

# Food Establishment Inspection Report

<b>Local Health Department and Address</b> CHAMPAIGN-URBANA PUBLIC HEALTH DEPARTMENT 201 W. Kenyon Rd, Champaign, Illinois 61820-7807	<b>No. of P/Pf Violations</b>	0	<b>Date</b>	05/14/2026
	<b>Number of Repeat P/Pf Violations</b>	0	<b>Time In</b>	02:50 PM
			<b>Time Out</b>	03:22 PM

<b>Establishment</b> Penn Station	<b>Person In Charge</b> Jonathan Amaya
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<b>Address</b> 906 W Town Center BLVD, CHAMPAIGN, IL 61822	<b>Inspection Result</b> Yellow
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<b>Inspection Type</b> Reinspection	<b>License/Permit #</b> 2870	<b>Risk Category</b> Category 1
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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	#	I	O	N	A	N	O	Description	COS	R
<b>Supervision</b>										<b>Protection from Contamination</b>									
1	✓						Person in charge present, demonstrates knowledge, and performs duties			15	✓						Food separated and protected		
2	✓						Certified Food Protection Manager			16	✓						Food-contact surfaces: cleaned & sanitized		
<b>Employee Health</b>										<b>Time/Temperature Control for Safety</b>									
3	✓						Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	✓						Proper disposition of returned, previously served, reconditioned & unsafe food		
4	✓						Proper use of restriction and exclusion			18					✓		Proper cooking time & temperatures		
5	✓						Procedures for responding to vomiting and diarrheal events			19					✓		Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>										<b>Consumer Advisory</b>									
6					✓		Proper eating, tasting, drinking, or tobacco use			20					✓		Proper cooling time and temperature		
7	✓						No discharge from eyes, nose, and mouth			21					✓		Proper hot holding temperatures		
<b>Preventing Contamination by Hands</b>										<b>Highly Susceptible Populations</b>									
8					✓		Hands clean & properly washed			22	✓						Proper cold holding temperatures		
9					✓		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	✓						Proper date marking and disposition		
10	✓						Adequate handwashing sinks properly supplied and accessible			24					✓		Time as a Public Health Control; procedures & records		
<b>Approved Source</b>										<b>Food/Color Additives and Toxic Substances</b>									
11	✓						Food obtained from approved source			25					✓		Consumer advisory provided for raw/undercooked food		
12					✓		Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>									
13	✓						Food in good condition, safe, & unadulterated			26					✓		Pasteurized foods used; prohibited foods not offered		
14					✓		Required records available: molluscan shellfish identification, and parasite destruction			27					✓		Food additives: approved and properly used		
<b>GOOD RETAIL PRACTICES</b>										<b>Conformance with Approved Procedures</b>									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										Compliance with variance/specialized process/HACCP									
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	#	I	O	N	A	N	O	Description	COS	R
<b>Safe Food and water</b>										<b>Proper Use of Utensils Cont.</b>									
30	✓						Pasteurized eggs used where required			44	✓						Utensils, equipment & linens: properly stored, dried, & handled		
31	✓						Water & ice from approved source			45	✓						Single-use/single-service articles: properly stored & used		
32	✓						Variance obtained for specialized processing methods			46	✓						Gloves used properly		
<b>Food Temperature Control</b>										<b>UTENSILS, EQUIPMENT, AND VENDING</b>									
33	✓						Proper cooling methods used; adequate equipment for temperature control			47	✓						Food & non-food contact surfaces cleanable, properly designed, constructed & used		
34	✓						Plant food properly cooked for hot holding			48	✓						Warewashing facilities: installed, maintained & used; test strips		
35	✓						Approved thawing methods used			49	✓						Non-food contact surfaces clean		
36	✓						Thermometers provided & accurate			<b>Physical Facilities</b>									
<b>Food Identification</b>										<b>Food Handler and Allergen Awareness</b>									
37	✓						Food properly labeled; original container			50	✓						Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>										<b>Food Handler and Allergen Awareness</b>									
38	✓						Insects, rodents, & animals not present			51	✓						Plumbing installed; proper backflow devices		
39	✓						Contamination prevented during food preparation, storage & display			52	✓						Sewage & waste water properly disposed		
40	✓						Personal cleanliness			53	✓						Toilet facilities: properly constructed, supplied, & cleaned		
41	✓						Wiping cloths: properly used & stored			54	✓						Garbage & refuse properly disposed; facilities maintained		
42	✓						Washing fruit, vegetables and other plant food			55	✓						Physical facilities installed, maintained & clean		
<b>Proper Use of Utensils</b>										<b>Food Handler and Allergen Awareness</b>									
43	✓						In-use utensils: properly stored			56	✓						Adequate ventilation & lighting; designated areas used		
										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)		

# Food Establishment Inspection Report

<b>CFPM Verification (First name, last name, ID#, expiration date):</b>			
ID #:			
Exp. Date:			

**HACCP Topic: Cold Holding**

- 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 No.	P	Pf	C	R	Violations cited in this report must be corrected within the time frames below.	Correction Date
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**NOTES**

During today's reinspection it was verified that all Priority (P), Priority foundation (Pf), and Core (C) violations from the routine inspection conducted on 4/29/2026 were corrected.

The health permit was reinstated at approximately 3:22 p.m. The red Closed placard was replaced with a yellow Food Safety Alert placard. A follow-up inspection will be conducted in approximately 10 business days to verify that the submitted long-term corrective action plan adequately maintains compliance for all P and Pf violations observed during the routine inspection conducted on 4/29/2026. If the facility remains in compliance, a green inspection notice placard will be issued upon completion of the follow-up inspection. If the facility is cited for any repeat P or Pf violations, a red inspection notice placard will be issued and further corrective action will be required.

Contact the inspector with questions at [rpereira@c-uphd.org](mailto:rpereira@c-uphd.org).

Person in Charge (Signature) Jonathan Amaya Date: 05/14/2026

Inspector (Signature) Rachel Pereira, Wynter Sherrill