

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	17	Date	04/29/2026
	Number of Repeat P/Pf Violations	2	Time In	10:00 AM
			Time Out	02:00 PM

Establishment Penn Station	Person In Charge Joe Jones (CFPM) & Nik Shreeves (employee)
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Address 906 W Town Center BLVD, CHAMPAIGN, IL 61822	Inspection Result Red
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Inspection Type Routine Inspection	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			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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TEMPERATURE OBSERVATIONS

Item	Location	Temp	Notes	Item	Location	Temp	Notes
Blanched fries	speed rack	86°F		Blanched fries	speed rack	115°F	
Blanched fries	speed rack	114°F		Raw Chicken (Thawing)	3-compartment sink	47°F	
Raw Chicken (Thawing)	3-compartment sink	55°F					

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

Joe Jones ID #: 24597924 Exp. Date: 09/29/2028			
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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
8	X				<p>Code: 2-301.12 (B) - Cleaning Procedure-Order-Hands and Arms (B) FOOD EMPLOYEES shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms: (1) Rinse under clean, running warm water; (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers; (4) Thoroughly rinse under clean, running warm water; and (5) Immediately follow the cleaning procedure with thorough drying using a method as specified under 6-301.12.</p> <p>Violation Observed: An employee was observed washing their hands without soap at the rear handsink and proceeding to dry their hands on soiled clothing.</p> <p>COS: The inspector demonstrated proper handwashing procedures, then observed the employee washing and drying their hands in an appropriate manner.</p>	COS
	X				<p>Code: 2-301.14 (H) - When to Wash-Before Donning Gloves 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: (H) Before donning gloves to initiate a task that involves working with FOOD.</p> <p>Violation Observed: An employee entered the kitchen and began putting on gloves without first washing their hands.</p> <p>COS: The employee was directed to wash their hands and they did so.</p>	
		X				

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13	X			<p>Code: 3-101.11 - FOOD Condition-Safe/Unadulterated/Honestly Presented - FOOD shall be safe, unADULTERATED, and, as specified under 3-601.12, honestly presented.</p> <p>Violation Observed: There were boxes of lemons with heavy mold presence and potatoes in the fry prep area contaminated with mold and blight. There were 4 molded whole tomatoes in a bulk bin of tomatoes in the reach-in refrigerator.</p> <p>COS: The PIC discarded all moldy food items.</p>	COS
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 kitchen ice machine drain line was resting directly on the grated floor drain. The PIC was shown the direct connection and stated that they will communicate the issue to management to fix it.</p> <p>Temporary COS: The facility was closed and cannot reopen until further correction action is taken.</p> <p>Please provide evidence of a 1-inch air gap between the drain line and the floor drain.</p>	COS
1		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: The PIC was unable to ensure compliance with the food code as demonstrated by the number of Priority (P) and Priority foundation (Pf) violations (including repeat P/Pf violations) documented during today's routine inspection.</p> <p>Temporary COS: The facility was closed and cannot reopen until further correction action is taken.</p> <p>Submit a Food Safety Management System (FSMS) with adequate corrections for all violations on today's inspection.</p>	COS
5		X		<p>Code: 2-501.11 - Vomiting/Diarrhea Clean-up Written Procedures: A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter.</p> <p>Violation Observed: The facility did not have written procedures for body fluid clean-up readily accessible.</p> <p>COS: The inspectors supplied vomit/diarrhea/body fluid clean-up written procedures.</p>	COS
10		X		<p>Code: 5-205.11 (A) - HANDWASHING SINK Accessible (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.</p> <p>Violation Observed: The rear hand sink was blocked and rendered inaccessible by a wheeled oil filtration device at the beginning of the inspection. The PIC stated that it had been there since opening.</p> <p>COS: The PIC moved the oil filtration device to a more appropriate location to restore hand sink accessibility.</p>	COS

23	X	<p>Code: 3-501.17 (A) - RTE-TCS FOODs: On-Premises Preparation & Hold Cold >24 Hours: Date Marking: (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under 3-502.12, and except as specified in (E) and (F) of this section, refrigerated, READY-TO -EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.</p> <p>Violation Observed: Date marking was not being used in the facility. Several packages of opened sliced deli meat (such as ham and turkey) prepared yesterday were not date marked in the 1-door make table reach-in refrigerator. Cooked/cooled fries prepared yesterday were not date labeled in the 2-door counter-style refrigerator.</p> <p>COS: The PIC discarded the fries due to unapproved cooling. The PIC was educated on date marking procedures.</p>	COS
24	X	<p>Code: 3-501.19 (A) (1) - TPHC-Working Supply Before Cooking or RTE for Display-Written Procedures (A) Except as specified under (D) of this section, if time without temperature control is used as the public health control for a working supply of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD before cooking, or for READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is displayed or held for sale or service: (1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: (a) Methods of compliance with Subparagraphs (B)(1)-(4) or (C)(1)-(5) of this section; and (b) Methods of compliance with 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control.</p> <p>Violation Observed: At the beginning of the inspection, there were 3 trays of blanched fries sitting on a speed rack at room temperature. The fries on the trays were 86.2 to 115.3 degrees F. According to the PIC, the fries were prepared approximately 30-35 minutes ago. The PIC completed preparing a fourth tray of blanched fries and added them to the speed rack at 10:20 AM. This facility does not have approval to use Time as a Public Health Control for holding TCS food outside of temperature control for extended periods of time.</p> <p>Note: The trays were not time marked.</p> <p>COS: The PIC discarded the 3 trays of fries prepared > 30 minutes ago. The fourth tray of fries was allowed for 30-minute use. Discussed 30-minute working supply allowance for fries.</p>	COS

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28	X	X	<p>Code: 7-102.11 - Working Containers-POISONOUS OR TOXIC MATERIALS-Common Name Label - Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</p> <p>Violation Observed: There were two unlabeled spray bottles of degreaser in the facility, one near the mop sink and one below the fryers.</p> <p>COS: The PIC identified the product in the spray bottles and labelled the bottles appropriately.</p>	COS
	X	X	<p>Code: 7-201.11 - POISONOUS OR TOXIC MATERIALS Stored - POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE SERVICE and SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning; and (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.</p> <p>Violation Observed: There was a spray bottle of glass cleaner on the racks in the back by the mop sink with the spray nozzle facing directly at an in-use open box of single use disposable gloves (used for food preparation).</p> <p>COS: The PIC moved the spray bottle to an appropriate location and discarded the potentially contaminated gloves.</p> <p>(R2): This is the third consecutive routine inspection that this violation has been documented. *See the Inspection Comments at the end of the report.</p>	
	X	X	<p>Code: 7-204.11 - SANITIZERS CFR Requirements - Chemical SANITIZERS, including chemical sanitizing solutions generated on-site, and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall: (A) Meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions), or (B) Meet the requirements as specified in 40 CFR 180.2020 Pesticide Chemicals Not Requiring a Tolerance or Exemption from Tolerance-Non-food determinations.</p> <p>Violation Observed: Quat sanitizer exceeded 500 ppm in a wiping cloth bucket.</p> <p>COS: The PIC was educated and diluted the Quat sanitizer to 200 ppm.</p>	
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: The facility is not permitted or equipped to cool hot TCS foods, but there were three containers of cooked/cooled French fries in the under-counter refrigerator near the fryer from a previous day (R1). COS: The PIC discarded the French fries. There was discussion about the facility being allowed a 30-minute working supply of fries during busy times, but the facility must immediately cease the cooling of hot TCS foods.</p> <p>(R1): This is the second consecutive routine inspection that this violation has been documented. *See the Inspection Comments at the end of the report.</p>	COS

35	X		<p>Code: 3-501.13 (A) (B) (C) - TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be thawed: (A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or (B) Completely submerged under running water: (1) At a water temperature of 21°C (70°F) or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or (4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under 3-401.11(A) or (B) to be above 5°C (41°F), for more than 4 hours including: (a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F); (C) As part of a cooking process if the FOOD that is frozen is: (1) Cooked as specified under 3-401.11(A) or (B) or 3-401.12, or (2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process;</p> <p>Violation Observed: There was a 3lb bag of raw chicken thawing in a colander under cold running water, but not completely submerged in cold water in the central compartment of the 3-compartment sink. Some portions of the chicken were between 47 and 55 degrees F.</p> <p>COS: An employee discarded the chicken and cleaned and sanitized the 3-compartment sink. The employee was educated on thawing procedures.</p>	COS
16		X	<p>Code: 4-602.11 (E) - (E) Except when dry cleaning methods are used as specified under 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles; (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</p> <p>Violation Observed: 1) There were small spots of pink and black build-up consistent with mold and bacterial growth on the ice machine's interior upper white plastic panel (not touching the ice) (R1). 2) There was heavy build-up of potato residue on the wall-mounted potato slicer (not in use) (R1). 3) There was mold on the exterior of the ice chute on the self-service soda machine in the dining room</p> <p>Note: This violation was NOT Corrected On Site (COS).</p>	COS
	X		<p>Code: 4-702.11 - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.</p> <p>Violation Observed: The deli slicer was heavily soiled with food debris (cheese). According to the PIC, the slicer is cleaned after each use. The PIC stated that the slicer is cleaned using detergent only, not sanitizer.</p> <p>COS: The PIC was educated on food contact surface cleaning procedures, and the slicer was cleaned appropriately.</p>	

