

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



**Public Health**  
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**Woodford County**  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
[www.woodfordhealth.org](http://www.woodfordhealth.org)

Permit No.: 18 157 H  
Telephone: 309-383-3030  
 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:** 505 Ten Mile Creek Road      **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
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2	<b>X</b> <b>C</b>	1	Original Container, Properly Labeled	*20	<b>X</b> <b>C</b>	4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	<b>X</b> <b>C</b>	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	23	<b>X</b>	1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILING</b>			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation					<b>WATER</b>			
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	38		1	Lighting provided as required -- Fixtures shielded
10	<b>X</b> <b>C</b>	1	Food (ice) dispensing utensils properly stored					<b>SEWAGE</b>			
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	39		1	Rooms and equipment - vented as required
* 11		5	Personnel with infections restricted					<b>PLUMBING</b>			
* 12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>								<b>TOILET AND HAND-WASHING FACILITIES</b>			
14	<b>X</b> <b>C</b>	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		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	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <b>X</b> NO
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <b>X</b> NO

**Temperature:** Temp/PPM Chemical: Chlorine <100 ppm\*/Heat 183° F      Hot Foods Chili 158° F      Cold Foods Cottage cheese 40° F  
**Manager Certification No. of:** 14473769 - ServSafe      Grilled chicken 168° F      Grilled chicken 39° F  
**Full-Time Employee:** Sarah Adkins      Exp. Date 12/21      Potato & bacon soup 167° F      Peeled hard-boiled eggs 40° F  
Nacho cheese 154° F      RIC, RIF, WIC, WIF - OK

Received by/Title Sarah L. Adkins  
(Signature of Owner or Representative)

**Sanitation Score:** 89 (100 minus demerits)      **Date:** 11 June 2018  
**Time In:** 10:30 a.m.      **Time Out:** 12:05 p.m.      **Page 1 of 3**      **By:** Paul Wilkins WCHD (E)  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 157 H

The following remarks supplement the inspection report of: Germantown Grille  
(Establishment Name)

Date: 11 June 2018

Item	Code	Section	Inspection Remarks	Correct by
2			Observed in kitchen along food cook line on counter shelf above griddle red squeeze container with clear food substance without name identifying contents on container – food substance was water according to male owner and labeled by male food employee during inspection.	C
10			Observed in kitchen in RIC (pizza prep) small black cup without handle stored in direct contact with pizza sauce. Small black cup without handle discarded by male owner during inspection.	C
14			Observed in metal slide-out drawer across from grill one (1) spatula with food-contact surface of spatula with crevices, cracks, and not maintained in good repair. Spatula discarded by male owner during inspection.	C
20			Observed at bar red sanitizing pail with moist-wipe cloth with chlorine sanitizing solution less than 100 ppm as indicated by chlorine test kit. Using test kit provided at establishment, chlorine sanitizing solution also indicated less than 100 ppm. New chlorine sanitizing solution created by female owner during inspection. Recheck = 200 ppm – OK.	C
22			Observed in kitchen in ice machine black seal coming unattached and in direct contact with ice. Black seal removed by male owner during inspection.	C
23			Observed in kitchen WIC (food) and in WIC (beer) cooling fan grill covers soiled with accumulated dust and debris.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as a Category I, High Risk establishment	
			Allergy awareness training certification is required by July 1, 2018 for all certified food protection managers.	
			At the time of this inspection, this establishment appears to meet the requirements to waive the 3 <sup>rd</sup> inspection.	
			WCHD provides free food safety in-services to establishments & their staff	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next certified food protection manager 8-hour class offered @ WCHD: July 16 & 18, 2018	
			Certified food protection manager class at U of I Extension – Woodford: Call 309-467-3789 for more information or to register for the 8-hour class & exam.	

Sanitarian/Environmental Health Inspector Paul McKinney

These remarks have been explained to me and are understood Sarah L Adams  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have certified food protection manager 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.	
		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 and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Pre-chill containers in freezing or refrigeration units that will store potentially hazardous foods for cold-holding.	
			- Pre-heat warming units in advance of placing food in them to ensure potentially hazardous food maintains required minimum internal temperature	
			- Label all containers of food (pans, squeeze bottles, etc.) with common name of food in container	
			- Chlorine: 50-100 ppm at 3-compartment sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	

Sanitarian/Environmental Health Inspector Paul Wilkins weny

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