

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 01/29/2024
Establishment Freedom Oil #77/Hunt Brothers Pizza		License/Permit # 24 032	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 211 E. Peoria Street		Permit Holder Freedom Oil Company	Risk Category II
City/State Goodfield, IL		Purpose of Inspection Routine Inspection	
ZIP Code 61742			

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
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
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			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
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			
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			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	Out		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	N/A		
Proper reheating procedures for hot holding			
20	In		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
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			
Food Identification			
37			
Food properly labeled; original container			
Prevention of Food Contamination			
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			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45	X		
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		
Non-food contact surfaces clean			
Physical Facilities			
50			
Hot and cold water available; adequate pressure			
51	X		
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	X		
Physical facilities installed, maintained, and clean			
56	X		
Adequate ventilation and lighting; designated areas used			
Employee Training			
57			
All food employees have food handler training			
58			
Allergen training as required			

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Establishment: Freedom Oil #77/Hunt Brothers Pizza

Establishment #: 24 032

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
Cheddar brat/roller grill	144	Pepperoni/RIC pizza prep	38	Pizza/RIC	37
Hot dog/roller grill	146	Sausage crumbles/RIC pizza prep	33	Cold brew coffee/coffee unit	34
Queso blanco sauce/Gehl's	138	Beef crumbles/RIC pizza prep	33	Beef patty/RIC	40
Jalapeno cheese sauce/Gehl's	137	Bacon/RIC pizza prep	36	Cheese sticks/RIC	41
Pizza/hot-holding cashier	183	Shredded cheese/RIC pizza prep	37	Hot dogs/RIC	41
Chicken wings/hot-holding cash	171	Chicken wings/RIC pizza prep	35	Milk/WIC	41
		Hot dogs/RIC	35		
		Chicken wings/RIC	37		
		Chicken wings-cooling/RIC	109		

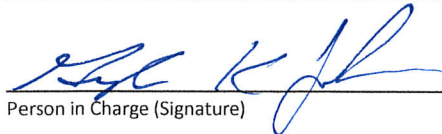
OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed along drink prep counter cappuccino machine dispensing nozzles soiled with accumulated debris and splatter. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Dispensing nozzles cleaned and sanitized by food employee during inspection.
45	4-903.11 (C) Observed along food prep counter small and medium-sized cardboard food containers stored incorrectly in "up" or open position and directly next to hand soap and hand 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. Food containers moved away from hand soap & hand sink and inverted by food employee during inspection.
45	4-903.11 (C) Observed in back storage room boxes of single-use cups stored directly on floor. 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. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in WIC cooling fan grill covers soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in warewashing area 3-compartment sink center joint of faucet spout leaking water. 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.

CFPM Verification (name, expiration date, ID#): Gaylen Johnson

Gaylen Johnson 2583754 - Always Food Safe Exp. 7/2028	Timothy Nichols 21228908 - ServSafe Exp. 11/2026	Dawn Haycraft 19633019 - ServSafe Exp. 7/2025	Kelly Webb 22982338 - ServSafe Exp. 12/2027
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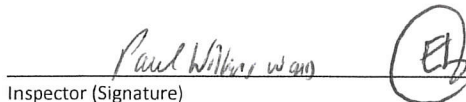
HACCP Topic: TCS date marking & food storage temperature requirements, no bare hand contact with ready-to-eat food, employee health



Person in Charge (Signature)

Jan 29, 2024

Date



Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Freedom Oil #77/Hunt Brothers Pizza

Establishment #: 24 032

[illegible]

Person in Charge (Signature)

Jan 29, 2024

Date _____

Paul Wilson WCHO
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: