

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	0	Date	05/11/2026
	Number of Repeat P/Pf Violations	0	Time In	11:00 AM
			Time Out	11:23 AM

Establishment Cravings	Person In Charge
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Address 603 S Wright ST, CHAMPAIGN, IL 61820	Inspection Result Green
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Inspection Type Follow Up Site Visit	License/Permit # 6798	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
Supervision									
1	✓						Person in charge present, demonstrates knowledge, and performs duties		
2	✓						Certified Food Protection Manager		
Employee Health									
3	✓						Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	✓						Proper use of restriction and exclusion		
5	✓						Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices									
6	✓						Proper eating, tasting, drinking, or tobacco use		
7	✓						No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands									
8	✓						Hands clean & properly washed		
9	✓						No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	✓						Adequate handwashing sinks properly supplied and accessible		
Approved Source									
11	✓						Food obtained from approved source		
12	✓						Food received at proper temperature		
13	✓						Food in good condition, safe, & unadulterated		
14	✓						Required records available: molluscan shellfish identification, and parasite destruction		

#	I	O	N	A	N	O	Description	COS	R
Protection from Contamination									
15	✓						Food separated and protected		
16	✓						Food-contact surfaces: cleaned & sanitized		
17	✓						Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety									
18	✓						Proper cooking time & temperatures		
19	✓						Proper reheating procedures for hot holding		
20	✓						Proper cooling time and temperature		
21	✓						Proper hot holding temperatures		
22	✓						Proper cold holding temperatures		
23	✓						Proper date marking and disposition		
24	✓						Time as a Public Health Control; procedures & records		
Consumer Advisory									
25	✓						Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations									
26	✓						Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances									
27	✓						Food additives: approved and properly used		
28	✓						Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures									
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
Safe Food and water									
30	✓						Pasteurized eggs used where required		
31	✓						Water & ice from approved source		
32	✓						Variance obtained for specialized processing methods		
Food Temperature Control									
33	✓						Proper cooling methods used; adequate equipment for temperature control		
34	✓						Plant food properly cooked for hot holding		
35	✓						Approved thawing methods used		
36	✓						Thermometers provided & accurate		
Food Identification									
37	✓						Food properly labeled; original container		
Prevention of Food Contamination									
38	✓						Insects, rodents, & animals not present		
39	✓						Contamination prevented during food preparation, storage & display		
40	✓						Personal cleanliness		
41	✓						Wiping cloths: properly used & stored		
42	✓						Washing fruit, vegetables and other plant food		
Proper Use of Utensils									
43	✓						In-use utensils: properly stored		

#	I	O	N	A	N	O	Description	COS	R
Proper Use of Utensils Cont.									
44	✓						Utensils, equipment & linens: properly stored, dried, & handled		
45	✓						Single-use/single-service articles: properly stored & used		
46	✓						Gloves used properly		
UTENSILS, EQUIPMENT, AND VENDING									
47	✓						Food & non-food contact surfaces cleanable, properly designed, constructed & used		
48	✓						Warewashing facilities: installed, maintained & used; test strips		
49	✓						Non-food contact surfaces clean		
Physical Facilities									
50	✓						Hot & cold water available; adequate pressure		
51	✓						Plumbing installed; proper backflow devices		
52	✓						Sewage & waste water properly disposed		
53	✓						Toilet facilities: properly constructed, supplied, & cleaned		
54	✓						Garbage & refuse properly disposed; facilities maintained		
55	✓						Physical facilities installed, maintained & clean		
56	✓						Adequate ventilation & lighting; designated areas used		
Food Handler and Allergen Awareness									
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

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
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NOTES

Today's follow-up inspection was conducted to verify the effectiveness of the Food Safety Management System implemented following the routine inspection from 4/23/2026, during which 10 or more Priority (P) and/or Priority foundation (Pf) violations were documented.

No repeat Priority (P) or Priority foundation (Pf) violations were found during today's follow-up inspection. The yellow placard was replaced with a green placard with markings that reflect the routine inspection conducted on 4/23/2026.

Contact me with questions at rpereira@c-uphd.org.

Person in Charge (Signature) _____

Date: 05/11/2026

Inspector (Signature) Rachel Pereira, Micah Walters