

# Food Establishment Inspection Report

|   |   |   |                 |            |
|---|---|---|-----------------|------------|
| <b>Local Health Department and Address</b><br>CHAMPAIGN-URBANA PUBLIC HEALTH DEPARTMENT<br>201 W. Kenyon Rd, Champaign, Illinois 61820-7807 | <b>No. of P/Pf Violations</b>           | 0 | <b>Date</b>     | 03/11/2026 |
|   | <b>Number of Repeat P/Pf Violations</b> | 0 | <b>Time In</b>  | 04:53 PM   |
|   |   |   | <b>Time Out</b> | 04:53 PM   |

|                                    |  |
|------------------------------------|--|
| <b>Establishment</b> Smoothie King | <b>Person In Charge</b> Ravi "Rajesh" Savy |
|------------------------------------|--|

|  |                                 |
|--|---------------------------------|
| <b>Address</b> 1912 Round Barn RD Unit A RD, Champaign, IL 61821 | <b>Inspection Result</b><br>Red |
|--|---------------------------------|

|  |                                 |                                    |
|--|---------------------------------|------------------------------------|
| <b>Inspection Type</b><br>Follow Up Site Visit | <b>License/Permit #</b><br>3721 | <b>Risk Category</b><br>Category 2 |
|--|---------------------------------|------------------------------------|

## 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   | ✓ |   |   |   |   |   | Consumer advisory provided for raw/undercooked food                            |     |   |
| 7  | ✓ |   |   |   |   |   | No discharge from eyes, nose, and mouth   |     |   | <b>Highly Susceptible Populations</b>            |   |   |   |   |   |   |  |     |   |
| <b>Preventing Contamination by Hands</b> |   |   |   |   |   |   |   |     |   | <b>Food/Color Additives and Toxic Substances</b> |   |   |   |   |   |   |  |     |   |
| 8  | ✓ |   |   |   |   |   | Hands clean & properly washed   |     |   | 21   | ✓ |   |   |   |   |   | Proper hot holding temperatures  |     |   |
| 9  | ✓ |   |   |   |   |   | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   |     |   | 22   | ✓ |   |   |   |   |   | Proper cold holding temperatures   |     |   |
| 10                                       | ✓ |   |   |   |   |   | Adequate handwashing sinks properly supplied and accessible                                   |     |   | 23   | ✓ |   |   |   |   |   | Proper date marking and disposition  |     |   |
| <b>Approved Source</b>                   |   |   |   |   |   |   |   |     |   | <b>Conformance with Approved Procedures</b>      |   |   |   |   |   |   |  |     |   |
| 11                                       | ✓ |   |   |   |   |   | Food obtained from approved source  |     |   | 24   | ✓ |   |   |   |   |   | Time as a Public Health Control; procedures & records                          |     |   |
| 12                                       | ✓ |   |   |   |   |   | Food received at proper temperature   |     |   | <b>Consumer Advisory</b>                         |   |   |   |   |   |   |  |     |   |
| 13                                       | ✓ |   |   |   |   |   | Food in good condition, safe, & unadulterated   |     |   | 25   | ✓ |   |   |   |   |   | Consumer advisory provided for raw/undercooked food                            |     |   |
| 14                                       | ✓ |   |   |   |   |   | Required records available: molluscan shellfish identification, and parasite destruction      |     |   | <b>Highly Susceptible Populations</b>            |   |   |   |   |   |   |  |     |   |
| <b>GOOD RETAIL PRACTICES</b>             |   |   |   |   |   |   |   |     |   | <b>Food/Color Additives and Toxic Substances</b> |   |   |   |   |   |   |  |     |   |

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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| #                                       | 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> |   |   |   |   |   |   |   |     |   | 51   | ✓ |   |   |   |   |   | Plumbing installed; proper backflow devices                                       |     |   |
| 38                                      | ✓ |   |   |   |   |   | Insects, rodents, & animals not present                                 |     |   | 52   | ✓ |   |   |   |   |   | Sewage & waste water properly disposed  |     |   |
| 39                                      | ✓ |   |   |   |   |   | Contamination prevented during food preparation, storage & display      |     |   | 53   | ✓ |   |   |   |   |   | Toilet facilities: properly constructed, supplied, & cleaned                      |     |   |
| 40                                      | ✓ |   |   |   |   |   | Personal cleanliness  |     |   | 54   | ✓ |   |   |   |   |   | Garbage & refuse properly disposed; facilities maintained                         |     |   |
| 41                                      | ✓ |   |   |   |   |   | Wiping cloths: properly used & stored                                   |     |   | 55   | ✓ |   |   |   |   |   | Physical facilities installed, maintained & clean                                 |     |   |
| 42                                      | ✓ |   |   |   |   |   | Washing fruit, vegetables and other plant food                          |     |   | 56   | ✓ |   |   |   |   |   | Adequate ventilation & lighting; designated areas used                            |     |   |
| <b>Proper Use of Utensils</b>           |   |   |   |   |   |   |   |     |   | <b>Food Handler and Allergen Awareness</b> |   |   |   |   |   |   |   |     |   |
| 43                                      | ✓ |   |   |   |   |   | In-use utensils: properly stored  |     |   | 57   | ✓ |   |   |   |   |   | Food handler training 410 ILCS 625/3.06   |     |   |
| <b>GOOD RETAIL PRACTICES</b>            |   |   |   |   |   |   |   |     |   | 58   | ✓ |   |   |   |   |   | Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only)               |     |   |
| <b>GOOD RETAIL PRACTICES</b>            |   |   |   |   |   |   |   |     |   | 59   | ✓ |   |   |   |   |   | Allergen awareness notice 410 ILCS 625/3.08 (rest. only)                          |     |   |

