

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 2	Date 02/12/2019
Establishment Germantown Grille		License/Permit # 19 102	Time In 3:00 PM
Street Address 505 Ten Mile Creek Road		Permit Holder Adkins & Son Inc	Time Out 5:20 PM
City/State Germantown Hills, IL		ZIP Code 61548	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

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				Protection from Contamination			
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	
Employee Health				Time/Temperature Control for Safety			
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	In	Proper reheating procedures for hot holding	
Good Hygienic Practices				Consumer Advisory			
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	
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In	Hands clean and properly washed		22	In	Proper cold holding temperatures	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		23	In	Proper date marking and disposition	
10	Out	Adequate handwashing sinks properly supplied and accessible	X	24	N/A	Time as a Public Health Control; procedures & records	
Approved Source				Food/Color Additives and Toxic Substances			
11	In	Food obtained from approved source		25	In	Consumer advisory provided for raw/undercooked food	
12	N/O	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	Out	Food in good condition, safe, and unadulterated	X	26	N/A	Pasteurized foods used; prohibited foods not offered	
14	N/A	Required records available: shellstock tags, parasite destruction		Food/Color Additives and Toxic Substances			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				Compliance with variance/specialized process/HACCP			
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				29 N/A			

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
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	
Food Temperature Control				Utensils, Equipment and Vending			
33		Proper cooling methods used; adequate equipment for temperature control		46		Gloves used properly	
34		Plant food properly cooked for hot holding		Physical Facilities			
35		Approved thawing methods used		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
36		Thermometers provided & accurate		48		Warewashing facilities: installed, maintained, & used; test strips	
Food Identification				49		Non-food contact surfaces clean	
37		Food properly labeled; original container		Employee Training			
Prevention of Food Contamination				50		Hot and cold water available; adequate pressure	
38		Insects, rodents, and animals not present		51		Plumbing installed; proper backflow devices	
39	X	Contamination prevented during food preparation, storage and display	X	52		Sewage and waste water properly disposed	
40		Personal cleanliness		53		Toilet facilities: properly constructed, supplied, & cleaned	
41		Wiping cloths: properly used and stored		54		Garbage & refuse properly disposed; facilities maintained	
42		Washing fruits and vegetables		55	X	Physical facilities installed, maintained, and clean	
				56		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

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

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) 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.
13	3-202.15 (Pf) Observed in kitchen on can shelf dented cans of Ambrosia sliced jalapeno peppers and Campbell's creme of mushroom soup. Dented cans removed from can shelf by male person-in-charge during inspection.
39	3-305.14 (C) 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.
43	3-304.12 (C) 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.
55	6-501.16 (C) 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.
55	6-201.11 (C) 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.
55	6-201.11 (C) 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.

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	
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HACCP Topic: _____


 Person in Charge (Signature)

Feb 12, 2019
 Date

Paul Wilkins (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

