

# 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>	0	<b>Date</b>	06/01/2026
	<b>Number of Repeat P/Pf Violations</b>	0	<b>Time In</b>	03:45 PM
			<b>Time Out</b>	04:15 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> Green
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<b>Inspection Type</b> Follow Up Site Visit	<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			<b>Highly Susceptible Populations</b>									
<b>Preventing Contamination by Hands</b>										<b>Food/Color Additives and Toxic Substances</b>									
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		
<b>Approved Source</b>										<b>Conformance with Approved Procedures</b>									
11	✓						Food obtained from approved source			24	✓						Time as a Public Health Control; procedures & records		
12	✓						Food received at proper temperature			<b>Consumer Advisory</b>									
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			<b>Highly Susceptible Populations</b>									
<b>GOOD RETAIL PRACTICES</b>										<b>Food/Color Additives and Toxic Substances</b>									

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>										<b>Food Handler and Allergen Awareness</b>									
37	✓						Food properly labeled; original container			50	✓						Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>										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		
<b>Proper Use of Utensils</b>										<b>Food Handler and Allergen Awareness</b>									
43	✓						In-use utensils: properly stored			57	✓						Food handler training 410 ILCS 625/3.06		
<b>GOOD RETAIL PRACTICES</b>										58	✓						Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only)		
<b>GOOD RETAIL PRACTICES</b>										59	✓						Allergen awareness notice 410 ILCS 625/3.08 (rest. only)		

