

Food Establishment Inspection Report

Local Health Department and Address CHAMPAIGN COUNTY PUBLIC HEALTH DEPARTMENT 201 W. Kenyon Rd, Champaign, Illinois 61820-7807	No. of P/Pf Violations	5	Date	06/09/2026
	Number of Repeat P/Pf Violations	2	Time In	12:45 PM
			Time Out	02:45 PM

Establishment Wok	Person In Charge Xiong Ren, CFPM
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Address 703 Eastwood DR, MAHOMET, IL 61853	Inspection Result Yellow
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Inspection Type Routine Inspection	License/Permit # 1493	Risk Category 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
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	✓						Proper cooling time and temperature		
7	✓						No discharge from eyes, nose, and mouth			21	✓						Proper hot holding temperatures		
Preventing Contamination by Hands										Highly Susceptible Populations									
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		
Approved Source										Food/Color Additives and Toxic Substances									
11	✓						Food obtained from approved source			25	✓						Consumer advisory provided for raw/undercooked food		
12	✓						Food received at proper temperature			Conformance with Approved Procedures									
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		
										28		✓					Toxic substances properly identified, stored, & used	✓	
										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	#	I	O	N	A	N	O	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										50	✓						Hot & cold water available; adequate pressure		
37	✓						Food properly labeled; original container			51	✓						Plumbing installed; proper backflow devices		
Prevention of Food Contamination										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			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)		

Food Establishment Inspection Report

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Notes	Item	Location	Temp	Notes
crab rangoon	make-table	56°F		egg roles	bottom cold table	45°F	
egg roles	make-table	53°F		fried/breaded chicken	make-table	54°F	
sweet/sour chicken	make-table	53°F					

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

Xiong Ren ID #: 26162470 Exp. Date: 09/05/2029			
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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
22	X			X	<p>Code: 3-501.16 (A) (2) - TCS FOODS: Cold Holding 41°F or Less: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under 3-501.19, and except as specified under (B) and in (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: (2) At 5°C (41°F) or less.</p> <p>Violation Observed: 1. In the top of the make table: A tray of eggrolls was resting on containers (above the cooling level of the make table cooler) at 52.7 degrees F; A metal pan of sweet/sour chicken was at 53.2 degrees F; A bowl of crab rangoon(above the cooling level of the make table cooler) at 56.1 degrees F; A metal pan(filled above the load limit) at 54.1 degrees F.</p> <p>COS: The PIC stated these had been placed in the cold table before opening at 11am. The inspector granted these items a 1 time TPHC and to discard the remainder of the food at 3:00pm(R3).</p> <p>2. In the bottom of the make-table cooler, a tray of crab rangoon was temping at 45.1 degrees F.</p> <p>COS: The PIC stated these had been made this morning, placed in the walk in cooler to cool, and then placed in the cold table at 11:30am. The PIC then moved the tray to the walk-in cooler.</p> <p>Note: The outside thermometer showed 34 degrees F. Internally, multiple items had temped below 41 degrees F.</p> <p>(R3): This is the fourth consecutive routine inspection that this violation has been documented. As a result, a Yellow Food Safety Alert Placard was posted, and a Compliance Meeting was scheduled. *See the Inspection Comments at the end of the report.</p>	COS

Food Establishment Inspection Report

28	X			<p>Code: 7-201.11 - POISONOUS OR TOXIC MATERIALS Stored - POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE SERVICE and SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning; and (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.</p> <p>Violation Observed: 1. There was a bottle of hand sanitizer stored next to containers of soy sauce. 2. There were two bottles of hand sanitizer stored next to straws and above lids. COS: The PIC removed the hand sanitizer.</p>	COS
52	X			<p>Code: 5-402.11 (A) - EQUIPMENT Drains-Direct Connection (A) Except as specified in (B), (C), and (D) of this section, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed.</p> <p>Violation Observed: The soda drain lines extended down into the floor drain. VCF: Cut to provide a 1 inch air gap by 6/23/2026.</p>	06/23/2026
16		X	X	<p>Code: 4-601.11 (A) - (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</p> <p>Violation Observed: 1) Three of the containers of spices (on the spice rack near the wok stove) had heavy, dried, (brown and orange) food deposits on them. The plastic spoons in each container also had dried food deposits. COS: The containers were emptied and sent to the dish area to be washed, rinsed, sanitized and air-dried. The PIC discarded the plastic spoons. 2) Metal and plastic containers holding sauces (next to and on the spice rack near the wok stove) had encrusted food deposits on them. COS: This container was sent to the dish sink to be washed, rinsed, sanitized, and air-dried. The sauces were discarded. 3. Pots and pans sitting on the bottom of the prep table were soiled with dried food debris and grease. COS: The PIC scrubbed, washed, rinsed and sanitized the pots and pans(R1)</p> <p>*(R1): This is the second consecutive routine inspection in which this violation has been documented. *See the Inspection Comments at the end of the report.</p>	
			X	<p>Code: 4-602.11 (E) - (E) Except when dry cleaning methods are used as specified under 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles; (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</p> <p>Violation Observed: The ice machine ice bin had a build-up of mineral deposits on the interior wall (not in contact with the ice)(R3).</p>	COS
			X	X	<p>Code: 4-602.12 (B) - Microwave Oven-Interior and Seals-Cleaning Frequency: (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.</p> <p>Violation Observed: The microwave was soiled with grease and food debris on the inside and outside.</p>

