

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	3	Date	06/03/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Freedom Oil #77	License/Permit # 19 050	Permit Holder Freedom Oil Company		Risk Category III	
Street Address 211 E. Peoria Street		Purpose of Inspection Routine Inspection			
City/State Goodfield, IL	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
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	Item
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	In		Procedures for responding to vomiting and diarrheal events
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	Out		Adequate handwashing sinks properly supplied and accessible X
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	Item
Protection from Contamination			
15	In		Food separated and protected
16	Out		Food-contact surfaces; cleaned and sanitized X
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	In		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	Out		Toxic substances 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 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

Compliance Status	COS	R	Item
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

Compliance Status	COS	R	Item
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	X		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48	X		Warewashing facilities: installed, maintained, & used; test strips X
49			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	X		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

Food Establishment Inspection Report

Establishment: Freedom Oil #77

Establishment #: 19 050

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
		Cheese slices/RIC	41	RIF/cashier	-2
		Landshire sandwiches/RIC	41	RIC/west wall	38
		Burrito/RIC	41		
		Bacon/RIC	38		
		Hot dogs/RIC	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-205.11 (Pf) Observed in back storage room hand sink blocked with multiple beverage containers. Hand washing sinks must be accessible at all times. Multiple beverage containers removed from hand sink by female person-in-charge during inspection.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees in back storage room and by cashier. Handwashing signs provided and posted during inspection.
16	4-601.11 (Pf) Observed at customer beverage dispensing unit (Pepsi) ice dispensing spout soiled with accumulated debris and hard water deposits. Ice dispensing spout cleaned and sanitized by female food employee during inspection.
28	7-102.11 (Pf) Observed by cashier spray bottle of clear liquid on shelf without name identifying contents on container. Clear liquid was quaternary ammonium sanitizer and labeled by female person-in-charge during inspection.
38	6-202.15 (C) Observed exterior, outer-opening door (southeast) not completely self-closing and tight-fitting. Exterior doors shall be self-closing, solid and tight fitting, and limited to designed use. Please correct this violation within 90 days or at least by next routine inspection.
47	4-201.11 (C) Observed on donut case right-side door not maintained in good repair and not completely closing without additional adjustment. Please correct this violation within 90 days or at least by next routine inspection.
48	4-302.14 (Pf) Observed test kits or other devices are not available to food employees to measure quaternary ammonium sanitizing solution concentration. Test kit acquired by female person-in-charge during inspection. Use a test kit so food employees can measure concentrations and ensure proper sanitization. Avoid a concentration of sanitizer that is too high, which can be toxic.


CFPM Verification (name, expiration date, ID#): Nicole Baker

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HACCP Topic: TCS food storage temperature requirements, Hepatitis A

Nicole Baker
Person in Charge (Signature)

Jun 3, 2019
Date

Paul Wilke, WOH 
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

