

# Food Establishment Inspection Report

<b>Local Health Department and Address</b> CHAMPAIGN-URBANA PUBLIC HEALTH DEPARTMENT 201 W. Kenyon Rd, Champaign, Illinois 61820-7807	<b>No. of P/Pf Violations</b>	12	<b>Date</b>	05/17/2026
	<b>Number of Repeat P/Pf Violations</b>	2	<b>Time In</b>	03:00 PM
			<b>Time Out</b>	07:00 PM

<b>Establishment</b> Yeah BBQ	<b>Person In Charge</b> Nifan Zhang, CFPM
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<b>Address</b> 505 S Neil ST, CHAMPAIGN, IL 61820	<b>Inspection Result</b> Yellow
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<b>Inspection Type</b> Routine Inspection	<b>License/Permit #</b> 6930	<b>Risk Category</b> Category 2
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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
<b>Supervision</b>										<b>Protection from Contamination</b>									
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		
<b>Employee Health</b>										<b>Time/Temperature Control for Safety</b>									
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		
<b>Good Hygienic Practices</b>										<b>Consumer Advisory</b>									
6		✓					Proper eating, tasting, drinking, or tobacco use	✓		20	✓						Consumer advisory provided for raw/undercooked food		
7	✓						No discharge from eyes, nose, and mouth			21	✓						Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>										<b>Highly Susceptible Populations</b>									
8	✓						Hands clean & properly washed			22	✓						Proper hot holding temperatures		
9	✓						No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	✓						Proper cold holding temperatures	✓	
10		✓					Adequate handwashing sinks properly supplied and accessible	✓		24	✓						Proper date marking and disposition	✓	
<b>Approved Source</b>										<b>Conformance with Approved Procedures</b>									
11	✓						Food obtained from approved source			25	✓						Time as a Public Health Control; procedures & records		
12	✓						Food received at proper temperature			26	✓						Pasteurized foods used; prohibited foods not offered		
13		✓					Food in good condition, safe, & unadulterated	✓		<b>Food/Color Additives and Toxic Substances</b>									
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
<b>Safe Food and water</b>										<b>Proper Use of Utensils Cont.</b>									
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		
<b>Food Temperature Control</b>										<b>UTENSILS, EQUIPMENT, AND VENDING</b>									
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			<b>Physical Facilities</b>									
<b>Food Identification</b>										50	✓						Hot & cold water available; adequate pressure		
37		✓					Food properly labeled; original container			51	✓						Plumbing installed; proper backflow devices		
<b>Prevention of Food Contamination</b>										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			<b>Food Handler and Allergen Awareness</b>									
<b>Proper Use of Utensils</b>										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
beef sticks	reach-in	47°F		beef tenderloin	reach-in	47°F	
chunk beef brisket	prep table	45°F		chunk beef brisket (external)	prep table	53°F	
eggs	prep table	73°F		pork skewer	reach-in	44°F	
shrimp skewer	reach-in	44°F		tofu	1-door make table	51°F	
tofu(bulk box)	1-door make table	45°F					

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

Nifan Zang ID #: 28319931 Exp. Date: 11/26/2030			
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### HACCP Topic: Cold Holding

Illinois Requirements:	<input checked="" type="checkbox"/> Use of <b>non-latex</b> gloves for food handling and preparation <b>410 ILCS 180/10.</b> <input checked="" type="checkbox"/> Appropriate <b>default beverage</b> for children's meal <b>410 ILCS 620/21.5.</b>
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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
13	X				<b>Code:</b> 3-101.11 - FOOD Condition-Safe/Unadulterated/Honestly Presented - FOOD shall be safe, unADULTERATED, and, as specified under 3-601.12, honestly presented. <b>Violation Observed:</b> Multiple packages of tofu were bloated and dripping with liquid. COS: The packages of tofu were discarded by the PIC.	COS
22	X				<b>Code:</b> 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. <b>Violation Observed:</b> 1. In the stand-up reach in refrigerator, multiple items were above 41.F. Beef tenderloin(46.7F), beef sticks(47.4F), cooked tofu(44.6), cooked beef(47.3), shrimp skewers(43.7F), cooked pork skewers(44.4).COS: The items were discarded. Note: The ambient temperature of the unit was 38.4F.  2. In the bottom of the one-door make table cooler, the following were above 41.F; a bulk box of tofu(44.9), individual packs of tofu(50.9).COS: The items were discarded. Note: The ambient temperature of the unit was 37.2F.  3. On the prep table, there was a chunk of raw beef brisket at 45.F(internal) and 52.7F (external). COS: The beef was discarded.  4. Sitting next to the make table, a flat of eggs tempted at 72.9. COS: The eggs were discarded.	COS

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28	X			<p><b>Code:</b> 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><b>Violation Observed:</b> A container of disinfectant wipes were stored above single use napkins, chop sticks and to-go bags. COS: The PIC moved the container.</p>	COS
	X			<p><b>Code:</b> 7-208.11 (B) - First Aid Supplies-Stored in a Kit/Container (B) Stored in a kit or a container that is located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, and LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.</p> <p><b>Violation Observed:</b> Tylenol, Advil, and muchinex were all stored next to and above single napkins, chop sticks, and to-go bags. COS: The medications were removed and moved to an appropriate location.</p>	
1		X	X	<p><b>Code:</b> 2-102.11 (A,B,C) - (A) PIC Demonstrated Knowledge-no PRIORITY ITEM Violations (B)The PERSON IN CHARGE shall demonstrate this knowledge by: Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM (C) The PERSON IN CHARGE shall demonstrate this knowledge by: Responding correctly to the inspector's questions as they relate to the specific FOOD operation. The areas of knowledge listed: 1-16.</p> <p><b>Violation Observed:</b> 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 one more CFPM enrollment by 5/31/2026.(R1).</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>	05/31/2026
		X	X	<p><b>Code:</b> 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><b>Violation Observed:</b> 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> <p>*This is not a repeat violation</p>	
5		X	X	<p><b>Code:</b> 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><b>Violation Observed:</b> The facility did not have written procedures for the clean-up of a vomit event. COS: The inspector provided appropriate written procedure(R1).</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

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10	X		<p><b>Code:</b> 5-204.11 (A) (B) - HANDWASHING SINK-Location &amp; Placement for Convenient Use. A HANDWASHING SINK shall be located: (A)To allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas; and (B)In, or immediately adjacent to, toilet rooms.</p> <p><b>Violation Observed:</b> The front hand sink in the kitchen was blocked by a large metal bin and a bulk bag of rice. COS: The bin and rice were moved to allow easy access to the hand sink.</p>	COS
	X		<p><b>Code:</b> 6-301.11 - HANDWASHING SINK Provided with Hand Soap. Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</p> <p><b>Violation Observed:</b> The men's restroom was not supplied with soap. COS: The PIC refilled to the soap.</p>	
	X		<p><b>Code:</b> 6-301.12 (A-D) - Hand Drying. Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (B) A continuous towel system that supplies the user with a clean towel; or (C) A heated-air hand drying device; or (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</p> <p><b>Violation Observed:</b> 1. The back hand sink was not equipped with disposable towels to allow hand drying. COS: The PIC provided disposable towels.</p> <p>2. The women's restroom had no disposable towels or hand dryers to allow hand drying. COS: The PIC provided disposable towels.</p> <p>Note: The PIC stated that it was the buildings shared restrooms. The inspector informed the PIC that it was on the facility to ensure compliance as the facility's customers and employees also use the toilet rooms.</p>	
23	X		<p><b>Code:</b> 3-501.17 (A) - RTE-TCS FOODs: On-Premises Preparation &amp; Hold Cold &gt;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><b>Violation Observed:</b> There was a bowl of cooked/cooled rice without a date marking. COS: The rice was discarded.</p>	COS
33	X		<p><b>Code:</b> 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><b>Violation Observed:</b> 1. In the 3-door make table cooler, there was a metal bowl of cooked/cooled rice. COS: The rice was not date marked and was discarded by the PIC.</p> <p>2. In the stand-up reach in refrigerator, there was multiple skewers of cooked/cooled chicken, pork and beef all above 41.F that had prep dates of 5/12-5/16. COS: The PIC discarded the items.</p> <p>Note: The facility is a CAT 2 facility and does not have the equipment or approval to cook and cool foods.</p>	COS

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2		X		<p><b>Code:</b> 2-102.20 (A) - PIC Demonstrates Knowledge by being a CFPM--Not for Citing (A) A PERSON IN CHARGE who demonstrates knowledge by being a FOOD protection manager that is certified by a FOOD protection manager certification program that is evaluated and listed by a Conference for Food Protection-recognized accrediting agency as conforming to the Conference for Food Protection Standards for Accreditation of FOOD Protection Manager Certification Programs is deemed to comply with 2-102.11(B).</p> <p><b>Violation Observed:</b> The facility had one Certified Food Protection Manager, not enough to cover all operating hours.</p> <p>Note: The CFPM was not there at the start of the inspection. The inspector arrived at the facility at 3:00pm. There were two employees, one of which was in the kitchen cooking. Once the CFPM arrived, she stated they were not opening today. With two employees already in the facility with cooking happening, the inspection continued.</p> <p>Send evidence of employee enrollment by 5/31/2026.</p>	05/31/2026
6		X		<p><b>Code:</b> 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><b>Violation Observed:</b> On the prep table, there was an open chocolate milk with a straw. COS: The PIC discarded the chocolate milk.</p>	COS
37		X		<p><b>Code:</b> 3-302.12 - Working Containers-FOOD or FOOD Ingredients-Identify with Common Name: Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</p> <p><b>Violation Observed:</b> Multiple containers holding food that was not unmistakably recognizable bared no label.</p>	NRI
39		X		<p><b>Code:</b> 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><b>Violation Observed:</b> 1.An open bag of rice was stored in front of the front hand sink(exposed to splash). 2. Multiple open metal containers of food in the kitchen were not covered.</p>	NRI
49		X	X	<p><b>Code:</b> 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><b>Violation Observed:</b> The following were soiled: The edges of the 3-door "Natural" brand make table coole(R1); The top of the dish machine(R1); The top edges of the door and seal on the upright "Avantco" refrigerator(R1).</p>	NRI
54		X	X	<p><b>Code:</b> 5-501.16 (C) - (C)Disposable Towels Used at HANDWASHING Lavatory Require Waste Receptacle (C) If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.</p> <p><b>Violation Observed:</b> There were no garbage cans near two of the kitchen hand sinks(R1).</p>	NRI
55		X	X	<p><b>Code:</b> 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><b>Violation Observed:</b> The following were soiled: The fire suppression lines in the ventilation hoods(R1); the filters in the hood ventilation;The floor under the cook line(R1); The floor under the center/island kitchen equipment(R1); Some of the light shields on the ceiling-mounted light fixtures(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.

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 class and submit a food safety plan by 5/31/2026.

Please contact [mwalters@c-uphd.org](mailto:mwalters@c-uphd.org) with any questions.

Person in Charge (Signature) Nifan Zhang, CFPM

Date: 05/17/2026

Inspector (Signature) Micah Walters