

- 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.: 17 051 L
Telephone: 309-527-6210
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Freedom Oil #47

Owner/Agent: Freedom Oil Company

Address: 601 W. Main Street

City: El Paso

ZIP Code: 61738

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
			FOOD	18		1	Pre-flushed, scraped, soaked				GARBAGE AND REFUSE DISPOSAL
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33	X	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
			FOOD PROTECTION	21		1	Wiping cloths: clean, use restricted				INSECT, RODENT ANIMAL CONTROL
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		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				FLOORS, WALLS AND CEILINGS
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36	X	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		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				LIGHTING
8		2	Food protection during storage, preparation, display, service and transportation				WATER	38		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				VENTILATION
10		1	Food (ice) dispensing utensils properly stored				SEWAGE	39		1	Rooms and equipment - vented as required
			PERSONNEL	*28		4	Sewage and waste water disposal				DRESSING ROOMS
*11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				OTHER OPERATIONS
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
			FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES	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	X	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								Food handler certification - food employees YES <u>X</u> NO ___

Temperature: Temp/PPM Chemical: Chlorine 200 ppm

Hot Foods None Observed

Cold Foods None Observed

Manager Certification No. of: N/A

Full-Time Employee: Jamie Glendenning Exp. Date N/A

RIC, RIF - OK

Received by/Title Jessica Garey
(Signature of Owner or Representative)

Sanitation Score: 95 (100 minus demerits)

Date: 28 September 2017

Time In: 1:15 p.m. Time Out: 2:25 p.m.

Page 1 of 3

By Paul Williams (EL)
(Sanitarian/Environmental Health Inspector)



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 051 L

The following remarks supplement the inspection report of: Freedom Oil #47

(Establishment Name)

Date: 28 September 2017

Item	Code	Section	Inspection Remarks	Correct by
15			Observed on white countertop corner (left side) below beverage dispensing unit rough surface exposed and not maintained in good repair.	NRI
33			Observed exterior garbage dumpster lid propped open at time of inspection.	NRI
36			Observed floor coving damaged and not maintained in good repair in middle wall between front entrance/exit doors.	NRI
37			Observed wall (north) w/ peeling paint along concrete block above service sink.	NRI
37			Observed wall (north) w/ peeling paint along concrete block in back storage room.	NRI REPEAT
			Observed new gaming section on south wall of establishment.	
			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 Spring/Summer 2017 newsletter.	
			Facility is still classified as a Category III, Low Risk establishment.	
			Please note if any future changes (menu, equipment, beer garden, ownership, etc.) are planned for this establishment, please contact WCHD prior to changes occurring for plan review & approval.	
			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: October 3 & 5, 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, WCHD

These remarks have been explained to me and are understood ✓

Jessica Garey
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 051 L

The following remarks supplement the inspection report of: Freedom Oil #47

(Establishment Name)

Date: 28 September 2017

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 chemicals, toxic items, cleaning supplies, personal care items, etc., on bottom shelves, below single-service items, food, equipment, utensils, etc., to prevent possible contamination	
			- 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 was

These remarks have been explained to me and are understood 10 Jessica Garey
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection