

# 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 3	Date 09/20/2023
Establishment Freedom Oil #77/Hunt Brothers Pizza		License/Permit # 23 Q57	Time In 11:50 AM
Street Address 211 E. Peoria Street		Permit Holder Freedom Oil Company	Time Out 2:35 PM
City/State Goodfield, IL		Risk Category II	
ZIP Code 61742		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
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
<b>Employee Health</b>			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In	Proper use of restriction and exclusion	
5	In	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygienic Practices</b>			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
8	In	Hands clean and properly washed	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In	Adequate handwashing sinks properly supplied and accessible	
<b>Approved Source</b>			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	Out	Food in good condition, safe, and unadulterated	X
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
<b>Time/Temperature Control for Safety</b>			
18	In	Proper cooking time and temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	N/A	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
23	Out	Proper date marking and disposition	X
24	N/A	Time as a Public Health Control; procedures & records	
<b>Consumer Advisory</b>			
25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
26	N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
<b>Conformance with Approved Procedures</b>			
29	N/A	Compliance with variance/specialized process/HACCP	

## 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
<b>Safe Food and Water</b>			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
<b>Food Identification</b>			
37		Food properly labeled; original container	
<b>Prevention of Food Contamination</b>			
38	X	Insects, rodents, and animals not present	X
39		Contamination prevented during food preparation, storage and display	
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43	X	In-use utensils: properly stored	X
44		Utensils, equipment & linens: properly stored, dried, & handled	
45	X	Single-use/single-service articles: properly stored and used	X
46		Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
<b>Physical Facilities</b>			
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	
<b>Employee Training</b>			
57		All food employees have food handler training	
58		Allergen training as required	

# Food Establishment Inspection Report

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Establishment: Freedom Oil #77/Hunt Brothers Pizza

Establishment #: 23 057

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/oven	170	Sausage/RIC pizza prep	38	Milk/RIC-WIC	41
Tornado/roller grill	158	Pepperoni/RIC pizza prep	39	Charbroil beef patty-cheese/RIC	39
Pizza/hot-holding	150	Chicken wings/RIC pizza prep	41		
Southern style wings/hot-holding	136	Shredded cheese/RIC pizza prep	39		
Beer brats/hot-holding	151	Meatballs/RIC front line food	39		
Queso cheese sauc/Gehl's	136	Hot dogs/RIC front line food prep	53		
Jalapeno cheese sauce/Gehl's	139	Bacon/RIC-WIC	40		
Chicken wings/hot-holding	139	Hot dogs/RIC-WIC	39		
Pizza/hot-holding cashier	154	Cheese sticks/RIC-WIC	41		

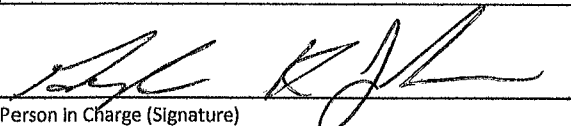
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-101.11 (P) Observed in RIC/WIC prepackaged Market Sandwich ranch chicken salad sandwich with visible green substance on chicken salad and bread. Food shall be safe, unadulterated, and, as specified under § 3-601.12, honestly presented. Ranch chicken salad sandwich removed and discarded by person-in-charge during inspection.
22	3-501.16 (P) Observed in RIC (front line food prep) internal temperature of hot dogs measured 53° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided by establishment, internal temperature of hot dogs measured 52° F. Ambient (air) temperature of RIC indicated 60° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with employees and person-in-charge during inspection. Temperature log sheet indicated internal temperature of hot dogs at 9:30 am was 40° F. Hot dogs and other TCS foods removed to separate RIC by employee during inspection.
23	3-501.17 (P) Observed in RIC/WIC prepackaged Market Sandwich ranch chicken salad sandwiches, chicken Caesar wraps, turkey & cheese sandwiches, turkey & cheddar subs, Jimmy Dean sausage-egg-cheese biscuits, and charbroil beef patty/cheese sandwiches without date of preparation, date of removal from freezer to refrigeration, or date marking indicating use by date on packages. Refrigerated, ready-to-eat, Time/Temperature Control for Safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in ¶ (A) of this section and the day or date marked by the food establishment may not exceed a

CFPM Verification (name, expiration date, ID#): Dawn Haycraft

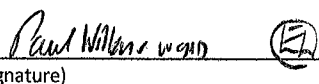
Gaylen Johnson 2583754 - Always Food Safe Exp. 7/2028	Timothy Nichols 21228908 - ServSafe Exp. 11/2026	Dawn Haycraft 19633019 - ServSafe Exp. 7/2025	
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HACCP Topic: TCS date marking & food storage temperature requirements, no bare hand contact with ready-to-eat food, employee health

  
Person in Charge (Signature)

Sep 20, 2023

Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_


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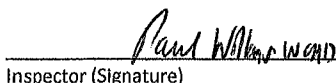
Establishment #: 23 057

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	manufacturer's use-by date if the manufacturer determined the use-by date based on food safety. All prepackaged TCS food items noted without date marking removed from sale by person-in-charge during inspection.
38	6-202.15 (C) Observed drive-thru window propped open at time of inspection. If the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) properly designed and installed air curtains to control flying insects; or (3) other effective means. Drive-thru window closed during inspection.
38	6-501.111 (Pf) Observed six (6) live flies in the food prep area. The premises shall be maintained free of insects, rodents, and other pests. Food employee used fly swatter to eliminate flies and sanitized surfaces during inspection.
43	3-304.12 (C) Observed in RIC (pizza prep) clear plastic cup with handle in direct contact with shredded cheese. Store in-use utensils: 1) in the food with the handle above the top of the food item; 2) on a clean and sanitized surface. Clear plastic cup with handle removed from shredded cheese and placed back into shredded cheese with handle extended above shredded cheese during inspection
45	4-903.11 (C) Observed on counter in food prep area cardboard food containers stored below hand soap dispenser and next to handwashing sink. 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; 4) covered or inverted. Cardboard food containers moved away from hand soap dispenser and hand washing sink during inspection.
47	4-101.19 (C) Observed Pepsi beverage dispensing unit with accumulated rust on exterior left-side, exterior right-side, and behind dispensing nozzles. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Please note that if any additional changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbecue, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside
	Make sure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food security & safety

  
Person in Charge (Signature)

Sep 20, 2023

Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_