

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	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		ZIP Code 61742		
License/Permit # 25 052		Permit Holder Freedom Oil Company			Purpose of Inspection	Routine	Risk Category II

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

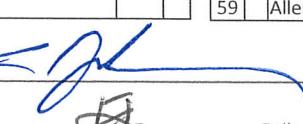
R: repeat violation

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	#	Compliance Status	COS	R		
Supervision				Protection from Contamination					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	IN	Food is separated and protected.			
2	IN	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.		18	N/O	Proper cooking time and temperatures.			
4	IN	Proper use of restriction and exclusion.		19	N/A	Proper reheating procedures for hot holding.			
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/A	Proper cooling time and temperature.			
Good Hygienic Practices				21	IN	Proper hot holding temperatures.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.			
7	IN	No discharge from eyes, nose, and mouth.		23	OUT	Proper date marking and disposition.			
Preventing Contamination by Hands				24	N/A	Time as a Public Health Control; procedures and records.			
8	IN	Hands clean and properly washed.		25	N/A	Consumer Advisory			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		Consumer advisory is provided for raw/undercooked food.					
10	IN	Adequate handwashing sinks are properly supplied and accessible.		Highly Susceptible Populations					
Approved Source				26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
11	IN	Food obtained from an approved source.		27	N/A	Food/Color Additives and Toxic Substances			
12	N/O	Food received at the proper temperature.		28	OUT	Food additives: approved and properly used.			
13	IN	Food in good condition, safe, and unadulterated.		29	N/A	Toxic substances are properly identified, stored and used.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Conformance with Approved Procedures					
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				Utensils, Equipment, and Vending					
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	X	Non-food contact surfaces are clean.			
36	X	Thermometers are provided and accurate.		50		Physical Facilities			
Food Identification				51		Hot and cold water available; adequate pressure.			
37		Food properly labeled; original container.		52		Plumbing installed; proper backflow devices.			
Prevention of Food Contamination				53		Sewage and wastewater properly disposed.			
38		Insects, rodents, and animals not present.		54		Toilet facilities: properly constructed, supplied, and cleaned.			
39		Contamination is prevented during food preparation, storage, and display.		55	X	Garbage and refuse are properly disposed; facilities are maintained.			
40		Personal cleanliness.		56	X	Physical facilities installed, maintained, and cleaned.			
41	X	Wiping cloths: properly used and stored.		57		Adequate ventilation and lighting; designated areas used.			
42		Washing fruits, vegetables, and other plant food.		58		Food Handler and Allergen Awareness			
Proper Use of Utensils				59		Food handler training 410 ILCS 625/3.06.			
43		In-use utensils: properly stored.				Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
						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: _____

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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
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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

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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 polsonous or toxic materials by spacing or partitioning; and (b) locating the polsonous 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.