

Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530			No. of Risk Factor/Intervention Violations 0	Date 07/27/2023
Establishment Faire Coffee			No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:15 AM
Street Address 128 N. Main Street			Permit Holder Faire Coffee LLC	Time Out 12:40 PM
City/State Eureka, IL			Risk Category II	Purpose of Inspection Routine Inspection

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	Compliance Status	COS	R																																																																																																																																																																																																																																																																																															
Supervision																																																																																																																																																																																																																																																																																																						
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	N/O	Food separated and protected																																																																																																																																																																																																																																																																																															
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																																																																																																															
Employee Health																																																																																																																																																																																																																																																																																																						
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																																																																																																																																																																															
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																	
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	N/O	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations			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				Safe Food and Water			COS	R	Proper Use of Utensils	COS	R	30	Pasteurized eggs used where required				43	In-use utensils: properly stored		31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled		32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used		Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly		34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending			35	Approved thawing methods used				47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			48	Warewashing facilities: installed, maintained, & used; test strips		36	X	Thermometers provided & accurate		X	49	Non-food contact surfaces clean		Food Identification								37	X	Food properly labeled; original container			Physical Facilities			Prevention of Food Contamination								38	Insects, rodents, and animals not present				50	Hot and cold water available; adequate pressure		39	Contamination prevented during food preparation, storage and display				51	Plumbing installed; proper backflow devices		40	Personal cleanliness				52	Sewage and waste water properly disposed		41	Wiping cloths: properly used and stored				53	Toilet facilities: properly constructed, supplied, & cleaned		42	Washing fruits and vegetables				54	Garbage & refuse properly disposed; facilities maintained		Employee Training								57	All food employees have food handler training				55	Physical facilities installed, maintained, and clean		58	Allergen training as required				56	Adequate ventilation and lighting; designated areas used	
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Food Establishment Inspection Report

Page 2 of 3

Establishment: Faire Coffee

Establishment #: 23 125

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
		Peach cream cheese galette/RIC	41		
		Quiche/RIC	40		
		Oatmeal/RIC	40		
		Almond milk/RIC drink prep	40		
		Oat milk/RIC drink prep	40		
		Milk/RIC drink prep	40		
		Chai tea latte mix/RIC drink prep	40		
		Milk/RIC	35		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.		
36	4-204.112 (C) Observed in RIF (Avantco, ice cream) temperature measuring device not provided and conspicuous. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Metal-stem thermometer provided by person-in-charge during inspection.		
37	3-602.11 (C) Observed by cashier pre-packaged in advance of retail sale scones and fruit bread not properly labeled. Food packaged in a food establishment shall be labeled with: (1) the common name of the food, or absent a common name, an adequately descriptive identity statement; (2) If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) an accurate declaration of the net quantity of contents; (4) the name and place of business of the manufacturer, packer, or distributor; and (5) the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please correct this violation within 90 days or at least by next routine inspection.		
47	4-101.19 (C) Observed in RIF (2-door, drink prep area) outside corner of clear plastic container of cut pineapple damaged, sharp surface, and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.		

CFPM Verification (name, expiration date, ID#): Hannah Lindberg

Hannah Lindberg 22107547 - ServSafe Exp. 5/2027	Hannah Schrock 20954311 - ServSafe Exp. 8/2026	Carli Leman 19904960 - ServSafe Exp. 10/2025	Emma Dubois 19882599 - ServSafe Exp. 10/2025
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HACCP Topic: TCS food temperature/date marking requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Jul 27, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Faire Coffee

Establishment #: 23 125

OBSERVATIONS AND CORRECTIVE ACTIONS

Marshall Lindley

Person in Charge (Signature)

Jul 27, 2023

Date

Paul H.
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: