

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	12	Date	04/23/2026
	Number of Repeat P/Pf Violations	5	Time In	11:00 AM
			Time Out	01:45 PM

Establishment Cravings	Person In Charge Chi Sze Tho, CFPM
-------------------------------	---

Address 603 S Wright ST, CHAMPAIGN, IL 61820	Inspection Result Yellow
---	------------------------------------

Inspection Type Routine Inspection	License/Permit # 6798	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		✓					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

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Notes	Item	Location	Temp	Notes
Cooked Chicken	Walk-in cooler	77°F	Covered with mylar.				

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

Nengxing Chen ID #: 26414351 Exp. Date: 10/23/2029	Chi Sze Tho ID #: 27918243 Exp. Date: 09/05/2030
--	--

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.
-------------------------------	---

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

Food Establishment Inspection Report

8	X	X	<p>Code: 2-301.1 - When to Wash-After Other Activities Contaminating Hands FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLESERVICE and SINGLE-USE ARTICLES and: (I) After engaging in other activities that contaminate the hands.</p> <p>Violation Observed: An employee used their hands to push a rolling trash can and then continued cutting carrots without first washing their hands (R1).</p> <p>COS: The employee was directed to wash their hands and don gloves, and they did so.</p> <p>(R1): This is the second consecutive routine inspection in which this violation has been documented. *See the Inspection Comments at the end of the report.</p>	COS
	X	X	<p>Code: 2-301.12 (A) - Cleaning Procedure-Hands and Arms: (A) Except as specified in (D) of this section, FOOD EMPLOYEES shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a HANDWASHING SINK that is equipped as specified under 5-202.12 and Subpart 6-301.</p> <p>Violation Observed: As noted in violation 2-301.15, employees rinsed their hands under water without soap at the 3-compartment sink and prep sink rather than washing their hands with soap at a designated handwashing sink. An employee used a soiled apron as a paper towel.</p> <p>COS: The employees were educated and redirected to the hand sink to appropriately wash and dry their hands.</p> <p>Note: This is not a repeat violation.</p>	
	X	X	<p>Code: 2-301.15 - Where to Wash-Hands and Arms FOOD EMPLOYEES shall clean their hands in a HANDWASHING SINK or APPROVED automatic handwashing facility and may not clean their hands in a sink used for FOOD preparation or WAREWASHING, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.</p> <p>Violation Observed: 1) An employee rinsed their hands at the 3-compartment sink for < 5 seconds without soap, dried their hands using their visibly soiled apron, and then began handling baskets at the fryers.</p> <p>COS: The employee was redirected to the hand sink where they washed their hands for at least 20 seconds using soap and then dried their hands appropriately with a disposable paper towel.</p> <p>2) An employee rinsed their hands at the prep sink for < 5 seconds without soap.</p> <p>COS: The employee was redirected to the hand sink where they washed their hands for at least 20 seconds using soap.</p> <p>Note: This is not a repeat violation.</p>	

Food Establishment Inspection Report

15	X		X	<p>Code: 3-302.11 (A) (2) - Cross Contamination-Separating Raw Animal Foods by EQUIPMENT/Areas/Times (A) FOOD shall be protected from cross contamination by: (2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: (a) Using separate EQUIPMENT for each type, or (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, and (c) Preparing each type of FOOD at different times or in separate areas.</p> <p>Violation Observed: 1. Raw chicken was stored over raw fish in the walk-in cooler. 2. Raw ground beef was stored over cooked fried chicken in the walk-in cooler.</p> <p>COS: The raw chicken was moved to the bottom shelf by the PIC and he was educated on preventing cross contamination.</p> <p>Note: this violation is not a repeat.</p>	COS
	X		X	<p>Code: 3-302.11 (A)(1)(a-c) - Cross Contamination-Separating Raw Animal FOODS from RTE FOODS or Fruits/Vegetables Before Washed (A)FOOD shall be protected from cross contamination by: (1) Except as specified in (1)(d), separating raw animal FOODS during storage, preparation, holding, and display from: (a)Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables,(b)Cooked READY-TO-EAT FOOD, and (c)Fruits and vegetables before they are washed.</p> <p>Violation Observed: Raw chicken was stored above an open container of soy sauce. COS: The PIC moved the raw chicken to the bottom shelf.</p> <p>(R1): This is the second consecutive routine inspection in which this violation has been documented. *See the Inspection Comments at the end of the report.</p>	
16	X			<p>Code: 4-501.114 (A) - (Manual/Mechanical WAREWASHING-SANITIZING-Chlorine-Use Instructions:Temperature/pH/Concentration/Hardness. (A) A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA- registered label use instructions, and shall be used as follows: (A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart in the Food Code.</p> <p>Violation Observed: The solution in the sanitizer basin of the 3-compartment sink did not have a detectable concentration (0 ppm), as indicated by no color change on the test strip. "Clean" containers were excessively wet on the dry storage rack, indicating that they were recently washed.</p> <p>COS: The chlorine sanitizer concentration was increased to 50 ppm. Recently cleaned equipment and utensils must be recleaned.</p>	COS
		X		<p>Code: 4-601.11 (A) - (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</p> <p>Violation Observed: There were stacked metal pans in clean dish storage and a knife stored on the knife rack with food debris. COS: The items were sent to back to the 3-compartment sink to be washed, rinsed and sanitized.</p>	
20	X		X	<p>Code: 3-501.14 (A) - Cooling - Cooked TCS FOODS: (A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled: (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); and (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less.</p> <p>Violation Observed: As stated in violation #33, there was a container of cooked chicken covered in mylar that was at 76.6F at 11:15 AM. The PIC stated that the chicken had been prepared around 9:00am. The chicken had failed to cool to 70 degrees F within 2 hours. COS: The PIC was educated on proper cooling and the chicken was discarded.</p> <p>(R1): This is the second consecutive routine inspection in which this violation has been documented. *See the Inspection Comments at the end of the report.</p>	COS

Food Establishment Inspection Report

52	X			<p>Code: 5-402.11 (A) - EQUIPMENT Drains-Direct Connection (A) Except as specified in (B), (C), and (D) of this section, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed.</p> <p>Violation Observed: The ice machine drain line and prep sink drain line extended below the flood rim of the floor drain. An appropriate air gap of at least 1-inch was not provided.</p> <p>VCF: Correct by 4:00 PM on 5/7/2026.</p>	05/07/2026
1		X	X	<p>Code: 2-103.11 (A-P) - Person In Charge Duties (A-P) Verify Person-In-Charge is able to ensure compliance with Food Code.</p> <p>Violation Observed: Due to the number of Priority (P) and Priority foundation (Pf) violations cited during today's routine inspection (including 5 repeated Priority/Priority foundation violations), it was evident that the PIC was unable to ensure compliance with the FDA Food Code as it relates to their food establishment (R1).</p> <p>VCF: Provide an adequate Food Safety Management System that provides immediate and long-term corrective action for all the Priority (P) and Priority foundation (Pf) violations noted during today's routine inspection by 4:00 pm on 5/7/2026.</p> <p>(R1): This is the second consecutive routine inspection in which this violation has been documented. *See the Inspection Comments at the end of the report.</p>	05/07/2026
33		X	X	<p>Code: 3-501.15 (A) - (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods.</p> <p>Violation Observed: There was pan wrapped in mylar that contained cooling chicken that was 76.6F in the walk-in cooler. The PIC stated the chicken had been cooked around 9:00am. The temperature of the chicken was taken at 11:15am. It had not gotten to 70 degrees F within two hours (R1).</p> <p>COS: The PIC discarded the chicken and was educated on cooling methods.</p> <p>(R1): This is the second consecutive routine inspection in which this violation has been documented. *See the Inspection Comments at the end of the report.</p>	COS
45		X		<p>Code: 4-903.12 (A)(2) - Protection of SINGLE-SERVICE and SINGLE-USE ARTICLES: Prohibition. Prohibition: Equipment, Utensils, Linens, Single-use in Toilet Rooms: (A) Except as specified in (B) of this section, cleaned and SANITIZED EQUIPMENT, UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES may not be stored: (2) In toilet rooms</p> <p>Violation Observed: There were a bulk supply of disposable towels, 2oz cups and 2oz lids stored in the women's restroom. COS: The single use items were removed.</p>	COS
			X	<p>Code: 4-904.11 (A)3 - SINGLE-SERVICE & SINGLE-USE ARTICLES: Preventing Contamination: Handling, Displaying, and Dispensing. UTENSILS: Handled, Displayed, and Dispensed. (A) SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented.</p> <p>Violation Observed: Water cups that were available to grab were not protected.</p>	
43		X	X	<p>Code: 3-304.12 (F) - During Pauses in FOOD preparation or Dispensing, UTENSILS Stored: In a Clean Container with Water of at Least 135°F. During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored: (F) In a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7).</p> <p>Violation Observed: The rice scoop was stored in a metal cup without hot water(R2).</p>	NRI

Food Establishment Inspection Report

44			X			<p>Code: 4-903.11 (B)(1)(2) - Storing Clean EQUIPMENT and UTENSILS: Protected, Self-Draining, Covered, or Inverted. (B) Clean EQUIPMENT and UTENSILS shall be stored as specified under (A) of this section and shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.</p> <p>Violation Observed: Metal pans were stacked wet, not air dried.</p>	NRI
47			X	X		<p>Code: 4-101.19 - Non-FOOD CONTACT SURFACES of EQUIPMENT: Material: Construction and Repair. NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.</p> <p>Violation Observed: The food storage racks inside the walk-in cooler were rusted(R1). The grease trap was rusted in areas(R1). The storage shelves holding dry goods were rusty. The bottom of the prep table with the can opener was rusted.</p>	NRI
49			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: All door seals of cold holding equipment was soiled (make table cooler, 2-door reach-in cooler , walk-in cooler, 1-door reach-in cooler and 1-door reach-in freezer) (R1). The elevated shelving throughout the kitchen area was soiled with dust. The outside of cooking equipment was soiled with food residue.</p>	NRI
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 tile flooring was cracked under cook's line equipment(R1). The floor was cracked by the reach in cooler/freezer. The flooring was in disrepair under the 3-compartment sink. There were screw size holes above the 3-compartment sink. The 3-compartment sink caulk was in disrepair.</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 floor around the coved base, ceiling tiles, ceiling vents and walls were soiled.</p>	
			X	X		<p>Code: 6-501.16 - Drying Mops - After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.</p> <p>Violation Observed: The mop was stored in the men's restroom on the ground, not hung to dry.</p>	

NOTES

A total of 10 or more P/Pf Violations were cited during the inspection. As a result, a Yellow Food Safety Alert Placard was posted at the facility. A Corrective Action Plan for Food Safety was left with the CFPM/PIC.

Correct all Priority (P) and Priority foundation (Pf) violations cited in the report. A follow-up inspection will be conducted to verify compliance in approximately 10 business days. IF VIOLATIONS ARE FOUND IN ANY OF THE SAME PRIORITY (P) or PRIORITY FOUNDATION (Pf) CATEGORIES DURING THE FOLLOW-UP INSPECTION, THEN THE FOOD SERVICE WILL BE CLOSED AND A RED PLACARD WILL BE POSTED.

*(R1): A further repeat of this violation at the next routine inspection would require the completion of a root cause questionnaire and a plan for long term correction. Please implement active managerial controls to ensure correction of this food safety concern is maintained between now and the next routine inspection.

Return VCF corrections by 4 pm on 5/7/2026.

Please contact rpereira@c-uphd.org with any questions or concerns.

Person in Charge (Signature) Chi Sze Tho, CFPM

Inspector (Signature) Rachel Pereira, Micah Walters

Date: 04/23/2026