
<td>44</td>
<td>1</td>
</tr>
<tr>
<td>14 X C</td>
<td>2</td>
<td>Food (ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>32</td>
<td>2</td>
<td>Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue</td>
<td>45</td>
<td>1</td>
</tr>
<tr>
<td>15 X C</td>
<td>1</td>
<td>Non-food contact surfaces: designed, constructed, maintained, installed, located</td>
<td>33</td>
<td>2</td>
<td>Dishwashing facilities: designed, constructed, maintained, installed, located, operated</td>
<td>46</td>
<td>1</td>
</tr>
<tr>
<td>16 X C</td>
<td>1</td>
<td>Accurate thermometers, chemical test kits provided, gauge cock</td>
<td>34</td>
<td>1</td>
<td></td>
<td>47</td>
<td>1</td>
</tr>
</tbody>
</table>

### Temperature
- **Temperature:** Temp/PPM Chemical: Chlorine 50 ppm/100 ppm/Heat 184°F
- **Manager Certification No. of:** 14473769 – ServSafe
- **Full-Time Employee:** Sarah Adkins Exp. Date 12/21
- **Sanitation Score:** 83 (100 minus demerits)
- **Time In:** 11:10 a.m. **Time Out:** 1:40 p.m. **Page 1 of 3**

**Date:** 17 January 2018
**By:** [Signature]

**Location:**
- **1831 S. Main Street**
- **Eureka, IL 61530**
- **Telephone:** 383-3030
- **Permit No.:** 18.157 II
- **Original Inspection:** [Check]
- **Follow-up Inspection:** [Check]
- **Other:** [Check]

**Food Service Establishment**
- **Retail Food Store**
- **Temporary**
- **Mobile**

**Public Health Woodford County Health Department**

**Web Site:** [www.woodfordhealth.org](http://www.woodfordhealth.org)
SUPPLEMENTAL INSPECTION REMARKS

The following remarks supplement the inspection report of: **Germantown Grille**  
( Establishment Name )

**Date:** 17 January 2018

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td></td>
<td></td>
<td>Observed in kitchen along food cook line dry white powder food substance in clear plastic container without name identifying contents on container – food substance was flour according to male owner and labeled by male owner during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>3</td>
<td></td>
<td></td>
<td>Observed in kitchen in RIC peeled hard-boiled eggs in clear plastic container without date of preparation or date to discard on container. Peeled hard-boiled eggs discarded by male owner during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>8</td>
<td></td>
<td></td>
<td>Observed in kitchen in RIF (TurboAir) uncovered containers of Italian sausage patty and other fried food items.</td>
<td>NRI</td>
</tr>
<tr>
<td>12</td>
<td></td>
<td></td>
<td>Observed in kitchen in storage hallway (north) employee personal item (coffee cup half-full of coffee) stored above single-service items (white boxes). Coffee cup removed by male owner during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>14</td>
<td></td>
<td></td>
<td>Observed in metal slide-out drawer across from grill three (3) spatulas with food-contact surface of spatula with crevices, cracks, and not maintained in good repair. Three spatulas discarded by male owner during inspection.</td>
<td>C</td>
</tr>
<tr>
<td>23</td>
<td></td>
<td></td>
<td>Observed in kitchen dishwasher exhaust vent above dishwasher soiled w/ accumulated dust and debris.</td>
<td>NRI</td>
</tr>
<tr>
<td>25</td>
<td></td>
<td></td>
<td>Observed in kitchen in storage hallway (north) box of white boxes stored directly on floor. Box of white boxes removed from floor by male owner during inspection.</td>
<td>C</td>
</tr>
</tbody>
</table>

Please correct any violations noted above ASAP, but at least by NRI

Please go to our website to view/print the Spring/Summer 2017 newsletter.

Facility is still classified as a Category I, High Risk establishment

WCHD provides free food safety in-services to establishments & their staff.

Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.

Next certified food protection manager 8-hour class offered @ WCHD: March 6 & 8, 2018

Certified food protection manager class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.

Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.

Food handler certification is required 30 days from the hire date of food employees.

Allergy awareness training certification is required by July 1, 2018 for all certified food protection managers.

Sanitarian/Environmental Health Inspector  

[Signature]

These remarks have been explained to me and are understood  

[Signature of Owner or Representative]

NRI = Next Routine Inspection  
C = Corrected During Inspection
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<td></td>
<td></td>
<td></td>
<td>Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage must be posted at entrances &amp; exits.</td>
<td></td>
</tr>
</tbody>
</table>
| FYI  |      | HAZARD ANALYSIS CRITICAL CONTROL POINT | - Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41°F – 135°F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]  
- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom  
- Store employee personal items in designated locations to prevent contamination of food, equipment, utensils, single-service items, etc.  
- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet  
- Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days  
- Pre-chill containers in freezing or refrigeration units that will store potentially hazardous foods for cold-holding.  
- Pre-heat warming units in advance of placing food in them to ensure potentially hazardous food maintains required minimum internal temperature  
- Label all containers of food (pans, squeeze bottles, etc.) with common name of food in container  
- Chlorine: 50-100 ppm at 3-compartment sink; immersion for 10 seconds; 75°F  
100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75°F |            |

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Sanitarian/Environmental Health Inspector: [Signature]

These remarks have been explained to me and are understood: [Signature]

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