Food Establishment Inspection Report

Local Health Department Name and Address
Woodford County Health Department
1831 S. Main Street, Eureka, IL 61530

Establishment
Germantown Grille
Street Address
505 Ten Mile Creek Road
City/State
Germantown Hills, IL
ZIP Code
61548

No. of Risk Factor/Intervention Violations
2
Date
02/12/2019

No. of Repeat Risk Factor/Intervention Violations
0
Time In
3:00 PM

Permit Holder
Adkins & Son Inc
Time Out
5:20 PM

Purpose of Inspection
Routine Inspection

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

Compliance Status | COS | R
--- | --- | ---
Supervision
1. In | Person in charge present, demonstrates knowledge, and performs duties
2. In | Certified Food Protection Manager (CFPM)

Employee Health
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 diarrhea events

Good Hygienic Practices
6. In | Proper eating, tasting, drinking, or tobacco use
7. In | No discharge from ears, nose, and mouth

Preventing contamination by Hands
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. Out | Adequate handwashing sinks properly supplied and accessible ❌

Approved Source
11. In | Food obtained from approved source
12. N/O | Food received at proper temperature
13. Out | Food in good condition, safe, and unadulterated ❌
14. N/A | Required records available: shellfish tags, parasite destruction

Protection from Contamination
15. In | Food separated and protected
16. In | Food-contact surfaces, cleaned and sanitized
17. In | Proper disposal of returned, previously served, reconditioned and unsafe food

Time/Temperature Control for Safety
18. In | Proper cooling time and temperatures
19. In | Proper rehandling procedures for hot holding
20. In | 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 & records

Consumer Advisory
25. In | Consumer advisory provided for raw/undercooked food
26. N/A | Pasteurized foods used; prohibited foods not offered

Food/Color Additives and Toxic Substances
27. N/A | Food additives: approved and properly used
28. In | Toxic substances properly identified, stored, and used

Conformance with Approved Procedures
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 each numbered item not in compliance
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Safe Food and Water
30. N/A | Pasteurized eggs used when required
31. N/A | Water and ice from approved source
32. N/A | Variance obtained for specialized processing methods

Food Temperature Control
33. In | Proper cooling methods used; adequate equipment for temperature control
34. In | Plant food properly cooked for hot holding
35. In | Approved thawing methods used
36. In | Thermometers provided & accurate

Food Identification
37. N/A | Food properly labeled; original container

Prevention of Food Contamination
38. X | Insects, rodents, and animals not present
39. X | Contamination prevented during food preparation, storage and display ❌
40. N/A | Personal cleanliness
41. N/A | Wiping clothes: properly used and stored
42. N/A | Washing fruits and vegetables

Proper Use of Utensils
43. X | In-use utensils: properly stored ❌
44. N/A | Utensils, equipment & linens: properly stored, dried, & handled
45. N/A | Single-use/single-service articles: properly stored and used
46. X | Gloves used properly

Utensils, Equipment and Vending
47. N/A | Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48. N/A | Warewashing facilities: installed, maintained, & used; test strips
49. N/A | Non-food contact surfaces clean

Physical Facilities
50. N/A | Hot and cold water available; adequate pressure
51. N/A | Plumbing installed; proper backflow devices
52. X | Sewage and waste water properly disposed ❌
53. N/A | Toilet facilities: properly constructed, supplied, & cleaned
54. X | Garbage & refuse properly disposed; facilities maintained ❌
55. N/A | Physical facilities installed, maintained, and clean
56. N/A | Adequate ventilation and lighting; designated areas used

Employee Training
57. X | All food employees have food handler training ❌
58. X | Allergen training as required
# Food Establishment Inspection Report

**Establishment:** Germantown Grille  
**Establishment #:** 19 102  
**Water Supply:** ☑ Public ☐ Private  
**Waste Water System:** ☑ Public ☐ Private  
**Sanitizer Type:** Chlorine  
**PPM:** 50/100  
**Heat:** 183

## TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nacho cheese/Nemco hot-holding</td>
<td>147</td>
<td>Pealed hard-boiled eggs/RIC prep</td>
<td>36</td>
<td>Sliced ham/RIC pizza prep</td>
<td>40</td>
</tr>
<tr>
<td>Chili/Winco steam unit</td>
<td>135</td>
<td>Corn/RIC prep</td>
<td>35</td>
<td>Shredded cheese/RIC pizza prep</td>
<td>40</td>
</tr>
<tr>
<td>Potato soup/Winco steam unit</td>
<td>152</td>
<td>Cottage cheese/RIC prep</td>
<td>37</td>
<td>Housemade ranch/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Vegetable beef soup/Winco unit</td>
<td>136</td>
<td>Cole slaw/RIC prep</td>
<td>39</td>
<td>Sour cream/RIC</td>
<td>38</td>
</tr>
<tr>
<td>Sliced chicken/griddle</td>
<td>180</td>
<td>Cut lettuce/RIC prep</td>
<td>39</td>
<td>Sliced turkey/WIC</td>
<td>39</td>
</tr>
<tr>
<td>Corned beef/pan</td>
<td>208</td>
<td>Sliced chicken/RIC</td>
<td>40</td>
<td>Shredded cabbage/WIC</td>
<td>37</td>
</tr>
<tr>
<td>Hamburger/grill</td>
<td>165</td>
<td>Sliced tomatoes/RIC</td>
<td>40</td>
<td>Taco meat/WIC</td>
<td>39</td>
</tr>
<tr>
<td>Taco meat/stove</td>
<td>193</td>
<td>Sliced ham/RIC</td>
<td>40</td>
<td>Sliced ham/WIC</td>
<td>38</td>
</tr>
<tr>
<td>Pulled pork/stove</td>
<td>139</td>
<td>Sliced roast beef/RIC</td>
<td>39</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violation Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>6-301.14 (C)</td>
<td>Observed a sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees at bar, in kitchen by ice machine, in kitchen by RIC (pizza prep), in men's restroom, and in women's restroom. Hand washing signs provided to establishment during inspection.</td>
</tr>
<tr>
<td>13</td>
<td>3-202.15 (Pf)</td>
<td>Observed in kitchen on can shelf dented cans of Ambrosia sliced jalapeno peppers and Campbell's creme of mushroom soup. Dented cans removed form can shelf by male person-in-charge during inspection.</td>
</tr>
<tr>
<td>39</td>
<td>3-305.14 (C)</td>
<td>Observed in RIF (TurboAir) and in WIF unpackaged food not protected from contamination. During preparation, unpackaged food shall be protected from contamination. Food in RIF and WIF covered with pans by male food employee during inspection.</td>
</tr>
<tr>
<td>43</td>
<td>3-304.12 (C)</td>
<td>Observed in RIC small portion cups without handle in direct contact with applesauce and marinara sauce. Portion cups removed from food products and discarded by male food employee during inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-501.16 (C)</td>
<td>Observed in service sink closet wet mop head stored in mop strainer in mop bucket. Wet mop removed from mop strainer and placed onto top of mop strainer to air dry by male person-in-charge during inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-201.11 (C)</td>
<td>Observed by WIF wall trim damaged and temporarily repaired with white tape. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>55</td>
<td>6-201.11 (C)</td>
<td>Observed by back door hole in drywall by electrical light switch. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

**CFPM Verification (name, expiration date, ID#:)**: Jacob Adkins  
- Jacob Adkins  
  14473768 - ServSafe  
  Exp. 12/2021  
- Sarah Adkins  
  14473769 - ServSafe  
  Exp. 12/2021

**HACCP Topic:**

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**Person in Charge (Signature):** [Signature]  
**Date:** Feb 12, 2019  
**Follow-up:** ☑ Yes ☐ No (Check one)  
**Follow-up Date:**

**Inspector (Signature):** [Signature]
**Food Establishment Inspection Report**

**Establishment:** Germantown Grille
**Establishment #:** 19102

### OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>57</td>
<td>750.230 (C) Observed documentation that all food employees except seven (7) have current food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
<tr>
<td>58</td>
<td>410 ILCS 625 (C) Observed documentation that all certified food protection managers except one (1) food employee with CFPM certification has food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.</td>
</tr>
</tbody>
</table>

Please correct any core (C) violations noted above ASAP but at least by next routine inspection.

Please go to our website to view/print the WCHD Connection quarterly newsletter

Facility is still classified as a Category I food establishment

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

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

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

Next certified food protection manager 8-hour class & exam at WCHD: March 5 & 7, 2019

Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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 and valid for three (3) years from date of issuance.

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 posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

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**Person in Charge (Signature):**

**Date:** Feb 12, 2019

**Follow-up:** ☑ Yes ☐ No  (Check one)

**Follow-up Date:**

**Inspector (Signature):**

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ICCI 17-356 (BRCS)