

# 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>	1	<b>Date</b>	04/09/2026
	<b>Number of Repeat P/Pf Violations</b>	0	<b>Time In</b>	01:00 PM
			<b>Time Out</b>	01:35 PM

<b>Establishment</b> Penn Station	<b>Person In Charge</b> Noah Patterson, CFPM
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<b>Address</b> 906 W Town Center BLVD, CHAMPAIGN, IL 61822	<b>Inspection Result</b> <span style="color: red;">Red</span>
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<b>Inspection Type</b> Incident	<b>License/Permit #</b> 2870	<b>Risk Category</b> 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
<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	✓						Proper cooling time and temperature		
7	✓						No discharge from eyes, nose, and mouth			21	✓						Proper hot holding temperatures		
<b>Preventing Contamination by Hands</b>										<b>Highly Susceptible Populations</b>									
8	✓						Hands clean & properly washed			22	✓						Pasteurized foods used; prohibited foods not offered		
9	✓						No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Food/Color Additives and Toxic Substances</b>									
10	✓						Adequate handwashing sinks properly supplied and accessible			27	✓						Food additives: approved and properly used		
<b>Approved Source</b>										<b>Conformance with Approved Procedures</b>									
11	✓						Food obtained from approved source			28	✓						Toxic substances properly identified, stored, & used		
12	✓						Food received at proper temperature			<b>Compliance with variance/specialized process/HACCP</b>									
13	✓						Food in good condition, safe, & unadulterated			29	✓						Compliance with variance/specialized process/HACCP		
14	✓						Required records available: molluscan shellfish identification, and parasite destruction												

## 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)		

# Food Establishment Inspection Report

<b>CFPM Verification (First name, last name, ID#, expiration date):</b>			
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
50		X			<p><b>Code:</b> 5-103.11 (B) - Hot Water:Sufficient for Peak Hot Water Demand (B) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the FOOD ESTABLISHMENT.</p> <p><b>Violation Observed:</b> The water at the frontmost hand sink reached a maximum temperature of 73.4 degrees F, the water at the back hand sink reached a maximum temperature of 75.2 degrees F, and the water at the 3-compartment sink reached a maximum temperature of 76.8 degrees F. Water at hand sinks must reach at least 85 degrees F and water at the 3-compartment sink must reach at least 110 degrees F. According to the PIC, the water heater was recently restarted, thus causing the lack of hot water.</p> <p>TEMPORARY COS: A red placard was posted and the facility was closed. The facility may not re-open until the inspector verifies that hot water has been appropriately restored.</p>	COS

**NOTES**

At 1:07 PM on 4/09/2026, the food service was closed, and the health permit was suspended due to an imminent health hazard (no hot water). All food handling, preparation, and service must cease as of this time. A red Closed placard was posted at a location determined by the health officer. This placard is the property of C-UPHD/ CCPHD and shall not be removed, copied, or altered in any way under penalty of law.

Contact the inspector once hot water is restored for approval to re-open. Water at hand sinks must reach at least 85 degrees F and water at the 3-compartment sink must reach at least 110 degrees F.

Contact rpereira@c-uphd.org with questions or concerns.

<b>Person in Charge (Signature)</b>	Noah Patterson, CFPM	Date:	04/09/2026
<b>Inspector (Signature)</b>	Rachel Pereira		