

# 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		2	Date	3/13/2025		
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	11:50 AM		
Establishment Freedom Oil #79		Phone (309) 641-0817		Email					
Address 610 E. Mt Vernon Street		City/State Metamora, IL		ZIP Code 61548					
License/Permit # 25 053		Permit Holder Freedom Oil Company		Purpose of Inspection Routine		Risk Category III			
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>									
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item									
Mark "X" in the appropriate box for COS and/or R									
IN: In compliance		OUT: not in compliance		N/O: not observed		N/A: not applicable			
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	OUT	Person in charge present, demonstrates knowledge, and performs duties.	✓		15	N/A	Food is separated and protected.		
2	N/A	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.		
Good Hygienic Practices									
6	IN	Proper eating, tasting, drinking, or tobacco product use.			18	N/A	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	N/A	Proper cooling time and temperature.		
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			21	N/A	Proper hot holding temperatures.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.			22	IN	Proper cold holding temperatures.		
Approved Source									
11	IN	Food obtained from an approved source.			23	N/A	Proper date marking and disposition.		
12	N/O	Food received at the proper temperature.			24	N/A	Time as a Public Health Control; procedures and records.		
13	IN	Food in good condition, safe, and unadulterated.			Consumer Advisory				
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			25	N/A	Consumer advisory is 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 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	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.		Physical Facilities					
Food Identification									
37		Food properly labeled; original container.		50	Hot and cold water available; adequate pressure.				
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) Deann Guerrero Date: 3/13/2025  
 Inspector (Signature) Paul Wilkins (E) Follow-up:  YES  NO (Check one) Follow-up Date: \_\_\_\_\_

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Establishment: Freedom Oil #79

Establishment #: 25 053

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
		Blue Bunny ice cream/RIF	0		

## 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

CFPN Verification (name, expiration date, ID#): Dawn Guerrero

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HACCP Topic: TCS food temperature requirements, proper medicine display/storage requirements, employee health

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.
1	2-102.11 (Pf) Observed person-in-charge did not demonstrate knowledge of the procedures necessary to ensure that medicine is safely displayed/stored and priority violation (#28) noted during inspection. Based on the risks inherent to the food operation, during inspections and upon request the person-in-charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control principles, and the requirements of this Code. The person-in-charge shall demonstrate this knowledge by complying with this Code by having no violations of priority items during the current inspection. Discussed HACCP concepts

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