

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
 Eureka, IL 61530
 (309) 467-3064
 www.woodfordhealth.org

Permit No.: 16 062 H
 Telephone: 383-3030
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Germantown Grille **Owner/Agent:** Adkins & Son Inc/Jacob & Sarah Adkins

Address: 513 Jubilee Lane **City:** Germantown Hills **ZIP Code:** 61548

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

| Item | X | Wt. | Description | Item | X | Wt. | Description | Item | X | Wt. | Description |
|------|----------|-----|---|------|----------|-----|--|------|----------|-----|--|
| | | | FOOD | | | | FOOD | | | | GARBAGE AND REFUSE DISPOSAL |
| • 1 | | 5 | Source, Wholesome, No Spoilage | 18 | | 1 | Pre-flushed, scraped, soaked | | | | Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean |
| 2 | | 1 | Original Container, Properly Labeled | 19 | | 2 | Wash, rinse water: clean, proper temperature | 33 | | 2 | Outside storage area, enclosures properly constructed, clean; controlled incineration |
| | | | FOOD PROTECTION | | | | FOOD PROTECTION | | | | INSECT, RODENT ANIMAL CONTROL |
| • 3 | X | 5 | Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation | •20 | | 4 | Sanitization rinse: clean, temperature, concentration | 34 | | 1 | Presence of insects/rodents - outer openings protected, no birds, turtles, other animals |
| • 4 | | 4 | Facilities to maintain product temperature | 21 | | 1 | Wiping cloths: clean, use restricted | | | | FLOORS, WALLS AND CEILING |
| 5 | | 1 | Thermometers provided and conspicuous | 22 | X | 2 | Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents | •35 | | 4 | Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods |
| 6 | | 2 | Potentially hazardous food properly thawed | 23 | X | 1 | Non-food contact surfaces of equipment and utensils clean | | | | Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods |
| • 7 | | 4 | Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION | 24 | | 1 | Storage, handling of clean equipment-utensils | 36 | X | 1 | LIGHTING |
| 8 | | 2 | Food protection during storage, preparation, display, service and transportation | 25 | | 1 | Single-service articles, storage, dispensing | 37 | X | 1 | Lighting provided as required - Fixtures shielded |
| 9 | | 2 | Handling of food (ice) minimized, methods | 26 | | 2 | No re-use of single-service articles | | | | VENTILATION |
| 10 | | 1 | Food (ice) dispensing utensils properly stored | •27 | | 5 | Water source, safe: hot and cold under pressure | | | | Rooms and equipment - vented as required |
| | | | PERSONNEL | | | | SEWAGE | | | | DRESSING ROOMS |
| • 11 | | 5 | Personnel with infections restricted | •28 | | 4 | Sewage and waste water disposal | | | | Rooms clean, lockers provided, facilities clean |
| • 12 | | 5 | Hands washed and clean, good hygienic practices | | | | PLUMBING | | | | OTHER OPERATIONS |
| 13 | | 1 | Clean clothes, hair restraints | 29 | | 1 | Installed, Maintained | 40 | | 1 | Toxic items properly stored, labeled and used |
| | | | FOOD EQUIPMENT AND UTENSILS | | | | TOILET AND HAND-WASHING FACILITIES | | | | |
| 14 | X | 2 | Food (ice) contact surfaces: designed, constructed, maintained, installed, located | •30 | | 5 | Cross-connection, back-siphonage, backflow | •41 | | 5 | Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel |
| 15 | X | 1 | Non-food contact surfaces: designed, constructed, maintained, installed, located | 31 | | 4 | Number, convenient, accessible, designed, installed | 42 | | 1 | Complete separation from living/sleeping quarters, laundry |
| 16 | | 2 | Dishwashing facilities: designed, constructed, maintained, installed, located, operated | 32 | X | 2 | Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue | 43 | | 1 | Clean, soiled linen properly stored |
| 17 | | 1 | Accurate thermometers, chemical test kits provided, gauge cock | | | | | •44 | | | Management personnel certified YES X NO ___ |
| | | | | | | | | | | | Food handler certification - food employees YES X NO ___ |

