

# Food Establishment Inspection Report

Page 1 of 3

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 03/28/2023
Establishment Freedom Oil #47		No. of Repeat Risk Factor/Intervention Violations 0	Time In 10:00 AM
Street Address 601 W. Main Street		Permit Holder Freedom Oil Company	Time Out 11:05 AM
City/State El Paso, IL		Purpose of Inspection Routine Inspection	Risk Category III

## 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>																																																																																																																																																																																																																																																																																																																												
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	N/A	Food separated and protected																																																																																																																																																																																																																																																																																																																					
2	N/A	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																																																																																																																																					
<b>Employee Health</b>																																																																																																																																																																																																																																																																																																																												
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			<b>Time/Temperature Control for Safety</b>																																																																																																																																																																																																																																																																																																																							
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/A	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	<b>Good Hygienic Practices</b>								8	In	Hands clean and properly washed			20	N/A	Proper cooling time and temperature	9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	N/A	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	<b>Approved Source</b>								11	In	Food obtained from approved source			23	N/A	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			<b>Consumer Advisory</b>			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			<b>Highly Susceptible Populations</b>			<b>GOOD RETAIL PRACTICES</b>								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				Safe Food and Water			COS	R	Proper Use of Utensils			COS	R	30	Pasteurized eggs used where required				43	In-use utensils: properly stored				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				<b>Food Temperature Control</b>								33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly				34	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>					35	Approved thawing methods used				36	Thermometers provided & accurate				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				<b>Food Identification</b>								37	Food properly labeled; original container				<b>Prevention of Food Contamination</b>								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				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	Garbage & refuse properly disposed; facilities maintained				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used			X	<b>Employee Training</b>								57	All food employees have food handler training				58	Allergen training as required			
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# Food Establishment Inspection Report

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Establishment: Freedom Oil #47

Establishment #: 23 055

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

VIOLATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
51	5-205.15 (C) Observed at service sink water faucet leaking from black hose when water faucets turned off. Plumbing shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed by service sink wastewater pipe with white rag plugging end of pipe. Plumbing shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in back storage area corner of concrete block wall with peeling material and not maintained in good repair. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed by front door (interior left/entrance) white drywall damaged and not maintained in good repair. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
56	6-403.11 (C) Observed in RIC plastic bag of employee personal food items stored on upper shelf above drinks intended for customer consumption. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, and single-service and single-use articles can not occur. Plastic bag removed from upper shelf and placed onto empty bottom shelf of RIC during inspection.

CFPM Verification (name, expiration date, ID#): Shayna Bolen

HACCP Topic: TCS food storage temperature requirements, toxic chemicals/cleaning supplies storage, employee health policy requirements

Shayna Blen  
Person In Charge (Signature)

Mar 28, 2023

Date

Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date:

# Food Establishment Inspection Report

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Establishment: Freedom Oil #47

Establishment #: 23 055

Shayma belen

Person in Charge (Signature)

Mar 28, 2023

Date

Paul Miller wrote

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Inspector (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**