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 of the back service door.</p>	COS
			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: There were live and dead fruit flies and drain flies throughout the kitchen and dining areas of the facility in large numbers.</p> <p>Temporary COS: The facility was closed until further appropriate corrective action is taken.</p> <p>The facility must submit 2 consecutive pest control reports no less than 7 days apart demonstrating no pest (fly) activity in the facility.</p>	
47			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 following were rusted: The racks inside the 3-door under-counter cooler (R7); The dry storage racks (R7); The racks inside 2-door counter-style refrigerator (R2); The racks inside of the 1-door make table refrigerator. A plastic container holding lettuce in a reach-in refrigerator was in poor repair with pieces missing and sharp edges (safety hazard).</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 following door seals were torn: In the 3-door counter-style refrigerator (R7); In the 2-door under-counter cooler (R3); In the 1-door make table refrigerator near the grill (R2); In the 2-door counter-style refrigerator.</p>	
			X	<p>Code: 4-501.12 - Cutting Surfaces: Maintain in Good Repair: Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.</p> <p>Violation Observed: Both make table cooler cutting boards had deep, soiled, stained black grooves.</p>	

49			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. Violation Observed: The conveyor oven had baked-on food debris (R1).</p>	NRI
			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. Violation Observed: The following were soiled: The interior and door seals of the 3-door under-counter cooler (R2); The racks near the mop sink (R2); The door seals of the 1-door "True" make table cooler; The dry storage racks near the back handwashing sink; The door seals and bottom interior of the 3-door make table cooler; The door seals of the 3-door counter-style refrigerator; The door seals and bottom interior of the 2-door counter style refrigerator.</p>	
51			X	<p>Code: 5-205.15 (B) - PLUMBING SYSTEM: Maintain in Good Repair - A PLUMBING SYSTEM shall be(B) Maintained in good repair. Violation Observed: The faucet at the 3-compartment sink leaked from the base of the faucet arm (R1). The faucet assembly at the prep sink (near the hand sink) leaked. The 3-compartment sink drain line was dripping onto the floor, creating a slip hazard. (Note: Raw chicken was actively thawing in the 3-compartment sink under running water, creating a cross-contamination risk as well).</p>	NRI
55			X	<p>Code: 6-501.114 - Maintaining PREMISES: Unnecessary Items and Litter - The PREMISES shall be free of: (A) Items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used; and (B) Litter. Violation Observed: Old, soiled, unused fryers were stored near the back service door.</p>	NRI
			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. Violation Observed: The floor was heavily soiled throughout the kitchen, including along the edges of the cook line (both behind the South grill and heavily soiled under the North fryer) (R4) and under the dry storage racks in the kitchen (R4). There was standing water under the 3-compartment sink. The floor was soiled under the dry storage racks near the back service door. Note: The floor was so heavily soiled it made the bottom of the inspector's shoes sticky. The ceiling vents above the kitchen ice machine were soiled with dust.</p>	
57			X	<p>Code: 750.230 a) 1) - Food Handlers--Training a)1) All food handlers, other than someone holding a certified food protection manager certificate, shall receive or obtain training in basic food handling principles, as outlined in Section 750.210, within 30 days after employment. Violation Observed: Employees who were not CFPMs were unsure if they had food handlers training.</p>	NRI

NOTES

*(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.

*(R2): A further repeat of this violation at the next routine inspection would result in the posting of a Yellow Food Safety Alert Placard. A Root Cause Questionnaire was completed during the inspection debriefing. A VCF was issued for long term correction plans.

At 2:00 PM on 4/29/2026, the food service was closed, and the health permit was suspended due to uncontrolled foodborne illness risk factors. 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.

A request for re-inspection was left with the PIC.

Person in Charge (Signature) Joe Jones (CFPM) & Nik Shreeves (employee)

Date: 04/29/2026

Inspector (Signature) Rachel Pereira, Wynter Sherrill