

# 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	0	Date	08/26/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:20 PM
Establishment Germantown Grille	License/Permit # 21 117	Permit Holder Adkins & Son Inc	Risk Category I		
Street Address 505 Ten Mile Creek Road		Purpose of Inspection Routine Inspection			
City/State Germantown Hills, IL	ZIP Code 61548				

## 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
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygienic Practices</b>				20	In		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	In		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
				<b>Proper Use of Utensils</b>			
<b>Safe Food and Water</b>				<b>Utensils, Equipment and Vending</b>			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45	X		X
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
<b>Food Temperature Control</b>				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				<b>Physical Facilities</b>			
34				50			
Plant food properly cooked for hot holding				Hot and cold water available; adequate pressure			
35				51			
Approved thawing methods used				Plumbing installed; proper backflow devices			
36				52			
Thermometers provided & accurate				Sewage and waste water properly disposed			
<b>Food Identification</b>				53			
37				Toilet facilities: properly constructed, supplied, & cleaned			
Food properly labeled; original container				54	X		X
<b>Prevention of Food Contamination</b>				Garbage & refuse properly disposed; facilities maintained			
38				55			
Insects, rodents, and animals not present				Physical facilities installed, maintained, and clean			
39				56			
Contamination prevented during food preparation, storage and display				Adequate ventilation and lighting; designated areas used			
40				<b>Employee Training</b>			
Personal cleanliness				57			
41	X		X	All food employees have food handler training			
Wiping cloths: properly used and stored				58			
42				Allergen training as required			
Washing fruits and vegetables							

# Food Establishment Inspection Report

Establishment: Germantown Grille

Establishment #: 21 117

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/<100

Heat: 180

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/Nemco hot-holding	140	Peeled hard boiled eggsc-cooling	53	Turkey/RIC	41
Chili/Winco steam unit	156	Cottage cheese/RIC salad prep	39	Taco meat-cooling/WIC	83
Potato soup/Winco steam unit	56	Cole slaw/RIC salad prep	40	Blue cheese crumbles/WIC	40
Mushrooms/fryer	208	Housemade ranch/RIC salad	40	Turkey/WIC	40
Chicken tenders/fryer	179	Chicken-cooling/ice bath	52	Ham/WIC	40
		Diced chicken/RIC	41	Salsa/WIC	40
		Shredded cheese/RIC	41	Sour cream/RIC	40
		Sliced tomatoes/RIC	41	Sliced cheese/RIC	40
		Corn/RIC	41	Milk/RIC	40

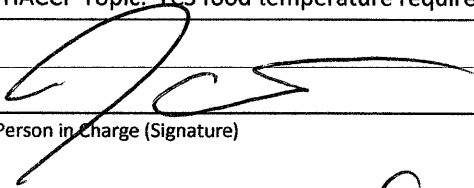
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
41	3-304.14 (C) Observed in kitchen and at bar red sani-pail buckets with wet wiping cloth with concentration of chlorine sanitizing solution indicated less than 100 ppm on test kit and water temperature of 74° F. Using test kit provided at establishment, concentration of chlorine sanitizing solution also indicated less than 100 ppm. Cloths used to wipe surfaces and equipment shall be held in a chemical sanitizer solution at the correct concentration and temperature. Chlorine sanitizing solution discarded and new chlorine sanitizing solution created by person-in-charge during inspection. Recheck = 100 ppm & 72° F - OK.
45	4-903.11 (C) Observed in kitchen Styrofoam containers stored incorrectly on shelving in "up" position. Single-service articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Styrofoam containers inverted by person-in-charge and food employee during inspection.
47	4-101.19 (C) Observed in kitchen by fryers upright RIF (TurboAir) door handle damaged and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
54	5-501.16 (C) Observed in kitchen waste receptacle not provided in close proximity to hand sink by ice machine. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Waste receptacle provided by person-in-charge during 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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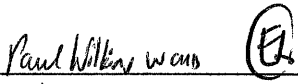
HACCP Topic: TCS food temperature requirements, sanitizing requirements, no bare hand contact with ready-to-eat food, wearing masks



Aug 26, 2021

Person in Charge (Signature)

Date



Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

