

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations		2	Date	4/14/2025
		Number of Repeat Risk Factor/ Intervention Violations		0	Time In	1:00 PM
Establishment		Freedom Oil #77/Hunt Brothers Pizza		Phone (309) 354-4559	Email	
Address		211 E. Peoria Street		City/State	Goodfield, IL	
License/Permit #		25 052		Permit Holder	Freedom Oil Company	
				Purpose of Inspection	Routine	
				Risk Category	II	
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

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
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 product 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 are properly supplied and accessible.		
Approved Source				
11	IN	Food obtained from an approved source.		
12	N/O	Food received at the proper temperature.		
13	IN	Food in good condition, safe, and unadulterated.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		

#	Compliance Status		COS	R
Protection from Contamination				
15	IN	Food is separated and protected.		
16	IN	Food-contact surfaces; cleaned and sanitized.		
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
Time/Temperature Control for Safety				
18	N/O	Proper cooking time and temperatures.		
19	N/A	Proper reheating procedures for hot holding.		
20	N/A	Proper cooling time and temperature.		
21	IN	Proper hot holding temperatures.		
22	IN	Proper cold holding temperatures.		X
23	OUT	Proper date marking and disposition.		
24	N/A	Time as a Public Health Control; procedures and records.		
Consumer Advisory				
25	N/A	Consumer advisory is provided for raw/undercooked food.		
Highly Susceptible Populations				
26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
Food/Color Additives and Toxic Substances				
27	N/A	Food additives: approved and properly used.		
28	OUT	Toxic substances are properly identified, stored and used.		X
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 the box if the numbered item is not in compliance

Mark "X" in the appropriate box for COS and/or R

COS: Corrected on-site during inspection

R: Repeat violation

#	X	Compliance Status	COS	R
Safe Food and Water				
30		Pasteurized eggs are used where required.		
31		Water and ice from an approved source.		
32		Variance obtained for specialized processing methods.		
Food Temperature Control				
33		Proper cooling methods are used; adequate equipment for temperature control.		
34		Plant food properly cooked for hot holding.		
35		Approved thawing methods used.		
36	X	Thermometers are provided and accurate.	X	
Food Identification				
37		Food properly labeled; original container.		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present.		
39		Contamination is prevented during food preparation, storage, and display.		
40		Personal cleanliness.		
41	X	Wiping cloths: properly used and stored.		X
42		Washing fruits, vegetables, and other plant food.		
Proper Use of Utensils				
43		In-use utensils: properly stored.		

#	X	Compliance Status	COS	R
Proper Use of Utensils (continued)				
44		Utensils, equipment, and linens: properly stored, dried, and handled.		
45		Single use/single service articles are 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, and used; test strips.		
49	X	Non-food contact surfaces are clean.		
Physical Facilities				
50		Hot and cold water available; adequate pressure.		
51		Plumbing installed; proper backflow devices.		
52		Sewage and wastewater properly disposed.		
53		Toilet facilities: properly constructed, supplied, and cleaned.		
54		Garbage and refuse are properly disposed; facilities are maintained.		
55	X	Physical facilities installed, maintained, and cleaned.		
56	X	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)

Date: 4/14/2025

Inspector (Signature)

Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Page 2 of 3

Establishment: Freedom Oil #77/Hunt Brothers Pizza

Establishment #: 25 052

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: >400

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs/roller grill	155	Shredded cheese/RIC pizza prep	36	Hot dogs/RIC	33
Cheddar sausage/roller grill	156	Beef crumbles/RIC pizza prep	32	Chicken wings/RIC	25
Tornado/roller grill	150	Sausage crumble/RIC pizza prep	27	Iced coffee/coffee unit	39
Pizza/hot-holding	169	Pepperoni/RIC pizza prep	38	Milk/RIC-WIC	40
		Chicken wings/RIC pizza prep	37	Hot dogs/RIC-WIC	41
		Sausage crumbles/RIC	26	Turkey & cheese sandwich/RIC-WIC	40
		Beef crumbles/RIC	23	Chicken salad wrap/RIC-WIC	40
		Cheddar dogs/RIC	35	Ham & cheese sandwich/RIC-WIC	40

NOTES

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

Facility is still classified as a Category II food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM 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.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

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

HACCP Topic: TCS date marking & food storage temperature requirements, no bare hand contact with ready-to-eat food, sanitizing concentrations

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.
23	3-501.17 (Pf) Observed in RIC-WIC Deli Express charbroiled beef patty with cheese, Deli Express white chicken patty with cheese, Market Sandwich chicken caesar wrap, Market Sandwich ranch chicken salad sandwich, and Market Sandwich turkey & cheese sandwich without use-by date or preparation date marked on packages.
	TCS food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date
	or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of 41° F
	or below for a maximum of 7 days (or longer if documentation provided by food manufacturing company. Reviewed HACCP concept with

Food Establishment Inspection Report

Page 3 of 3

Establishment: Freedom Oil #77/Hunt Brothers Pizza Establishment #: 25 052

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	person-in-charge and food employee during inspection. TCS food packages removed and discarded by person-in-charge during inspection.
28	7-301.11 (P) Observed in store aisle windshield washer fluid stored above water bottles on shelf.
	Poisonous or toxic materials shall be stored and displayed for retail sale so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (a) separating the poisonous or toxic materials by spacing or partitioning; and (b) locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Windshield washer fluid removed to exterior of building by person-in-charge and food employee during inspection.
36	4-204.112 (C) Observed in RIC (Hunt Brothers, food prep) temperature measuring device not provided and conspicuous. Cold or hot holding equipment used for Time/Temperature Control for Safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.
	Thermometer provided by food employee during inspection.
41	3-304.14 (C) Observed with quaternary ammonium test strip concentration of quaternary ammonium sanitizer spray bottle measured greater than 400 ppm. Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be: (1) Maintained dry; and (2) Used for no other purpose. (B) Cloths in-use for wiping counters and other equipment surfaces shall be: (1) held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) laundered daily as specified under ¶ 4-802.11(D). (C) Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Spray bottle drained and new quaternary ammonium solution created by food employee during inspection. Recheck = 200-400 ppm and water temperature of 88° F.
49	4-602.13 (C) Observed in WIC gray cooling fan grill covers on BOHN condenser unit 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.
55	6-501.12 (C) Observed in Hunt Brothers Pizza food prep area wall behind pizza oven and light fixture above pizza oven soiled with accumulated debris and dust. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed HVAC ceiling supply vent above pizza oven (Hunt Brothers food prep area) soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils.
	Please correct this violation within 90 days or at least by next routine inspection.
	Make sure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food safety
	The water vending machine is on the NCPWS program and must routinely collect water samples as required
	3-602.12 (C) The permit holder shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer.