

Food Establishment Inspection Report

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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 03/30/2023
Establishment Freedom Oil #77		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:45 AM
Street Address 211 E. Peoria Street		Permit Holder Freedom Oil Company	Time Out 1:15 PM
City/State Goodfield, IL		Risk Category III	
		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	<input checked="" type="checkbox"/>		15	Out	Food separated and protected	<input checked="" type="checkbox"/>
2	N/A	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized	<input type="checkbox"/>
Employee Health								
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	<input type="checkbox"/>
4	In	Proper use of restriction and exclusion.			Time/Temperature Control for Safety			
5	In	Procedures for responding to vomiting and diarrheal events			18	N/A	Proper cooking time and temperatures	<input type="checkbox"/>
Good Hygienic Practices								
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding	<input type="checkbox"/>
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature	<input type="checkbox"/>
Preventing Contamination by Hands								
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures	<input type="checkbox"/>
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures	<input type="checkbox"/>
10	Out	Adequate handwashing sinks properly supplied and accessible	<input checked="" type="checkbox"/>		23	In	Proper date marking and disposition	<input type="checkbox"/>
Approved Source								
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records	<input type="checkbox"/>
12	N/O	Food received at proper temperature			Consumer Advisory			
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food	<input type="checkbox"/>
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations			
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					43	Proper Use of Utensils	
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	
Food Temperature Control								
33	Proper cooling methods used; adequate equipment for temperature control					46	Gloves used properly	
34	Plant food properly cooked for hot holding					Utensils, Equipment and Vending		
35	Approved thawing methods used					47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
36	Thermometers provided & accurate					48	Warewashing facilities: installed, maintained, & used; test strips	
Food Identification								
37	Food properly labeled; original container					49	Non-food contact surfaces clean	
Prevention of Food Contamination								
38	Insects, rodents, and animals not present					Physical Facilities		
39	Contamination prevented during food preparation, storage and display					50	Hot and cold water available; adequate pressure	
40	Personal cleanliness					51	Plumbing installed; proper backflow devices	
41	Wiping cloths: properly used and stored					52	Sewage and waste water properly disposed	
42	Washing fruits and vegetables					53	Toilet facilities: properly constructed, supplied, & cleaned	
Employee Training								
57	<input checked="" type="checkbox"/>			All food employees have food handler training				
58	<input type="checkbox"/>			Allergen training as required				

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Establishment: Freedom Oil #77

Establishment #: 23 057

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 400

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed person-in-charge did not demonstrate knowledge of procedures necessary to properly store raw food below ready-to-eat food & procedures necessary to safely store toxic materials and priority violations (#15 & #28) noted during inspection. Discussed TCS food storage requirements and toxic material storage requirements with person-in-charge and food employees during inspection.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sink in men's restroom and cashier counter. Handwashing signs provided and posted during inspection.
15	3-302.11 (P) Observed in RIC raw bacon stored on slotted shelf above ready-to-eat food (cheese sticks). Store raw food below ready-to-eat food to prevent cross-contamination. Raw bacon moved to bottom shelf by food employee during inspection.
28	7-301.11 (P) Observed on store aisle shelf windshield washer fluid stored above bottled water. Poisonous or toxic materials shall be stored and displayed for retail sale so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) separating the poisonous or toxic materials by spacing or partitioning; and (B) locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles.
45	4-903.11 (C) Observed on counter by Gehl's unit plastic food containers stored incorrectly in "up" position. Single-use 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; covered or inverted. Plastic food containers inverted by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Robbie Danzer

Mar 30, 2023

Date

Person In Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

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Establishment: Freedom Oil #77

Establishment #: 23 057

Person in Charge (Signature)

Mar 30, 2023

Date

Paul Miller was

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)