

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	04/27/2026
	Number of Repeat P/Pf Violations	0	Time In	09:15 AM
			Time Out	12:15 PM

Establishment Royal BBQ Champaign	Person In Charge Ping Jiang, CFPM
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Address 508 E Green ST, CHAMPAIGN, IL 61820	Inspection Result Yellow
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Inspection Type Routine Inspection	License/Permit # 3740	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		✓						Consumer advisory provided for raw/undercooked food		
7	✓						No discharge from eyes, nose, and mouth			Highly Susceptible Populations										
Preventing Contamination by Hands										Food/Color Additives and Toxic Substances										
8		✓					Hands clean & properly washed		✓	21	✓							Proper hot holding temperatures		
9	✓						No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	✓							Proper cold holding temperatures		
10		✓					Adequate handwashing sinks properly supplied and accessible		✓	23	✓							Proper date marking and disposition		
Approved Source										Conformance with Approved Procedures										
11	✓						Food obtained from approved source			24	✓							Time as a Public Health Control; procedures & records		
12	✓						Food received at proper temperature			Consumer Advisory										
13	✓						Food in good condition, safe, & unadulterated			25	✓							Consumer advisory provided for raw/undercooked food		
14	✓						Required records available: molluscan shellfish identification, and parasite destruction			Highly Susceptible Populations										
GOOD RETAIL PRACTICES										Food/Color Additives and Toxic Substances										

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										Food Handler and Allergen Awareness										
37	✓						Food properly labeled; original container			50	✓							Hot & cold water available; adequate pressure		
Prevention of Food Contamination										51	✓							Plumbing installed; proper backflow devices		
38	✓						Insects, rodents, & animals not present			52	✓							Sewage & waste water properly disposed		
39	✓						Contamination prevented during food preparation, storage & display			53	✓							Toilet facilities: properly constructed, supplied, & cleaned		
40	✓						Personal cleanliness			54	✓							Garbage & refuse properly disposed; facilities maintained		
41	✓						Wiping cloths: properly used & stored			55		✓						Physical facilities installed, maintained & clean		
42	✓						Washing fruit, vegetables and other plant food			56	✓							Adequate ventilation & lighting; designated areas used		
Proper Use of Utensils										Food Handler and Allergen Awareness										
43		✓					In-use utensils: properly stored			57	✓							Food handler training 410 ILCS 625/3.06		
GOOD RETAIL PRACTICES										58	✓							Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only)		
GOOD RETAIL PRACTICES										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
Cooked Duck	Hanging At Prep Table	69°F		Cooked Duck Wings	Walk-in Cooler	45°F	
Cooked Pork Belly	Hanging @ Back Shelf	68°F					

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

Ping Jiang ID #: 22520136 Exp. Date: 08/20/2027	Quibin Weng ID #: 25282874 Exp. Date: 03/04/2029	Runxia Li ID #: 25282878 Exp. Date: 03/04/2029	
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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 (A) - Cleaning Procedure-Hands and Arms: (A) Except as specified in (D) of this section, FOOD EMPLOYEES shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a HANDWASHING SINK that is equipped as specified under 5-202.12 and Subpart 6-301.</p> <p>Violation Observed: After the PIC discarded a large tray of improperly cooled duck, they began washing their gloved hands at a hand sink with their gloves still on.</p> <p>COS: The PIC was immediately instructed to stop, and to discard their gloves when washing their hands.</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: Inside of the left walk-in cooler, 2 boxes of raw duck were sitting on top of 3 boxes of raw pork belly.</p> <p>COS: The PIC moved the duck to the bottom shelf inside of the other walk-in cooler.</p>	COS
	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: 1.) Inside of the left walk-in cooler, a full container of cilantro was overflowing and in direct contact with a bag of raw duck legs.</p> <p>COS: The PIC discarded the cilantro that was in contact with the duck legs, and moved the container to a different location.</p> <p>2.) Inside of the 2-door make-table cooler, a bag of raw pork sausages were stored above RTE lettuce.</p> <p>COS: The raw pork was moved to the bottom shelf.</p>	

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20	X			<p>Code: 3-501.14 (A) - Cooling - Cooked TCS FOODS: (A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled: (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); and (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less.</p> <p>Violation Observed: 1.) In the back area near the 3-compartment sink, there were 4 cooked ducks and 2 cuts of cooked pork belly hanging from hooks with fans blowing on them. The internal temperatures of the meats were 68-69 degrees F. The employee at the start of the inspection stated they were prepared the day before and left out from the night before. COS: The ducks and pork were discarded. There was discussion about using the walk-in cooler only, to rapidly cool cooked foods.</p> <p>2.) Inside of the right walk-in cooler, there was a large tub of cooked duck legs that was tightly covered with plastic wrap, and then a lid. The center of the cooked meat was at 45.1F. The preparation date label stated it was prepared last Thursday. COS: The meat was discarded and there was discussion about proper cooling methods.</p> <p>VCF: Remove the fans from the building by 5/11/26.</p>	05/11/2026
28	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 can of butane fuel was stored directly next to single service foods containers on top of the prep table. COS: The butane fuel was moved to a designated location.</p>	COS
1		X		<p>Code: 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>Violation Observed: The PIC was not able to demonstrate knowledge. There were multiple priority item violations, the PIC was not a CFPM, and the PIC was not able to respond correctly to the inspector's questions as they relate to the specific FOOD operation. Soon after the start of the inspection, a CFPM arrived. VCF: Please send evidence of at least one more CFPM, or enrollment in the class, by 5/11/26.</p>	05/11/2026
			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: Due to the number of Priority (P) and Priority foundation (Pf) violations cited during today's routine inspection, it was evident that the PIC was unable to ensure compliance with the Food Code. VCF: Provide an adequate Food Safety Management System that provides immediate and long-term corrective action for all the Priority (P) and Priority foundation (Pf) violations noted during today's routine inspection by 4:00 pm on 5/11/2026.</p>	

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10		X		<p>Code: 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>Violation Observed: The front hand washing sink was not supplied with any soap.</p> <p>COS: An employee ran to the store next door and grabbed a bottle of pump soap.</p>	COS
		X		<p>Code: 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>Violation Observed: The front hand washing sink did not have any paper towels.</p> <p>COS: The PIC restocked the sink with paper towels.</p>	
16		X		<p>Code: 4-601.11 (A) - (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</p> <p>Violation Observed: 8 different knives hanging from the clean knife rack near the prep sink had dried meat bits, other food debris, and soiled/sticky residue from the previous day.</p> <p>COS: The PIC sent the knives to the dish area to be scrubbed, washed, rinsed, and sanitized.</p>	COS
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 mentioned in #20:</p> <p>1.) Cooked ducks and cooked pork belly was cooled using improper cooling methods outside of refrigeration.</p> <p>2.) There was a large box of cooked duck legs in the right walk-in cooler that was tightly lidded and was not able to cool down within the necessary timeframe.</p> <p>COS: All foods listed above were discarded and there was discussion about proper cooling methods.</p> <p>VCF: Remove the fans from the facility by 5/11/26.</p>	05/11/2026
2		X		<p>Code: 2-102.12 (A) - PIC shall be a Certified FOOD Protection Manager (CFPM) (A)The PERSON IN CHARGE shall be 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: As mentioned in #1, the PIC was not a CFPM.</p> <p>VCF: Please send evidence of 1 employee's CFPM certification by 5/11/26.</p>	05/11/2026
43		X		<p>Code: 3-304.12 (A) - During Pauses in FOOD preparation or Dispensing, UTENSILS Stored: In the FOOD With Handles Above the Top of the FOOD and the Container. During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored: (A) Except as specified under (B) of this section, in the FOOD with their handles above the top of the FOOD and the container.</p> <p>Violation Observed: The bulk sugar bins had their scoops stored with the handles in contact with the sugar.</p>	04/27/2026
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 walk-in cooler door seal was soiled. The back spice racks were soiled.</p>	NRI

