

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 0	Date 03/18/2024
Establishment Freedom Oil #25		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:15 PM
License/Permit # 24 033		Permit Holder Freedom Oil Company	Time Out 1:15 PM
Street Address 501 W. Front Street		Risk Category III	
City/State Roanoke, 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	N/A	Food separated and protected	
2	N/A	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	N/A	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	N/A	Proper hot holding temperatures	
7	IN	No discharge from eyes, nose, and mouth			22	IN	Proper cold holding temperatures	
Preventing Contamination by Hands					23	N/A	Proper date marking and disposition	
8	IN	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records	
9	N/A	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	IN	Food in good condition, safe, and unadulterated			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

Compliance Status			COS	R	Compliance Status	COS	R
Safe Food and Water					Proper Use of Utensils		
30	Pasteurized eggs used where required				43	IN-use utensils: properly stored	
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled	
32	Variances 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	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	Insects, rodents, and animals not present				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	X Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables				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 #25

Establishment #: 24 033

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Kim Lemons

Mar 18 2024

Date

Person in Charge (Signature)

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Freedom Oil #25

Establishment #: 24 033

Person in Charge (Signature)

Mar 18, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

John W. Miller
Inspector (Signature)