

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	11	Date	06/08/2026
		Number of Repeat P/Pf Violations	4	Time In	10:15 AM
Establishment C-U La La Noodle		Person In Charge			
Address 410 E Green ST, CHAMPAIGN, IL 61820				Inspection Result Yellow	
Inspection Type Routine Inspection		License/Permit # 3723		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		
GOOD RETAIL PRACTICES										28		✓						Toxic substances properly identified, stored, & used		✓
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										Compliance with variance/specialized process/HACCP										
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#	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)		
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TEMPERATURE OBSERVATIONS							
Item	Location	Temp	Notes	Item	Location	Temp	Notes
bamboo shoots	topping station	57°F		beef	bottom of the make-table	63°F	
beef	warmer	70°F					
egg roles	bottom of the make-table	56°F		chicken	bottom of the make-table	56°F	
fried sauerkraut	topping station	57°F		fried radishes	topping station	50°F	
potatoes	top of the make-table	66°F		fried sour beans	topping station	67°F	
				tofu	bottom of the make-table	44°F	

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

Jing Yuan Chai ID #: 27727492 Exp. Date: 07/25/2030			
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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
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: 1. In the make-table cooler there was a container of bloated tofu dripping with liquid. COS: The tofu was discarded.</p> <p>2. In the walk-in cooler, packages of food(not in boxes) were covered with ice from the dripping unit near the fan. COS: The food was discarded.</p>	COS
15	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: Raw chicken was stored over RTE chili/bbq sauce. COS: The chicken was removed.</p>	COS
19	X				<p>Code: 3-403.11 (D) - TCS FOODS: Reheating For Hot Holding: Reheat Rapidly Not to Exceed 2 Hours -- (D) Reheating for hot holding as specified under (A) - (C) of this section shall be done rapidly and the time the FOOD is between 5°C (41°F) and the temperatures specified under (A)-(C) of this section may not exceed 2 hours.</p> <p>Violation Observed: Multiple foods(beef, chicken, broths) were being reheated in the "Avanto Food Warmer". The food in the unit was at 70 degrees F.</p> <p>COS: The food was removed and placed on the stove to rapidly reheat to 165 degrees and the unit was turned up so the water could get to 135 degrees F.</p> <p>Note: The food had been in the warmer for 30minutes-1 hour. The water in the unit(used to reheat food) was at 117 degrees F.</p>	COS

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22	X	X	<p>Code: 3-501.16 (A) (2) - TCS FOODS: Cold Holding 41°F or Less: (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: (2) At 5°C (41°F) or less.</p> <p>Violation Observed: 1. In the 3-door make-table cooler, the following were above 41degreesF: tofu(44.4F); cubed potatoes(66.3F); egg roles(56.3F); raw chicken(56.2F); beef (63.1F). COS: All items were discarded.</p> <p>Note: The unit itself was temping at 60 degrees F. The make-table has been condemned and cannot be used. Contact inspector when unit is repaired before use.</p> <p>2.In the "avantco" brand self-serve topping station the following were out of temperature: sour beans(66.5F); bamboo shoots(56.6F); fried sourkraut(57F) and fried radishes(50.3F). COS: The PIC stated that all the items had been prepped around 9:30am and were placed into the tabletop station around 10:00am. The PIC moved all items into the walk-in cooler to rapidly cool.</p> <p>Note: The units internal temperature was 40.1 degree F.</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
1	X	X	<p>Code: 2-102.11 (B) - PIC Demonstrated Knowledge-CFPM The PERSON IN CHARGE shall demonstrate this knowledge by: (B) Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM</p> <p>Violation Observed: There was no CFPM present during the inspection. The facility had just one CFPM, not enough to ensure compliance with the Food Code through coverage of all shifts on all days of operation. Please send evidence of two more CFPM enrollment by 6/22/2026.</p>	06/22/2026
	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: The PIC was unable to ensure compliance with the food code as demonstrated by the number of Priority (P) and Priority foundation (Pf) violations documented during today's routine inspection.</p> <p>Note: A yellow food safety alert has been posted.</p> <p>Submit a Food Safety Management System (FSMS) with adequate corrections for all violations on today's inspection.</p>	
5	X	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 PIC could not find written procedures for the clean-up of a vomit event. COS: The inspector provided appropriate written procedures(R1).</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
10	X	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: 1. In the front hand sink a bowl was placed in the basin. COS: The PIC removed the bowl.</p> <p>2. In the back hand sink(closest to the 3-compartment sink), a large garbage can was placed in front, blocking access. COS: The PIC moved the large garbage can(R2).</p> <p>(R2): This is the third consecutive routine inspection in which this violation has been documented. *See the Inspection Comments at the end of the report.</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 was a bottle of unknown liquid without a label.</p> <p>COS: The PIC labeled the bottle "clorox".</p> <p>*This is not a repeat violation.</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: A bottle of "windex" was stored on a cart next to/pointing at single use to-go bowls.</p> <p>COS: The windex was removed and placed in chemical storage(R1).</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>	
33	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: As stated in violation #22, containers of toppings(bamboo shoots, fried sauerkraut, fried radishes, and fried sour beans) were all above 41 degrees. The PIC stated all topping were made this morning and placed into the "Avantco" topping station later on.</p> <p>COS: The food items were placed into the walk-in cooler uncovered to rapidly cool.</p>	COS
		X	<p>Code: 3-501.15 (B) - (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.</p> <p>Violation Observed: In the walk-in cooler, large stock pots of broth/soup had condensation on the lid and saran wrap, showing improper cooling. All items had tempted below 41 degrees.</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: The ceiling of the walk-in freezer was dripping ice/condensation onto cases of food (R2). Food was stored on the ground in the storage room.</p>	NRI

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45		X	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: Stacks of single service foam cups in the dining area (for water) were not covered or protected or in sleeves or in dispensers(R1).</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 ceiling of the walk-in freezer was dripping ice/condensation (R2).The bottom of the prep tables were starting to rust. Some racks in the walk-in cooler and walk-in freezer were 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: The following were soiled: The interior and exteriors of the make table coolers (R3); Some racks in the walk-in cooler (R3); The rack above the prep sink (R2); The exteriors of cooking equipment(R1); The floor mixer(R1); The stainless steel counter behind the floor mixer(R1). The seal of the reach-in cooler; The bottom of the prep tables;The shelving throughout the facility.</p>	NRI
51		X	X	<p>Code: 5-205.15 (B) - PLUMBING SYSTEM: Maintain in Good Repair - A PLUMBING SYSTEM shall be(B) Maintained in good repair.</p> <p>Violation Observed: The urinal in the man's restroom was not working. (The restroom did have a working stool)(R3). The faucet at the back kitchen hand sink leaked from the base of the faucet arm(R1). The prep sink was dripping at the faucet head.</p>	NRI
55		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 were soiled: The interior of the ventilation hood (R3) as well as the fire suppression lines (R2); The floor edges of the walk-in cooler and walk-in freezer (R3); The floor edges in the back prep/dry storage area (R3); The window sills in the prep area (R2); The door seal on the walk-in cooler (R2); The floor edges in the kitchen(R1).</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. An appointment will be scheduled within 3 business days with a PIC to complete the Root Cause Questionnaire. A VCF was issued for completion of the Root Cause Questionnaire, and for long term correction plans.

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. A VCF has been issued. Please enroll additional employee in CFPM classes and submit a food safety plan by 6/222026.

Please contact mwalters@c-uphd.org with any questions.

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Person in Charge (Signature) _____

Date: 06/08/2026 _____

Inspector (Signature) Micah Walters _____