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**	0	**Date** 03/13/2026
	Number of Repeat P/Pf Violations	0	**Time In** 07:10 PM **Time Out** 07:10 PM
Establishment Smoothie King	**Person In Charge** Krishna Patel		
Address 1912 Round Barn RD, CHAMPAIGN, IL 61821			**Inspection Result** Green
Inspection Type Follow Up Site Visit	**License/Permit #** 3721		**Risk Category** Category 2

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

#	IN	OUT	NA	NO	Description	COS	R
					Supervision		
1	✓				Person in charge present, demonstrates knowledge, and performs duties		
2	✓				Certified Food Protection Manager		
					Employee Health		
3	✓				Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	✓				Proper use of restriction and exclusion		
5	✓				Procedures for responding to vomiting and diarrheal events		
					Good Hygienic Practices		
6	✓				Proper eating, tasting, drinking, or tobacco use		
7	✓				No discharge from eyes, nose, and mouth		
					Preventing Contamination by Hands		
8	✓				Hands clean & properly washed		
9	✓				No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	✓				Adequate handwashing sinks properly supplied and accessible		
					Approved Source		
11	✓				Food obtained from approved source		
12	✓				Food received at proper temperature		
13	✓				Food in good condition, safe, & unadulterated		
14	✓				Required records available: molluscan shellfish identification, and parasite destruction		

#	IN	OUT	NA	NO	Description	COS	R
					Protection from Contamination		
15	✓				Food separated and protected		
16	✓				Food-contact surfaces: cleaned & sanitized		
17	✓				Proper disposition of returned, previously served, reconditioned & unsafe food		
					Time/Temperature Control for Safety		
18	✓				Proper cooking time & temperatures		
19	✓				Proper reheating procedures for hot holding		
20	✓				Proper cooling time and temperature		
21	✓				Proper hot holding temperatures		
22	✓				Proper cold holding temperatures		
23	✓				Proper date marking and disposition		
24	✓				Time as a Public Health Control; procedures & records		
					Consumer Advisory		
25	✓				Consumer advisory provided for raw/undercooked food		
					Highly Susceptible Populations		
26	✓				Pasteurized foods used; prohibited foods not offered		
					Food/Color Additives and Toxic Substances		
27	✓				Food additives: approved and properly used		
28	✓				Toxic substances properly identified, stored, & used		
					Conformance with Approved Procedures		
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

#	IN	OUT	NA	NO	Description	COS	R
					Safe Food and water		
30	✓				Pasteurized eggs used where required		
31	✓				Water & ice from approved source		
32	✓				Variance obtained for specialized processing methods		
					Food Temperature Control		
33	✓				Proper cooling methods used; adequate equipment for temperature control		
34	✓				Plant food properly cooked for hot holding		
35	✓				Approved thawing methods used		
36	✓				Thermometers provided & accurate		
					Food Identification		
37	✓				Food properly labeled; original container		
					Prevention of Food Contamination		
38	✓				Insects, rodents, & animals not present		
39	✓				Contamination prevented during food preparation, storage & display		
40	✓				Personal cleanliness		
41	✓				Wiping cloths: properly used & stored		
42	✓				Washing fruit, vegetables and other plant food		
					Proper Use of Utensils		
43	✓				In-use utensils: properly stored		

#	IN	OUT	NA	NO	Description	COS	R
					Proper Use of Utensils Cont.		
44	✓				Utensils, equipment & linens: properly stored, dried, & handled		
45	✓				Single-use/single-service articles: properly stored & used		
46	✓				Gloves used properly		
					UTENSILS, EQUIPMENT, AND VENDING		
47	✓				Food & non-food contact surfaces cleanable, properly designed, constructed & used		
48	✓				Warewashing facilities: installed, maintained & used; test strips		
49	✓				Non-food contact surfaces clean		
					Physical Facilities		
50	✓				Hot & cold water available; adequate pressure		
51	✓				Plumbing installed; proper backflow devices		
52	✓				Sewage & waste water properly disposed		
53	✓				Toilet facilities: properly constructed, supplied, & cleaned		
54	✓				Garbage & refuse properly disposed; facilities maintained		
55	✓				Physical facilities installed, maintained & clean		
56	✓				Adequate ventilation & lighting; designated areas used		
					Food Handler and Allergen Awareness		
57	✓				Food handler training 410 ILCS 625/3.06		
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):			
ID #: Exp. Date:			

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

NOTES

Valid CFPM certificates and schedules indicating full coverage through all shifts as well as valid proof of enrollment in an ANAB-accredited CFPM training course for the PIC on duty during the time of the inspection completed on 02/23/2026 were submitted. The health permit was reinstated today, 03/13/26, at approximately 7:10 PM. The Red “Closed” placard was replaced with a Green Food Safety placard reflecting the marks from the routine inspection completed on 02/23/2026.

Person in Charge (Signature) Krishna Patel Date: 03/13/2026

Inspector (Signature) T'Prinn Ingram-Winston