Temperature: Temp/PPM Chemical: Chlorine 100 ppm/Heat 180° F

Hot Foods Chili 156° F

Cold Foods Taco meat 41° F

Manager Certification No. of: 01613988

Tuscan tortellini soup 143° F

Ham 41° F / Turkey 41° F

Full-Time Employee: Nicole Diefenbach Exp. Date 7/18

Potato soup 152° F

Peeled hard-boiled eggs 41° F

Hamburger 165° F

WIC, RIC, RIF - OK

Received by/Title

(Signature of Owner or Representative)

Sanitation Score: 85 (100 minus demerits)

Date: 22 November 2016

Time In: 1:45 p.m. Time Out: 2:55 p.m.

Page 1 of 3

By Paul Wilk wewig (EL)
 (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 062 H

The following remarks supplement the inspection report of: Germantown Grille

(Establishment Name)

Date: 22 November 2016

| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|---|------------|
| 3 | | | Observed in WIC clear plastic container with peeled hard-boiled eggs without date identifying contents on container. Container removed from WIC and discarded by male owner during inspection. | C |
| 14 | | | Observed white cutting board on table by WIC (green peppers, onions) with crevices and knife grooves. | NRI |
| 15 | | | Observed RIC swing door (right side) gasket seal damaged and not maintained in good repair. | NRI |
| 22 | | | Observed pizza oven rolling rack soiled w/ accumulated debris and food particles. | NRI |
| 23 | | | Observed backsplash of fryer (right side) soiled w/ accumulated debris and grease. | NRI |
| 32 | | | Observed waste receptacle not provided for hand sink at bar. Waste receptacle provided by male owner during inspection. | C |
| 36 | | | Observed floor coving damaged in men's restroom along wall in toilet stall. | NRI |
| 37 | | | Observed wall damaged in entranceway by front door to establishment. | NRI |
| | | | Please correct any violations noted above ASAP, but at least by NRI | |
| | | | If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, location changes, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance. | |
| | | | Please go to our website to view/print the Spring/Summer 2016 newsletter. | |
| | | | Facility is still classified as a Category I, High Risk establishment | |
| | | | At the time of this inspection, this establishment appears to meet the requirements to waive the 3 rd inspection. | |
| | | | Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, 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 IL FSSM 8-hour class at WCHD: Fall 2016 | |
| | | | IL FSSM class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam. | |
| | | | Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. | |
| | | | 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 must be posted at entrances & exits. | |

Sanitarian/Environmental Health Inspector Paul Wilkes Weng

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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| | | FYI | HAZARD ANALYSIS CRITICAL CONTROL POINT | |
| | | | - Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F; use a clean & sanitized temperature measuring device with metal-stem to check internal temperatures of food; re-heat food to 165° F or higher within 2 hours before hot-holding at 135°F or above; pre-heat warming units prior to adding food. | |
| | | | - Wash hands frequently at hand sinks, especially before using gloves – double hand washing required after using the restroom; ensure self-closing water faucets provide a flow of water for at least 15 seconds without re-activation | |
| | | | - Cool PHF from 135° F to 70° F within two hours; then from 70° F to 41° F within 4 more hours; use shallow containers, ice bath, pre-chilled containers to speed cooling process | |
| | | | - Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days | |
| | | | - Store chemicals, cleaning supplies, etc., on bottom shelves, below single-service items, food, equipment, utensils, etc., to prevent possible contamination | |
| | | | - Chlorine: 50-100 ppm: at 3 rd compartment of sink – immersion for 1 minute; 75° F 100-200 ppm: for moist-wipe cloth, spray bottle, swabbing; 75° F - Heat: final rinse cycle of dishwasher - 180 ° F or above - Label all spray bottles & buckets with name of cleaning solution in container | |
| | | | - Store personal employee items on bottom shelves, physically separated from food intended for customer consumption, single-service items, utensils, etc., to prevent contamination | |

Sanitarian/Environmental Health Inspector

Paul Walker WCHD

These remarks have been explained to me and are understood

[Signature]

(Signature of Owner or Representative)

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