Food Establishment Inspection Report

48		X		<p>Code: 4-302.14 - SANITIZING Solutions: Testing Devices: Test Kit or Other Device: A test kit or other device that accurately measures the concentration in MG/L of SANITIZING solutions shall be provided.</p> <p>Violation Observed: The establishment had no working test strips to test the sanitizer's ppm. VCF: Please provide test strips and send evidence by 6/23/2026.</p>	06/23/2026
44		X		<p>Code: 4-903.11 (A)(1)(2)(3) - Storing Clean Items: EQUIPMENT, UTENSILS, LINENS. (A) Except as specified in (D) of this section, cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.</p> <p>Violation Observed: The cutting boards were stored behind the faucet on the 3 compartment sink.</p>	NRI
45		X	X	<p>Code: 4-903.11 (C) - Protection of SINGLE-SERVICE and SINGLE-USE ARTICLES: Storing. (C) SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under (A) of this section and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.</p> <p>Violation Observed: Several stacks of single service cups in the front area were stored exposed, not protected by a dispenser or a sleeve (R2).</p>	NRI
45		X	X	<p>Code: 4-904.11 (A)3 - SINGLE-SERVICE & SINGLE-USE ARTICLES: Preventing Contamination: Handling, Displaying, and Dispensing. UTENSILS: Handled, Displayed, and Dispensed. (A) SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented.</p> <p>Violation Observed: The roll of paper towels at the back kitchen hand sink was not in a dispenser (R3).</p>	NRI
47		X	X	<p>Code: 4-101.19 - Non-FOOD CONTACT SURFACES of EQUIPMENT: Material: Construction and Repair. NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.</p> <p>Violation Observed: The racks were rusted in the make table cooler and walk-in cooler (R9) and some racks were chipped in the walk-in freezer (R2). The rack to the right of the hand sink was rusted (R4).</p>	NRI
47		X	X	<p>Code: 4-501.11 (B) - EQUIPMENT Components (doors, seals, hinges, fasteners, and kick plates): Maintain in Good Repair and Adjustment: (B) EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</p> <p>Violation Observed: Two of the door seals were torn on the make table cooler(R1).</p>	NRI
49		X	X	<p>Code: 4-601.11 (C) - Non-FOOD CONTACT SURFACES-EQUIPMENT: Clean (C) Non-FOOD CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p> <p>Violation Observed: The following non-food contact surfaces were soiled: Some racks in the walk-in cooler (R9); The exterior of the fryers (R8); The bottom shelf of the prep table by the make table cooler (R6); The back of the wok stove (R4); The top shelf above the make table cooler (R4); The ladder near the walk-in cooler (R4); The door seals, interior edges, and door frames of the make table cooler (R3); The wire rack to the left of the 3-compartment sink(R2); The top of the paper towel dispenser above the kitchen hand sink (R2); The exterior of the ice machine (R2); The outside of the white containers holding dry goods; The cart holding spices/sauces; The seal to the walk-in cooler.</p>	NRI

Food Establishment Inspection Report

55			X	X	<p>Code: 6-501.11 - PHYSICAL FACILITIES: In Poor Repair - PHYSICAL FACILITIES shall be maintained in good repair.</p> <p>Violation Observed: The lower front doorway (under the door sill / step) of the walk-in cooler was heavily corroded, no longer smooth or easily cleanable(R1) and buckling.</p>	NRI
			X	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 following physical facility areas were soiled: The floor/floor edges in the walk in cooler (R8); The floor under the ice machine (R6); The floor in the walk-in freezer (R5); The ceiling vents near the cook line (R4); The floor under the back dry storage racks (to the right of the ice machine)(R4) and the floor under the front dry storage racks (near the entry to the restrooms)(R4); The wall-mounted shelf above the 3-compartment sink (R3); The mechanical air curtain (R3); The floor near the mop sink (R2); The wall opposite the back door (R2); The walls in the walk-in cooler(R1); The top of the water heater(R1); The door to the walk-in freezer(R1); The interior, light shields, and fire suppression lines in the ventilation hood(R1).</p>	

NOTES

*(R1): A further repeat of this violation at the next routine inspection would require the completion of a root cause questionnaire and a plan for long term correction. Please implement active managerial controls to ensure correction of this food safety concern is maintained between now and the next routine inspection.

*(R3): A Yellow Food Safety Alert Placard was posted due to the repeated violation. You are required to attend a Compliance Meeting regarding this matter. The meeting has been scheduled for Friday June 12th at 9:00am.

Bring your proposed written long-term corrective actions for the (R3) violation to the compliance meeting.

Contact mwalters@c-uphd.org with any questions.

Person in Charge (Signature) Xiong Ren, CFPM

Inspector (Signature) Micah Walters

Date: 06/09/2026