Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530	No. of Risk Factor/Intervention Violations 1	Date	08/24/2021
	No. of Repeat Risk Factor/Intervention Violations 0	Time In	12:20 PM
		Time Out	1:50 PM
Establishment Freedom Oil #47 / License/Permit # 21 017	Permit Holder Freedom Oil Company	Risk Category III	
Street Address 601 W. Main Street	Purpose of Inspection Routine Inspection		
City/State El Paso, IL / ZIP Code 61738			

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
	Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	N/A	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	Out	Procedures for responding to vomiting and diarrheal events	X	
	Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
	Preventing Contamination by Hands			
8	In	Hands clean and properly washed		
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In	Adequate handwashing sinks properly supplied and accessible		
	Approved Source			
11	In	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	In	Food in good condition, safe, and unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		

	Compliance Status		COS	R
	Protection from Contamination			
15	N/A	Food 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/A	Proper cooking time and temperatures		
19	N/A	Proper reheating procedures for hot holding		
20	N/A	Proper cooling time and temperature		
21	N/A	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	N/A	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
	Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food		
	Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered		
	Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
	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 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

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

			COS	R
		Proper Use of Utensils		
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: 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, & used; test strips		
49	X	Non-food contact surfaces clean		
		Physical Facilities		
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, and clean		
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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Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Chlorine PPM: 100 Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
			Cheese slices/RIC	40			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
5	2-501.11 (Pf) Observed person-in-charge could not locate written procedures for employees to follow when responding to
	discharging of vomitus or fecal matter. Written procedures for responding to vomit/diarrheal event provided during inspection.
38	6-202.16 (C) Observed in back storage room water leaking from ceiling/roof of establishment. Perimeter walls and roofs of a food
	establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.
	Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed at customer beverage dispensing unit (Pepsi) accumulated black substance behind stainless steel splash
	panel on lower right side on hard insulation. Clean all non-food contact surfaces frequently to prevent soil accumulation. Pepsi
	Beverages Company contacted by telephone and work order #130250766 submitted for cleaning of unit.
55	6-201.16 (C) Observed in middle store aisle ceiling tile missing and not attached. Ceiling covering material used in indoor areas
	shall be attached so that they are easily cleanable. Please correct this violation within 90 days or at least by next routine
	inspection.
55	6-201.11 (C) Observed by customer beverage dispensing unit (Pepsi) Manitowoc ice unit positioned above ceiling tiles and hole in
	concrete block wall visible. Walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and
	easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Shauna Bolen

HACCP Topic: TCS food storage temperature requirements, employee health policy requirements, wearing masks

Shauna Bolen
Person in Charge (Signature)

Aug 24, 2021
Date

Paul Wilkes, WCHD EL
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one) **Follow-up Date:**

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category III food establishment
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions,
	grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, ownership, etc.) are planned in the future for this establishment,
	please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Spring 2022
	Food handler certification is required for all food employees who do not already have CFPM or IL FSSM certification. "Food
	employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food
	surfaces. Food handler certification is required 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 and
	within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits;
	no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Make sure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food safety
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection

Shayma Boler
Person in Charge (Signature)

Aug 24, 2021
Date

Paul Wilkins WCHD
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one) **Follow-up Date:**