

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations		0	Date	1/13/2025					
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	9:56 AM					
Establishment Freedom Oil #47		Phone (309) 365-6138		Email								
Address 601 W. Main Street		City/State El Paso, IL		ZIP Code 61738								
License/Permit # 25 051		Permit Holder Freedom Oil Company		Purpose of Inspection Routine		Risk Category III						
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 the 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/O	Food is separated and protected.					
2	IN	Certified Food Protection Manager (CFPM).			16	IN	Food-contact surfaces; cleaned and sanitized.					
Employee Health												
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.					
4	IN	Proper use of restriction and exclusion.			Time/Temperature Control for Safety							
5	IN	Procedures for responding to vomiting and diarrheal events.			18	N/A	proper cooking time and temperatures.					
Good Hygienic Practices												
6	IN	Proper eating, tasting, drinking, or tobacco product use.			19	N/A	Proper reheating procedures for hot holding.					
7	IN	No discharge from eyes, nose, and mouth.			20	N/A	Proper cooling time and temperature.					
Preventing Contamination by Hands												
8	IN	Hands clean and properly washed.			21	N/A	Proper hot holding temperatures.					
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			22	N/O	Proper cold holding temperatures.					
10	IN	Adequate handwashing sinks are properly supplied and accessible.			23	N/A	Proper date marking and disposition.					
Approved Source												
11	IN	Food obtained from an approved source.			24	N/A	Time as a Public Health Control; procedures and records.					
12	N/O	Food received at the proper temperature.			Consumer Advisory							
13	IN	Food in good condition, safe, and unadulterated.			25	N/A	Consumer advisory is provided for raw/undercooked food.					
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			Highly Susceptible Populations							
GOOD RETAIL PRACTICES												
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												
Mark "X" in the box if the numbered item is not in compliance				Mark "X" in the appropriate box		COS: Corrected on-site during inspection						
R: Repeat violation												
#	X	Compliance Status		COS	R	# X Compliance Status			COS	R		
		Safe Food and Water				Proper Use of Utensils (continued)						
30		Pasteurized eggs are used where required.			44	Utensils, equipment, and linens: properly stored, dried, and handled.						
31		Water and ice from an approved source.			45	Single use/single service articles are properly stored and used.						
32		Variance obtained for specialized processing methods.			46	Gloves used properly.						
Food Temperature Control												
33		Proper cooling methods are used; adequate equipment for temperature control.			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.						
34		Plant food properly cooked for hot holding.			48	Warewashing facilities: installed, maintained, and used; test strips.						
35		Approved thawing methods used.			49	Non-food contact surfaces are clean.						
36		Thermometers are provided and accurate.			Utensils, Equipment, and Vending							
Food Identification												
37		Food properly labeled; original container.			50	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.						
Prevention of Food Contamination												
38		Insects, rodents, and animals not present.			51	Plumbing installed; proper backflow devices.						
39		Contamination is prevented during food preparation, storage, and display.			52	Sewage and wastewater properly disposed.						
40		Personal cleanliness.			53	Toilet facilities: properly constructed, supplied, and cleaned.						
41		Wiping cloths: properly used and stored.			54	Garbage and refuse are properly disposed; facilities are maintained.						
42		Washing fruits, vegetables, and other plant food.			55	Physical facilities installed, maintained, and cleaned.						
Proper Use of Utensils												
43		In-use utensils: properly stored.			56	Adequate ventilation and lighting; designated areas used.						
Food Handler and Allergen Awareness												
57		Food handler training 410 ILCS 625/3.06.			58	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).						
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).										

Person in Charge (Signature) *Jessica Carranza* Date: 1/13/2025

Inspector (Signature) *Paul Wilkins* Follow-up: YES NO (Check one) Follow-up Date: 1/13/2025

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Establishment: Freedom Oil #47

Establishment #: 25 051

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category III food establishment

Food handler certification is required for all food employees without CFPN 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 and valid for three (3) years from date of issuance.

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 safety

CFPM Verification (name, expiration date, ID#): Jessica Carranza

11. **What is the primary purpose of the following statement?**

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Illinois Requirements: Use of non-latex gloves for food handling and preparation 410 ILCS 180/10.
 Appropriate default beverage for children's meal 410 ILCS 620/21.5.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
51	5-205.15 (C) Observed at service sink water faucet leaking from black hose when water faucet turned on and blue rag wrapped around hose. Plumbing shall be maintained in good repair according to the IL Plumbing Code. Please correct this violation within
	90 days at least by next routine inspection.
51	5-205.15 (C) Observed in women's restroom right toilet not working properly and "out-of-order" sign on toilet. 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.

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