

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations		1	Date	7/17/2025
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	11:10 AM
Establishment Faire Coffee		Phone (309) 501-2170		Email emily@fairecoffee.com			
Address 128 N. Main Street		City/State Eureka, IL		ZIP Code 61530			
License/Permit # 25 100		Permit Holder Faire Coffee LLC		Purpose of Inspection Routine		Risk Category I	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in the appropriate box for COS and/or R

IN: In compliance OUT: not in compliance N/O: not observed N/A: not applicable

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				Protection from Contamination			
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	IN	Food is separated and protected.	
2	IN	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.	
Employee Health				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Time/Temperature Control for Safety	
4	IN	Proper use of restriction and exclusion.		19	N/O	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/A	Proper reheating procedures for hot holding.	
Good Hygienic Practices				21	IN	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	OUT	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper cold holding temperatures.	
Preventing Contamination by Hands				24	IN	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.		25	N/A	Time as a Public Health Control; procedures and records.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		Consumer Advisory			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		26	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source				Highly Susceptible Populations			
11	IN	Food obtained from an approved source.		27	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.		28	IN	Food/Color Additives and Toxic Substances	
13	IN	Food in good condition, safe, and unadulterated.		29	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		30	IN	Toxic substances are properly identified, stored and used.	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in the box if the numbered item is not in compliance

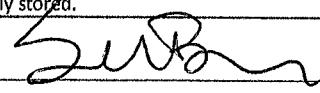
Mark "X" in the appropriate box

COS: Corrected on-site during Inspection

R: Repeat violation

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water					Proper Use of Utensils (continued)				
30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.		
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.		
32		Varlance obtained for specialized processing methods.			46		Gloves used properly.		
Food Temperature Control					Utensils, Equipment, and Vending				
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.		
35		Approved thawing methods used.			49		Non-food contact surfaces are clean.		
36		Thermometers are provided and accurate.			Physical Facilities				
Food Identification					50		Hot and cold water available; adequate pressure.		
37	X	Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.		
Prevention of Food Contamination					52		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness				
Proper Use of Utensils					57		Food handler training 410 ILCS 625/3.06.		
43		In-use utensils: properly stored.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature)



Date:

7/17/2025

Inspector (Signature)





Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Faire Coffee

Establishment #: 25 100

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category II food establishment. If facility chooses to cool down and/or reheat more than two (2)

TCS food items with approved procedures, this facility will be re-classified as a Category I food establishment.

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation.

Food handler certification is required for all food employees without CFPN certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

CFPM Verification (name, expiration date, ID#): Samantha Burmood

Samantha Burwood 2411883 - Always Food Safe Exp. 5/2028	Gianna Kieser 25445782 - ServSafe Exp. 4/2029	Rebecca Handly 23945840 - ServSafe Exp. 5/2028	Emily Wegman 24529038 - ServSafe Exp. 9/2028
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HACCP Topic: TCS food date marking/temperature/cooling down requirements, no bare hand contact with ready-to-eat food, employee health

Illinois Requirements: Use of **non-latex** gloves for food handling and preparation 410 ILCS 180/10.
 Appropriate **default beverage** for children's meal 410 ILCS 620/21.5.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	<p>3-501.16 (P) Observed in RIC (Avantco) internal temperature of seasonal salads measured 46° F & 48° F using a food temperature measuring device with metal-stem. Using a metal-stem thermometer provided at establishment, internal temperature of seasonal salads measured 42° F and 44° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with food cold-holding temperature requirements and discussed HACCP concept with person-in-charge during inspection.</p>

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Establishment #: 25 100