

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		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:50 AM
License/Permit # 23 057		Permit Holder Freedom Oil Company	Time Out 2:35 PM
Street Address 211 E. Peoria Street		Risk Category II	
City/State Goodfield, IL		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					Protection from Contamination			
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected	
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety			
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding	
Good Hygienic Practices					20	N/A	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth			22	Out	Proper cold holding temperatures	X
Preventing Contamination by Hands					23	Out	Proper date marking and disposition	X
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory			
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food	
Approved Source					Highly Susceptible Populations			
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances			
13	Out	Food in good condition, safe, and unadulterated	X		27	N/A	Food additives: approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used	

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					Proper Use of Utensils			
30	Pasteurized eggs used where required			43	X	In-use utensils: properly stored	X	
31	Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	X	Single-use/single-service articles: properly stored and used	X	
Food Temperature Control					46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
34	Plant food properly cooked for hot holding			47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used			48		Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49		Non-food contact surfaces clean		
Food Identification					Physical Facilities			
37	Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
Prevention of Food Contamination					51		Plumbing installed; proper backflow devices	
38	X	Insects, rodents, and animals not present	X	52		Sewage and waste water properly disposed		
39		Contamination prevented during food preparation, storage and display		53		Toilet facilities: properly constructed, supplied, & cleaned		
40		Personal cleanliness		54		Garbage & refuse properly disposed; facilities maintained		
41		Wiping cloths: properly used and stored		55		Physical facilities installed, maintained, and clean		
42		Washing fruits and vegetables		56		Adequate ventilation and lighting; designated areas used		
Employee Training					Employee Training			
57		All food employees have food handler training		58		Allergen training as required		

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Establishment: Freedom Oll #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		

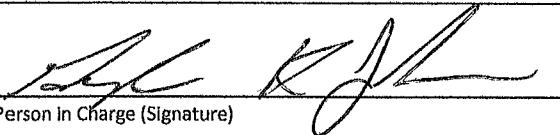
OBSERVATIONS AND CORRECTIVE ACTIONS

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

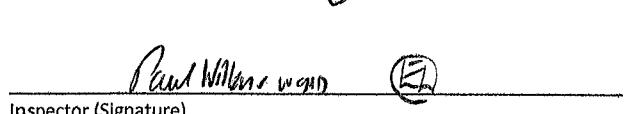
Gaylen Johnson 2583754 - Always Food Safe Exp. 7/2028	Timothy Nichols 21228908 - ServSafe Exp. 11/2026	Dawn Haycraft 19633019 - ServSafe Exp. 7/2025	
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HACCP Topic: TCS date marking & food storage temperature requirements, no bare hand contact with ready-to-eat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


Person in Charge (Signature)

Sep 20, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

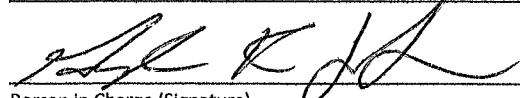
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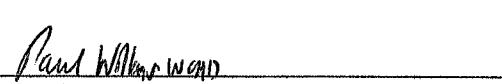
Establishment #: 23 057

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: _____