

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	03/30/2026
		Number of Repeat P/Pf Violations	0	Time In	04:50 PM
Establishment Wyndham Garden		Person In Charge Rebecca, CFPM			
Address 1001 W Killarney ST, URBANA, IL 61801				Inspection Result Yellow	
Inspection Type Follow Up Site Visit		License/Permit # 3100		Risk Category Category 1	

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	✓						Consumer advisory provided for raw/undercooked food		
7	✓						No discharge from eyes, nose, and mouth			Highly Susceptible Populations									
Preventing Contamination by Hands										Food/Color Additives and Toxic Substances									
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		
Approved Source										Conformance with Approved Procedures									
11	✓						Food obtained from approved source			24	✓						Time as a Public Health Control; procedures & records		
12	✓						Food received at proper temperature			Consumer Advisory									
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			Highly Susceptible Populations									
GOOD RETAIL PRACTICES										Food/Color Additives and Toxic Substances									

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
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										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		
Proper Use of Utensils										Food Handler and Allergen Awareness									
43	✓						In-use utensils: properly stored			57	✓						Food handler training 410 ILCS 625/3.06		
GOOD RETAIL PRACTICES										58	✓						Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only)		
GOOD RETAIL PRACTICES										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
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NOTES

The establishment has failed to complete appropriate corrective actions for the Violation Correction Form issued on 2/27/2026. The VCF required that sufficient lighting be provided in the food prep and ware washing spaces of the kitchen. Today, the green placard was removed, and a yellow placard/inspection result was given.

If corrections are not completed on or before 4/10/2026, the facility may face permit suspension until the VCF has been fulfilled. At that point, a RED will be posted, and the food service must close.

Person in Charge (Signature) Rebecca, CFPM

Date: 03/30/2026

Inspector (Signature) Rami Wilson