

Food Establishment Inspection Report

Local Health Department and Address CHAMPAIGN-URBANA PUBLIC HEALTH DEPARTMENT 201 W. Kenyon Rd, Champaign, Illinois 61820-7807	No. of P/Pf Violations	2	Date	01/27/2026
	Number of Repeat P/Pf Violations	0	Time In	12:00 PM
			Time Out	01:30 PM

Establishment Dutch Bros. Coffee	Person In Charge Elizabeth Earing, CFPM
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Address 809 W Green ST, URBANA, IL 61801	Inspection Result Red
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Inspection Type Routine Inspection	License/Permit # 6915	Risk Category Category 2
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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.

IN: in compliance OUT: not in compliance NA: not applicable NO: not observed COS: corrected on-site during inspection R: repeat violation

#	I	O	N	A	N	O	Description	COS	R
Supervision									
1	✓						Person in charge present, demonstrates knowledge, and performs duties		
2	✓						Certified Food Protection Manager		
Employee Health									
3	✓						Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	✓						Proper use of restriction and exclusion		
5	✓						Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices									
6	✓						Proper eating, tasting, drinking, or tobacco use		
7	✓						No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands									
8	✓						Hands clean & properly washed		
9	✓						No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10			✓				Adequate handwashing sinks properly supplied and accessible	✓	
Approved Source									
11	✓						Food obtained from approved source		
12					✓		Food received at proper temperature		
13	✓						Food in good condition, safe, & unadulterated		
14				✓			Required records available: molluscan shellfish identification, and parasite destruction		

#	I	O	N	A	N	O	Description	COS	R
Protection from Contamination									
15	✓						Food separated and protected		
16	✓						Food-contact surfaces: cleaned & sanitized		
17	✓						Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety									
18					✓		Proper cooking time & temperatures		
19				✓			Proper reheating procedures for hot holding		
20				✓			Proper cooling time and temperature		
21				✓			Proper hot holding temperatures		
22	✓						Proper cold holding temperatures		
23	✓						Proper date marking and disposition		
24				✓			Time as a Public Health Control; procedures & records		
Consumer Advisory									
25				✓			Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations									
26				✓			Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances									
27				✓			Food additives: approved and properly used		
28	✓						Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures									
29				✓			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.

IN: in compliance OUT: not in compliance NA: not applicable NO: not observed COS: corrected on-site during inspection R: repeat violation

#	I	O	N	A	N	O	Description	COS	R
Safe Food and water									
30	✓						Pasteurized eggs used where required		
31	✓						Water & 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			✓				Insects, rodents, & animals not present		
39	✓						Contamination prevented during food preparation, storage & display		
40	✓						Personal cleanliness		
41			✓				Wiping cloths: properly used & stored		
42	✓						Washing fruit, vegetables and other plant food		
Proper Use of Utensils									
43			✓				In-use utensils: properly stored		

#	I	O	N	A	N	O	Description	COS	R
Proper Use of Utensils Cont.									
44	✓						Utensils, equipment & linens: properly stored, dried, & handled		
45	✓						Single-use/single-service articles: properly stored & used		
46	✓						Gloves used properly		
UTENSILS, EQUIPMENT, AND VENDING									
47		✓					Food & non-food contact surfaces cleanable, properly designed, constructed & used		
48	✓						Warewashing facilities: installed, maintained & used; test strips		
49	✓						Non-food contact surfaces clean		
Physical Facilities									
50		✓					Hot & cold water available; adequate pressure		✓
51	✓						Plumbing installed; proper backflow devices		
52	✓						Sewage & waste water properly disposed		
53	✓						Toilet facilities: properly constructed, supplied, & cleaned		
54	✓						Garbage & refuse properly disposed; facilities maintained		
55		✓					Physical facilities installed, maintained & clean		
56	✓						Adequate ventilation & lighting; designated areas used		
Food Handler and Allergen Awareness									
57	✓						Food handler training 410 ILCS 625/3.06		
58	✓						Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only)		
59	✓						Allergen awareness notice 410 ILCS 625/3.08 (rest. only)		

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CFPM Verification (First name, last name, ID#, expiration date):			
Elizabeth Earing ID #: 40636212 Exp. Date: 01/26/2031			

