

Food Establishment Inspection Report

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| Local Health Department and Address CHAMPAIGN-URBANA PUBLIC HEALTH DEPARTMENT 201 W. Kenyon Rd, Champaign, Illinois 61820-7807 | No. of P/Pf Violations | 3 | Date | 05/15/2026 |
| | Number of Repeat P/Pf Violations | 1 | Time In | 10:45 AM |
| | | | Time Out | 11:45 AM |

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| Establishment Peking Garden | Person In Charge Xue Qing Chen, CFPM |
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| Address 206 N Randolph, CHAMPAIGN, IL 61820 | Inspection Result Red |
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| Inspection Type Routine Inspection | License/Permit # 1105 | 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 | | | Food/Color Additives and Toxic Substances | | | | | | | | | | | |
| 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 | | | Conformance with Approved Procedures | | | | | | | | | | | |
| | | | | | | | | | | 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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| CFPM Verification (First name, last name, ID#, expiration date): | | | |
| Xue Quing Chen ID #: 153943 Exp. Date: 02/14/2029 | | | |

HACCP Topic: Cold Holding

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| 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 |
|----------|---|----|---|---|--|-----------------|
| 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: A large, stainless steel container of raw beef was stored above a stainless steel container of raw shrimp in the 2-door reach-in cooler located at the East wall of the kitchen.</p> <p>COS: The PIC arranged the cooler so that the raw shrimp was stored above the raw beef.</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: Several stainless steel containers of raw meat (beef, chicken, shrimp) located in the 2-door reach-in cooler at the East wall of the kitchen were stored above several bins of soy sauce (R1).</p> <p>COS: The PIC arranged the cooler so that raw foods were stored beneath RTE food and produce by order of internal cook temperature.</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> | |
| 6 | | | X | X | <p>Code: 2-401.11 (A) - Employee Eating, Drinking, or Using Tobacco: (A) Except as specified in (B) of this section, an EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.</p> <p>Violation Observed: Employee's water bottles and bowls of food were stored on the prep table directly next to the two rice cookers (R1).</p> | NRI |

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| 38 | | | X | <p>Code: 6-202.15 (A) (B) (D) - Outer Openings Protected: (A) Except as specified in (B), (C), and (E) and under (D) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by: (1) Filling or closing holes and other gaps along floors, walls, and ceilings; (2) Closed, tight-fitting windows; and (3) Solid, self-closing, tight-fitting doors. (B) Paragraph (A) of this section does not apply if a FOOD ESTABLISHMENT opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents. (D) Except as specified in (B) and (E) of this section, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.</p> <p>Violation Observed: There was a gap along the bottom left corner of the exit door (daylight visible) (R3).</p> | NRI |
| | | | X | <p>Code: 6-501.112 - Removing Dead or Trapped Pests: PREMISES-Pests Controlled to Eliminate Presence-Methods: The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by: (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under 7-202.12, 7-206.12, and 7-206.13.</p> <p>Violation Observed: Several live roaches were found in the kitchen and behind the front counter, including both adults and nymphs, indicating an active roach infestation. There were several dead roaches in different life stages throughout the kitchen, including a dead roach located inside of the 2-door reach-in cooler at the East wall of the kitchen, and behind the front counter.</p> | |
| 39 | | | X | <p>Code: 3-305.11 (A) (B) (C) - FOOD Storage: Preventing Contamination from the PREMISES: (A) Except as specified in (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. (B) FOOD in packages and working containers may be stored less than 15 cm (6 inches) above the floor on case lot handling EQUIPMENT as specified under 4-204.122. (C) Pressurized BEVERAGE containers, cased FOOD in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.</p> <p>Violation Observed: Several boxes of shortening liquid and frying oil were stored directly on the floor throughout the kitchen.</p> | NRI |
| 47 | | | 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 seal was in poor repair in the 2-door upright refrigerator located at the East wall of the kitchen.</p> | NRI |
| 49 | | | 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 exterior of the stove (R3); The cart with spices (R2); The sides of the wok stove/fryer (R3); the interior of the "Amana" microwave; the bottom interior of the "Argus" 2-door reach-in freezer.</p> | NRI |

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| 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: There were several unsealed holes on the walls and ceilings throughout the kitchen.</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 floors and floor edges were heavily soiled with food debris and grease build-up throughout the kitchen, including the floor beneath equipment on the cookline (R3); The fire suppression lines in the ventilation hood (R2); The ventilation hood filters (R4); The caulk at the 3-compartment sink.</p> | |
| 56 | X | | <p>Code: 6-202.11 (A) - Protective Light Shielding (A) Except as specified in (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</p> <p>Violation Observed: The shield on the ceiling light above the 2-door reach-in cooler located at the East wall of the kitchen was partially hanging from the light, exposing the bulbs.</p> | NRI |
| | X | | <p>Code: 6-303.11 - Light Intensity - The light intensity shall be: (A) At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning; (B) At least 215 lux (20 foot candles): (1) At a surface where FOOD is provided for CONSUMER self-service such as buffets and salad bars or where fresh produce or PACKAGED FOODS are sold or offered for consumption, (2) Inside EQUIPMENT such as reach-in and under-counter refrigerators; and (3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, WAREWASHING, and EQUIPMENT and UTENSIL storage, and in toilet rooms; and (C) At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.</p> <p>Violation Observed: The kitchen was dimly lit.</p> | |

NOTES

*(R1): A further repeat of the #15 Cross-Contamination 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.

At approximately 11:45 AM on 05/15/2026, the food service was closed, and the health permit was suspended due to an imminent health hazard. 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.

Prior to re-opening, the facility must submit 2 consecutive pest control reports stating no roach activity is present in the facility. The pest control reports must be at least 7 days apart. A site visit where no roach activity is observed must also be completed by the inspector prior to re-opening.

Please contact tingram@c-uphd.org EXT. 2936 with any questions or concerns

Person in Charge (Signature) Xue Qing Chen, CFPM

Date: 05/15/2026

Inspector (Signature) T'Prinn Ingram-Winston