

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
www.woodfordhealth.org

Permit No.: 17 050 L  
Telephone: 965-2291  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Freedom Oil #77 – Shell

Owner/Agent: Freedom Oil Company

Address: 211 E. Peoria Street

City: Goodfield

ZIP Code: 61742

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
• 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
• 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
• 4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
• 7	X C	4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation					38	X	1	Lighting provided as required – Fixtures shielded
9		2	Handling of food (ice) minimized, methods	•27		5	Water source, safe: hot and cold under pressure	<b>VENTILATION</b>			
10		1	Food (ice) dispensing utensils properly stored					39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				•28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
•11		5	Personnel with infections restricted					40		1	Rooms clean, lockers provided, facilities clean
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>								42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					•45	N/A		Management personnel certified YES _____ NO <u>X</u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock						X		Food handler certification – food employees YES _____ NO <u>X</u>

Temperature: Temp/PPM Chemical: Chlorine/Quaternary ammonium

Hot Foods None Observed

Cold Foods Hot dogs 41° F

Manager Certification No. of: N/A

Landshire sandwiches 41° F

Full-Time Employee: Shayna Adkins

Exp. Date N/A

RIF, RIC, WIC/RIC – OK

Received by/Title

Shayna Adkins

(Signature of Owner or Representative)

Sanitation Score: 92 (100 minus demerits)

Date: 7 February 2017

Time In: 2:15 p.m. Time Out: 3:15 p.m.

Page 1 of 3

By

Paul Wilkins WCHD (EL)  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 050 L

The following remarks supplement the inspection report of: Freedom Oil #77 – Shell

(Establishment Name)

Date: 7 February 2017

Item	Code	Section	Inspection Remarks	Correct by
7			Observed carton of raw eggs stored in WIC/RIC on slotted shelf above ready-to-eat food/drink item (gallon iced tea). Carton of raw eggs removed by female food employee to bottom shelf during inspection.	C
22			Observed accumulated debris and syrup splatter on metal backsplash behind beverage dispensing nozzles of Pepsi beverage dispensing unit.	NRI
37			Observed ceiling tile next to Pepsi beverage dispensing unit missing and not attached.	NRI
38			Observed fluorescent light bulb (left-side & right-side) in donut case without protective light shielding or shatterproof bulb provided.	NRI <b>REPEAT</b>
	750	570	Observed no documentation that female food employees (cashier) or male food employee (cashier) have current IL food handler certification. This establishment has <b>90 DAYS (May 7, 2017)</b> to provide documentation that all food employees without IL FSSM certification have food handler certification.	<b>90 DAYS</b>
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 1 repeat violation was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			Facility is still classified as a Category III, Low Risk establishment.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: February 28 & March 2, 2017	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact 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 must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Wilkins Ward

These remarks have been explained to me and are understood

Shayne Adkins

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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Item	Code	Section	Inspection Remarks	Correct by
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F (use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures)	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Chlorine: 50-100 ppm in tub, immersion for 1 minute 100-200 ppm also for swabbing, moist-wipe cloth, spray bottle - Quat: 200 ppm ppm in tub, immersion for 1 minute 200 ppm for swabbing, moist-wipe cloth, spray bottle (keep bottles labeled & properly stored)	
			- Store raw food on bottom shelves, below ready-to-eat food/drink, to prevent cross-contamination	
			- Store chemicals, toxic items, cleaning supplies, personal care items, etc., on bottom shelves, below single-service items, food, equipment, utensils, etc., to prevent possible contamination	
			- Inspect cans of food & food products for dents and other imperfections upon delivery, prior to placing in storage, and before placing onto display shelf	
			- Ensure outer opening doors to facility are self-closing and tight-fitting to prevent intrusion of insects & rodents and keep all exterior doors closed except when in use	
			- Make sure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food security & safety	

Sanitarian/Environmental Health Inspector Paul Wilkins

These remarks have been explained to me and are understood Shayna Adkins  
(Signature of Owner or Representative)

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