

# 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>	03/20/2026
	<b>Number of Repeat P/Pf Violations</b>	0	<b>Time In</b>	10:00 AM
			<b>Time Out</b>	11:00 AM

<b>Establishment</b> Hissho Sushi @ Schnucks 720	<b>Person In Charge</b> Nicole Ippolito
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<b>Address</b> 200 N Vine ST, URBANA, IL 61802	<b>Inspection Result</b>
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<b>Inspection Type</b> Construction	<b>License/Permit #</b> 6954	<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

#	IN	OUT	NA	NO	Description	COS	R	#	IN	OUT	NA	NO	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	✓				Consumer advisory provided for raw/undercooked food		
7	✓				No discharge from eyes, nose, and mouth			21	✓				Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>								<b>Highly Susceptible Populations</b>							
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		
<b>Approved Source</b>								<b>Food/Color Additives and Toxic Substances</b>							
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		
<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							
<b>IN:</b> in compliance <b>OUT:</b> not in compliance <b>NA:</b> not applicable <b>NO:</b> not observed <b>COS:</b> corrected on-site during inspection <b>R:</b> repeat violation															

#	IN	OUT	NA	NO	Description	COS	R	#	IN	OUT	NA	NO	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>								50	✓				Hot & cold water available; adequate pressure		
37	✓				Food properly labeled; original container			51	✓				Plumbing installed; proper backflow devices		
<b>Prevention of Food Contamination</b>								52	✓				Sewage & waste water properly disposed		
38	✓				Insects, rodents, & animals not present			53	✓				Toilet facilities: properly constructed, supplied, & cleaned		
39	✓				Contamination prevented during food preparation, storage & display			54	✓				Garbage & refuse properly disposed; facilities maintained		
40	✓				Personal cleanliness			55	✓				Physical facilities installed, maintained & clean		
41	✓				Wiping cloths: properly used & stored			56	✓				Adequate ventilation & lighting; designated areas used		
42	✓				Washing fruit, vegetables and other plant food			<b>Food Handler and Allergen Awareness</b>							
<b>Proper Use of Utensils</b>								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)		

# Food Establishment Inspection Report

**CFPM Verification (First name, last name, ID#, expiration date):**

ID #:			
Exp. Date:			

**HACCP Topic:**

- 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**

Facility has made violation corrections from previous inspection. Facility can receive permit once application and fees are submitted and approved.

Person in Charge (Signature) Nicole Ippolito

Date: 03/20/2026

Inspector (Signature) Jennifer Schroeder