

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	04/09/2026
	Number of Repeat P/Pf Violations	0	Time In	03:45 PM
			Time Out	04:00 PM

Establishment Penn Station	Person In Charge Noah Patterson, CFPM
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Address 906 W Town Center BLVD, CHAMPAIGN, IL 61822	Inspection Result Green
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Inspection Type Follow Up Site Visit	License/Permit # 2870	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

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

This site visit verified that hot water was restored to the facility. The water at the hand sinks were > 85 degrees F and the water at the 3-compartment sink was > 110 degrees F. The health permit was reinstated and the facility was approved to re-open. The red "Closed" placard was replaced with a green "Satisfactory Compliance" placard with markings that reflect the most recent routine inspection from 9/25/2025.

Contact rpereira@c-uphd.org with questions or concerns.

Person in Charge (Signature) Noah Patterson, CFPM

Date: 04/09/2026

Inspector (Signature) Rachel Pereira