

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	1	Date	03/17/2026
	Number of Repeat P/Pf Violations	0	Time In	03:20 PM
			Time Out	03:50 PM

Establishment Domino's No. 2924	Person In Charge Alexa Leveque, Assistant Manager
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Address 1803 W Kirby AVE, CHAMPAIGN, IL 61821	Inspection Result Yellow
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Inspection Type Follow Up Site Visit	License/Permit # 2198	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

#	IN	OUT	NA	NO	Description	COS	R	#	IN	OUT	NA	NO	Description	COS	R
Supervision								Protection from Contamination							
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		
Employee Health								Time/Temperature Control for Safety							
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		
Good Hygienic Practices								Consumer Advisory							
6	✓				Proper eating, tasting, drinking, or tobacco use			20	✓				Consumer advisory provided for raw/undercooked food		
7	✓				No discharge from eyes, nose, and mouth			21	✓				Proper cooling time and temperature		
Preventing Contamination by Hands								Highly Susceptible Populations							
8	✓				Hands clean & properly washed			22	✓				Pasteurized foods used; prohibited foods not offered		
9	✓				No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	✓				Proper hot holding temperatures		
10	✓				Adequate handwashing sinks properly supplied and accessible			24	✓				Proper cold holding temperatures		
Approved Source								Food/Color Additives and Toxic Substances							
11	✓				Food obtained from approved source			25	✓				Proper date marking and disposition		
12	✓				Food received at proper temperature			26	✓				Time as a Public Health Control; procedures & records		
13	✓				Food in good condition, safe, & unadulterated			27	✓				Consumer advisory provided for raw/undercooked food		
14	✓				Required records available: molluscan shellfish identification, and parasite destruction			28	✓				Food additives: approved and properly used		
GOOD RETAIL PRACTICES								Conformance with Approved Procedures							
								29 ✓ Compliance with variance/specialized process/HACCP							

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

#	IN	OUT	NA	NO	Description	COS	R	#	IN	OUT	NA	NO	Description	COS	R
Safe Food and water								Proper Use of Utensils Cont.							
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		
Food Temperature Control								UTENSILS, EQUIPMENT, AND VENDING							
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			Physical Facilities							
Food Identification								Food Handler and Allergen Awareness							
37	✓				Food properly labeled; original container			50	✓				Hot & cold water available; adequate pressure		
Prevention of Food Contamination								Food Handler and Allergen Awareness							
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		
Proper Use of Utensils								Food Handler and Allergen Awareness							
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)							

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CFPM Verification (First name, last name, ID#, expiration date):			
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
51	X				<p>Code: 5-202.14 - Backflow or Backsiphonage Device: Standard - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.</p> <p>Violation Observed: The atmospheric vacuum breaker at the mop sink was leaking when the water was turned on.</p>	03/31/2026

NOTES

A Violation Correction Form (VCF) was issued during the routine inspection completed on 02/17/2026 for the repair of the atmospheric vacuum breaker at the mop sink by 03/03/2026. A site visit was completed on 03/03/2026 and it was found that the atmospheric vacuum breaker on the mop sink was not repaired. The VCF was extended to 03/17/2026. During the site visit completed today, 03/17/2026, it was found that the atmospheric vacuum breaker on the mop sink was still not repaired. At approximately 3:50PM, A Yellow Food Safety Alert Placard was posted due to non-compliance and failure to take corrective action as required. Please repair the atmospheric vacuum breaker at the mop sink by 03/31/2026. Failure to complete repairs by the due date will result in the posting of a Red Closed Placard at which time the facility must cease all food handling, preparation, and service. Contact tingram-winston@c-uphd.org EXT. 2936 once repairs have been completed.

Person in Charge (Signature) Alexa Leveque, Assistant Manager

Date: 03/17/2026

Inspector (Signature) T'Prinn Ingram-Winston