HACCP Topic: Cold Holding

Illinois Requirements:	<input checked="" type="checkbox"/> Use of non-latex gloves for food handling and preparation 410 ILCS 180/10. <input checked="" type="checkbox"/> Appropriate default beverage for children's meal 410 ILCS 620/21.5.
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item No.	P	Pf	C	R	Violations cited in this report must be corrected within the time frames below.	Correction Date
10		X			<p>Code: 5-202.12 (A) - HANDWASHING SINK- Minimum Temperature (85°F) (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 29.4°C (85°F) through a mixing valve or combination faucet.</p> <p>Violation Observed: At the beginning of the inspection, the hand sinks were provided with hot water exceeding 85 degrees F. By the end of the inspection, the two kitchen hand sinks were provided with water that would not exceed 81.6 degrees F and 80.4 degrees F.</p> <p>COS: The facility was closed due to an inadequate hot water supply.</p>	COS
50		X			<p>Code: 5-103.11 (A) - Water Source/System-Sufficient-Quantity/Availability for Peak Water Demands (A) The water source and system shall be of sufficient capacity to meet the peak water demands of the FOOD ESTABLISHMENT.</p> <p>Violation Observed: At the beginning of the inspection, the hand sinks were provided with hot water exceeding 85 degrees F. By the end of the inspection, the two kitchen hand sinks were provided with water that would not exceed 81.6 degrees F and 80.4 degrees F.</p> <p>COS: The facility was closed due to an inadequate hot water supply.</p>	COS
38			X		<p>Code: 6-202.15 (A) (B) (D) - Outer Openings Protected: (A) Except as specified in (B), (C), and (E) and under (D) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by: (1) Filling or closing holes and other gaps along floors, walls, and ceilings; (2) Closed, tight-fitting windows; and (3) Solid, self-closing, tight-fitting doors. (B) Paragraph (A) of this section does not apply if a FOOD ESTABLISHMENT opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents. (D) Except as specified in (B) and (E) of this section, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.</p> <p>Violation Observed: The air curtain above the drive-thru window was not functioning. According to the PIC, this was caused by a tripped circuit breaker.</p> <p>COS: The PIC restored functionality of the air curtain.</p> <p>There was a small gap at the bottom right of the service door nearest the restroom.</p>	NRI

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41			X	<p>Code: 3-304.14 (B)(1)(2) - Wiping Cloths for Wiping Counters/Other EQUIPMENT Surfaces: Held in Chemical Sanitizer Solution and Laundered Daily. (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under 4-501.114; and (2) Laundered daily as specified under 4-802.11(D).</p> <p>Violation Observed: Wiping cloths were held in buckets of Quat sanitizer at a concentration too low to cause a color change on the inspector's test strips.</p> <p>Note: the wiping cloths were not completely immersed in the sanitizer in the buckets. It is recommended to increase the amount of sanitizer supplied to allow for total immersion of the wiping cloths.</p>	NRI
43			X	<p>Code: 3-304.12 (B) - During Pauses in FOOD preparation or Dispensing, UTENSILS Stored: In Non-TCS FOOD with Handles Above the Top of the FOOD Within Containers or EQUIPMENT that can be Closed. During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored: (B) In FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.</p> <p>Violation Observed: The handle of one of the ice scoops was in contact with the ice in one of the ice bins.</p>	NRI
47			X	<p>Code: 4-202.16 - Non-FOOD CONTACT SURFACES: Cleanability Non-FOOD CONTACT SURFACES shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.</p> <p>Violation Observed: Inverted milk crates were used as shelving near the large chest ice machine and near the 3-compartment sink.</p>	NRI
55			X	<p>Code: 6-501.12 (A) - PHYSICAL FACILITIES Cleaned As Often As Necessary (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</p> <p>Violation Observed: The floor throughout the facility was soiled.</p>	NRI
			X	<p>Code: 6-501.16 - Drying Mops - After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.</p> <p>Violation Observed: A wet mop was stored with the mop head in the basin of the mop sink (not hung to dry).</p>	

NOTES

At 12:51 pm on 1/27/2026, the food service was closed, and the health permit was suspended due to an imminent health hazard (an insufficient hot water supply). All food handling, preparation, and service must cease as of this time. A red Closed placard was posted at a location determined by the health officer. This placard is the property of C-UPHD/ CCPHD and shall not be removed, copied, or altered in any way under penalty of law.

Before reopening, the inspector must verify that the facility restored a sufficient supply of adequately hot water.

Discussion notes:

- 1) The facility is in the process of obtaining additional CFPMs. A CFPM is required to cover all hours of operation.
- 2) Discussed handwashing procedures, including when to wash hands.
- 3) Wiping cloth buckets must be located in a manner that prevents contamination of food and single-use articles. If wiping cloth buckets are stored on the floor, refrain from placing them on food preparation surfaces.
- 4) Quat sanitizer should be used at the concentration range provided on the manufacturer's label.
- 5) Discussed date marking requirements.

Contact me with questions at rpereira@c-uphd.org.

Person in Charge (Signature) Elizabeth Earing, CFPM _____

Inspector (Signature) Rachel Pereira _____

Date: 01/27/2026 _____