

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 1		Date 03/03/2023
Establishment Freedom Oil #79		License/Permit # 23 056		Time In 10:15 AM
Street Address 610 E. Mt Vernon Street		Permit Holder Freedom Oil Company		Time Out 11:10 AM
City/State Metamora, 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																																																																																																																																																																																																																																																																																																																												
Supervision																																																																																																																																																																																																																																																																																																																																			
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																																																																																																																																																																																																																																																																																																																												
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																																																																																																																																																																																																																																																																																																																												
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																														
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			8	In	Hands clean and properly washed			19	N/A	Proper reheating procedures for hot holding		9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	N/A	Proper cooling time and temperature		Approved Source								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			21	N/A	Proper hot holding temperatures		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				COS R			COS R			Safe Food and Water								30	Pasteurized eggs used where required				Proper Use of Utensils			31	Water and ice from approved source				43	In-use utensils: properly stored				32	Variance obtained for specialized processing methods				44	Utensils, equipment & linens: properly stored, dried, & handled				Food Temperature Control								45	Single-use/single-service articles: properly stored and used				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								49	Non-food contact surfaces clean				37	Food properly labeled; original container				Physical Facilities								COS R				COS R				Prevention of Food Contamination								50	Hot and cold water available; adequate pressure				38	Insects, rodents, and animals not present				51	Plumbing installed; proper backflow devices				39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed				40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned				41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained				42	Washing fruits and vegetables				55	Physical facilities installed, maintained, and clean				Employee Training								56	Adequate ventilation and lighting; designated areas used				57	All food employees have food handler training				58	Allergen training as required			
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37	Food properly labeled; original container				Physical Facilities								COS R				COS R				Prevention of Food Contamination								50	Hot and cold water available; adequate pressure				38	Insects, rodents, and animals not present				51	Plumbing installed; proper backflow devices				39	Contamination prevented during food preparation, storage and display				52	Sewage and waste water properly disposed				40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned				41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained				42	Washing fruits and vegetables				55	Physical facilities installed, maintained, and clean				Employee Training								56	Adequate ventilation and lighting; designated areas used				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 #79

Establishment #: 23 056

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Michelle Klockenga

HACCP Topic: TCS food storage temperature requirements, medicine storage requirements, proper sanitization, employee health policy

W. Miller
Boroflon Charge (Signature)

Mar 3, 2023

W. H. H. (17)

Inspector (Signature)

Paul Miller wrote

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Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: Freedom Oil #79

Establishment #: 23 056

OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Mar 3, 2023

Date

1. Who is in charge (signature)

Follow-up: Yes No (Check one)

Follow-up Date: