

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	2	Date	04/30/2026
	Number of Repeat P/Pf Violations	1	Time In	08:45 AM
			Time Out	11:15 AM

Establishment Accolade Healthcare of Savoy	Person In Charge Walter Combs, CFPM
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Address 302 Burwash AVE, SAVOY, IL 61874	Inspection Result Red
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Inspection Type Routine Inspection	License/Permit # 3671	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)		

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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Notes	Item	Location	Temp	Notes
oatmeal	Metro hot holding cabinet	131°F		scrambled eggs	Metro hot holding cabinet	109°F	

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

Walter Combs ID #: k7-k1gike2 Exp. Date: 08/03/2029	Brittany Aker ID #: 1962326 Exp. Date: 01/09/2028	Jennifer Applebaum ID #: 24000008 Exp. Date: 05/15/2028	Richard Rogers ID #: 22176089 Exp. Date: 04/16/2030
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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
21	X			X	<p>Code: 3-501.16 (A) (1) - TCS FOODS: Hot Holding 135°F or above, except roasts 130°F or above: (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: (1)At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in 3-401.11(B) or reheated as specified in 3-403.11(E) may be held at a temperature of 54°C (130°F) or above.</p> <p>Violation Observed: Plates of scrambled eggs (109°F) and oatmeal (131°F) located in the "Metro" hot holding cabinet on the cookline were below 135°F (R4). It was noted that the temperature on the holding cabinet was 145°F and the door seals were in poor repair. An employee stated that the cabinet was originally set to 175°F but that the cabinet was accidentally set to a lower temperature.</p> <p>Temporary Correction: The PIC discarded the remaining items in the holding cabinet. The facility was closed and cannot reopen until further correction action is taken.</p> <p>(R4): This is the fifth consecutive routine inspection that this violation has been documented. As a result, a Red Closed Placard was posted. *See the Inspection Comments at the end of the report.</p>	COS
13		X			<p>Code: 3-202.15 - FOOD Condition-Packages - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.</p> <p>Violation Observed: A can of diced pears and a can of fruit mix located in the dry storage room were dented along the sealed edges of the cans.</p> <p>COS: Both cans were moved to the area designated for damaged cans.</p>	COS
47			X		<p>Code: 4-201.1142 - EQUIPMENT and UTENSILS shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.</p> <p>Violation Observed: Some of the racks were rusted in the walk-in freezer. The base of the "Hobart" floor mixer was chipping paint.</p>	NRI
			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: The door seals on the "Metro" hot holding cabinet were in poor repair.</p>	

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49	X	X	<p>Code: 4-601.11 (B) - Cooking/Baking EQUIPMENT-FOOD CONTACT SURFACES-Free From (B) The FOOD CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.</p> <p>Violation Observed: The interior of the "Southbend" 2-door stacked ovens had baked-on residue (R3). The "HATCO" toaster was soiled with cooked on food debris.</p>	NRI
	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 were soiled: the bottom interior of the "Hobart" 2-door reach-in cooler; the bottom interior of the 4-door "Delfield" cooler; the top of the juice dispenser; the bottom interior of the "U-Star" freezer (R1).</p>	
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 caulk was in poor repair at the handwashing sink on the cookline. The wall directly behind the door to the dry storage room was in poor repair. There were several, screw-sized holes in the wall by the dish machine.</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 areas were soiled: The floor edges under the dish machine; the floor edges under the 2-compartment prep sink (R3); the floor edges in the walk-in cooler (R2); the caulking behind the pre-rinse sink in the warewashing area (R2); the wall behind the dish machine (R2); the racks next to the juice machine; the floor edges in the dry storage room.</p>	

NOTES

*(R4): At 11:15 AM on 04/30/26, the food service was closed and the health permit was suspended due to an inadequate food safety management system. All food handling, preparation, and service must cease as of this time. A Red Closed Placard was posted at a location determined by the health officer. This placard is the property of C-UPHD/ CCPHD and shall not be removed, copied, or altered in any way under penalty of law. Due to the R4 repeat violation, the health authority will pursue administrative and/ or judicial remedies against the food establishment and/or permit holder. A request for reinspection was left with the PIC.

Contact: tingram-winston@c-uphd.org EXT. 2936

Person in Charge (Signature) Walter Combs, CFPM

Date: 04/30/2026

Inspector (Signature) T'Prinn Ingram-Winston