

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		No. of Repeat Risk Factor/Intervention Violations 0		Time In 12:20 PM
License/Permit # 24 032		Permit Holder Freedom Oil Company		Time Out 2:25 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								
1	In	Person in charge present, demonstrates knowledge, and performs duties			Protection from Contamination			
2	In	Certified Food Protection Manager (CFPM)			15	In	Food separated and protected	
Employee Health								
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			16	Out	Food-contact surfaces; cleaned and sanitized	X
4	In	Proper use of restriction and exclusion			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
5	In	Procedures for responding to vomiting and diarrheal events			Time/Temperature Control for Safety			
Good Hygienic Practices								
6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	
7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	
Preventing Contamination by Hands								
8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	
10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	
Approved Source								
11	In	Food obtained from approved source			23	In	Proper date marking and disposition	
12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	
13	In	Food in good condition, safe, and unadulterated			Consumer Advisory			
14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food	
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			Proper Use of Utensils			
31	Water and ice from approved source			43	In-use utensils: properly stored		
32	Variances 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			
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						
56	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 blancho 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		

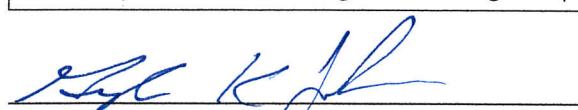
OBSERVATIONS AND CORRECTIVE ACTIONS

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

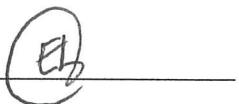
Gaylen Johnson 2583754 - Always Food Safe Exp. 7/2028	Timothy Nichols 21228908 - ServSafe Exp. 11/2026	Dawn Haycraft 19633019 - ServSafe Exp. 7/2025	Kelly Webb 22982338 - ServSafe Exp. 12/2027
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HACCP Topic: TCS date marking & food storage temperature 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: _____

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Person in Charge (Signature)

Jan 29, 2024

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Follow-up: Yes No (Check one)

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