Food Establishment Inspection Report

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

Establishment Name
Germantown Grille

License/Permit #: 20139

Street Address
505 Ten Mile Creek Road

City/State
Germantown Hills, IL

Purpose of Inspection
Routine Inspection

Date: 01/14/2020
Time In: 12:00 PM
Time Out: 3:45 PM

No. of Risk Factor/Intervention Violations: 4
No. of Repeat Risk Factor/Intervention Violations: 0

Permit Holder: Atkins & Son Inc
Risk Category: I

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/C, N/A) for each numbered item:
IN = In compliance
OUT = Not in compliance
N/C = 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)

**Employees Health**

3. IN Management, food employees and conditional employees; knowledge, responsibilities, and reporting

4. IN Proper use of restriction and exclusion

5. IN Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. IN Proper eating, drinking, or tobacco use

7. IN No discharge from eyes, nose, and mouth

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. IN Adequate handwashing/sinks properly supplied and accessible

**Approval Source**

11. IN Food obtained from approved source

12. N/C Food received at proper temperature

13. N/C Food in good condition, safe, and unadulterated

14. N/A Required records available: shellstock tags, parasite destruction

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 | Protection from Contamination | COS | R
--- | --- | --- | ---

15. OUT Food separated and protected

16. OUT Food-contact surfaces cleaned and sanitized

17. IN Proper disposal of returned, previously served, reconditioned and unsafe food

18. IN Proper cooking time and temperatures

19. N/C Proper reheating procedures for hot holding

20. IN Proper cooking 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

25. IN Consumer advisory provided for raw/uncooked food

26. N/A Pasteurized foods used; prohibited foods not offered

27. N/A Food additives: approved and properly used

28. N/A Toxic substances properly identified, stored, and used

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>Pasteurized eggs used where required</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>31</td>
<td>Water and ice from approved source</td>
<td></td>
<td></td>
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<tr>
<td>32</td>
<td>Variance obtained for specialized processing methods</td>
<td></td>
<td></td>
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<tr>
<td>33</td>
<td>Proper cooking methods used; adequate equipment for temperature control</td>
<td></td>
<td></td>
</tr>
<tr>
<td>34</td>
<td>Plant food properly cooked for hot holding</td>
<td></td>
<td></td>
</tr>
<tr>
<td>35</td>
<td>Approved thawing methods used</td>
<td></td>
<td></td>
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<tr>
<td>36</td>
<td>Thermometers provided &amp; accurate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>37</td>
<td>Food properly labeled; original container</td>
<td></td>
<td></td>
</tr>
<tr>
<td>38</td>
<td>In-use utensils: properly stored</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>39</td>
<td>Utensils, equipment &amp; linens: properly stored, dried, &amp; handled</td>
<td></td>
<td></td>
</tr>
<tr>
<td>40</td>
<td>Single-use/single-service articles: properly stored and used</td>
<td></td>
<td></td>
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<tr>
<td>41</td>
<td>Gloves used properly</td>
<td></td>
<td></td>
</tr>
<tr>
<td>42</td>
<td>Food in non-food-contact surfaces clean, properly designed, constructed, and used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>43</td>
<td>Warming facilities: installed, maintained, &amp; used; test strips</td>
<td></td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>Non-food contact surfaces clean</td>
<td></td>
<td></td>
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<tr>
<td>45</td>
<td>Hot and cold water available; adequate pressure</td>
<td></td>
<td></td>
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<tr>
<td>46</td>
<td>Plumbing installed; proper backflow devices</td>
<td></td>
<td></td>
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<tr>
<td>47</td>
<td>Sewage and waste water properly disposed</td>
<td></td>
<td></td>
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<tr>
<td>48</td>
<td>Toilet facilities: properly constructed, supplied, &amp; cleaned</td>
<td></td>
<td></td>
</tr>
<tr>
<td>49</td>
<td>Garbage &amp; refuse properly disposed; facilities maintained</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>50</td>
<td>Physical facilities installed, maintained, and clean</td>
<td></td>
<td></td>
</tr>
<tr>
<td>51</td>
<td>Adequate ventilation and lighting; designated areas used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>Employee Training</td>
<td></td>
<td></td>
</tr>
<tr>
<td>53</td>
<td>All food employees have food handler training</td>
<td></td>
<td></td>
</tr>
<tr>
<td>54</td>
<td>Allergen training as required</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Food Establishment Inspection Report

Establishment: Germantown Grillie

Water Supply: ☒ Public ☐ Private
Waste Water System: ☒ Public ☐ Private
Sanitizer Type: Chlorine

PPM: 50-99/100
Heat: 181

TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nacho cheese/Nemco hot-holding</td>
<td>166</td>
<td>Cottage cheese/RIC salad prep</td>
<td>35</td>
<td>Blue cheese crumbles/RIC prep</td>
<td>38</td>
</tr>
<tr>
<td>Chill/Winco steam unit</td>
<td>166</td>
<td>Cole slaw/RIC salad prep</td>
<td>35</td>
<td>Sliced chicken - cooking/WIC</td>
<td>56</td>
</tr>
<tr>
<td>Potato soup/Winco steam unit</td>
<td>168</td>
<td>Corn/RIC salad prep</td>
<td>36</td>
<td>Baked potato/WIC</td>
<td>40</td>
</tr>
<tr>
<td>Meat hobo soup/Winco unit</td>
<td>171</td>
<td>Ham sandwich/RIC</td>
<td>40</td>
<td>Cole slaw/WIC</td>
<td>39</td>
</tr>
<tr>
<td>Chicken wings/pizza oven</td>
<td>189</td>
<td>Turkey sandwich/RIC</td>
<td>40</td>
<td>Housemade ranch - prep/RIC</td>
<td>46</td>
</tr>
<tr>
<td>Cheeseburger/griddle</td>
<td>167</td>
<td>Diced tomatoes/RIC</td>
<td>40</td>
<td>Sliced ham/RIC pizza prep</td>
<td>39</td>
</tr>
<tr>
<td>Chicken strips/fryer</td>
<td>199</td>
<td>Cut lettuce/RIC pre</td>
<td>39</td>
<td>Taco meat/RIC pizza prep</td>
<td>40</td>
</tr>
<tr>
<td>Chicken strips/hot-holding</td>
<td>189</td>
<td>Shredded cheese/RIC prep</td>
<td>40</td>
<td>Diced tomatoes/RIC pizza prep</td>
<td>41</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sliced cheese/RIC pre</td>
<td>39</td>
<td>Shredded cheese/RIC pizza prep</td>
<td>39</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

1. 2-103.11 (PF) Observed male person-in-charge did not ensure that food employees are properly storing raw food below ready-to-eat food to prevent cross-contamination through oversight of food employees' routine monitoring of food storage and priority violation (H15) noted during inspection. Discussed with person-in-charge duties of PIC and the procedures the PIC has put into practice regarding oversight and/or routine monitoring of food employees during inspection.

13. 3-202.15 (PF) Observed in kitchen by back door dented cans of Campbell's tomato juice (1) and dented can of Del Paso black beans (1) on can shelf. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from can shelf by person-in-charge during inspection.

15. 3-302.11 (P) Observed in RIC along cook line plastic container of raw shell eggs stored on upper slotted shelf above ready-to-eat TCS foods (sliced pre-cooked chicken and sliced cheese). Store raw foods below ready-to-eat foods to protect from cross-contamination. Raw shell eggs removed to bottom shelf by person-in-charge during inspection.

16. 4-601.11 (PI) Observed in kitchen left-side of white plastic ice deflecting flap in Manitowoc ice machine soiled with accumulated debris and yellow/brown substance. Wash, rinse, and sanitize food-contact surfaces routinely. Ice deflecting flap washed, rinsed, and sanitized by male food employee during inspection.

16. 4-602.12 (C) Observed in kitchen along cook line rolling grill of pizza oven soiled with accumulated debris and food particles. Food-contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. Please correct this violation within 90 days or at least by next routine inspection.

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

Jacob Adkins
14473768 - ServSafe
Exp. 12/2021

Sarah Adkins
14473769 - ServSafe
Exp. 12/2021

Mark Maxfield
14141721 - ServSafe
Exp. 9/2021

Ellen Oatman
18619943 - ServSafe
Exp. 11/2024

HACCP Topic: TCS food storage requirements, bare hand contact with ready-to-eat food, allergy signage

Jan 14, 2020

Follow-up: ☒ Yes ☐ No (Check one)  Follow-up Date:

Signature

Date

Signature
Food Establishment Inspection Report

Establishment: Germantown Grille

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violation Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>43</td>
<td>3-304.12 (C) Observed in kitchen in RIC (salad prep) small slicer unit without handle in direct contact with black beans. Store in-use utensils without handles on a clean and sanitized surface &amp; in refrigeration maintained at or below 41° F. Small slicer unit removed from black beans and placed back in RIC (salad prep) on a clean surface by person-in-charge during inspection.</td>
</tr>
</tbody>
</table>

Paul will you please explain to me item # 43

you can document March food class too, besides Jenna’s in February.

Jan 14, 2020

Date

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date:

Person-In-Charge (Signature)

Inspector (Signature)

violations noted above ASAP but at least by next routine inspection
the WCHD Connection quarterly newsletter and other food safety information still classified as a Category I food establishment
CFPM certification and be on the premises during all hours of operation
ition is required as of July 1, 2018 for all certified food protection managers
ndraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque,
torary food/drink permit must be applied for & approved by WCHD.
ree food safety in-services to establishments & their staff
tection manager 8-hour class & exam at WCHD: February 2020
all food employees who do not already have CCFM or IL FSMM 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 II 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.