

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	4	Date	01/14/2020
Establishment Germantown Grille		License/Permit #	0	Time In	1:20 PM
Street Address 505 Ten Mile Creek Road		Permit Holder	Risk Category		
City/State Germantown Hills, IL		Adkins & Son Inc	I		
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							
1	Out	Person in charge present, demonstrates knowledge, and performs duties	X				
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 diarrheal events					
Good Hygienic Practices							
6	In	Proper eating, tasting, drinking, or tobacco use					
7	In	No discharge from eyes, 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	In	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	X				
14	N/A	Required records available: shellstock tags, parasite destruction					
Protection from Contamination							
15	Out	Food separated and protected	X				
16	Out	Food-contact surfaces; cleaned and sanitized					
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food					
Time/Temperature Control for Safety							
18	In	Proper cooking time and temperatures					
19	N/O	Proper reheating 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					
Highly Susceptible Populations							
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 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
Safe Food and Water							
30		Pasteurized eggs used where required					
31		Water and ice from approved source					
32		Variance obtained for specialized processing methods					
Food Temperature Control							
33		Proper cooling methods used; adequate equipment for temperature control					
34		Plant food properly cooked for hot holding					
35		Approved thawing methods used					
36		Thermometers provided & accurate					
Food Identification							
37		Food properly labeled; original container					
Prevention of Food Contamination							
38		Insects, rodents, and animals not present					
39		Contamination prevented during food preparation, storage and display					
40		Personal cleanliness					
41		Wiping cloths: properly used and stored					
42		Washing fruits and vegetables					
Proper Use of Utensils							
43	X	In-use utensils: properly stored			X		
44		Utensils, equipment & linens: properly stored, dried, & handled					
45		Single-use/single-service articles: properly stored and used					
46		Gloves used properly					
Utensils, Equipment and Vending							
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used					
48		Warewashing facilities: Installed, maintained, & used; test strips					
49		Non-food contact surfaces clean					
Physical Facilities							
50		Hot and cold water available; adequate pressure					
51		Plumbing installed; proper backflow devices					
52		Sewage and waste water properly disposed					
53		Toilet facilities: properly constructed, supplied, & cleaned					
54	X	Garbage & refuse properly disposed; facilities maintained			X		
55		Physical facilities installed, maintained, and clean					
56		Adequate ventilation and lighting; designated areas used					
Employee Training							
57		All food employees have food handler training					
58		Allergen training as required					

Food Establishment Inspection Report

Establishment: Germantown Grille

Establishment #: 20 139

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50-99/100

Heat: 181

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

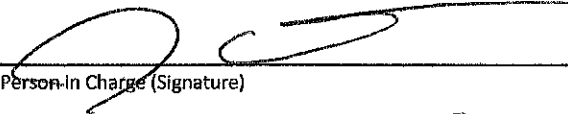
OBSERVATIONS AND CORRECTIVE ACTIONS

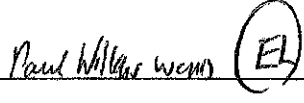
Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-103.11 (Pf) Observed male person-in-charge did not ensure that food employees are properly storing raw food below ready-to-eat food to prevent cross-contamination through oversight of food employees' routine monitoring of food storage and priority violation (#15) 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 Pasado 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 (Pf) 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
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HACCP Topic: TCS food storage requirements, bare hand contact with ready-to-eat food, allergy signage


Jan 14, 2020
 Person-in Charge (Signature) Date


Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

Food Establishment Inspection Report

Establishment: Germantown Grille

Establishment #: 20 139

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
43	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 & 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.
	Tables not found near the handwashing sink by the ice machine and by the pizza prep and washing lavatories, a waste receptacle shall be located at each lavatory or group of receptacles provided by hand sinks by person-in-charge during inspection.
	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
	certification is required as of July 1, 2018 for all certified food protection managers
	operator is cooking/preparing/serving food outside of kitchen facility (grill, barbecue, temporary food/drink permit must be applied for & approved by WCHD.
	free food safety in-services to establishments & their staff
	protection manager 8-hour class & exam at WCHD: February 2020
	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.

Paul will you please explain to me item # 43

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

 _____
 Person-in-Charge (Signature)

Jan 14, 2020
 Date

Paul Wilcox WCHD
 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____