

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	4	Date	06/02/2026
	Number of Repeat P/Pf Violations	4	Time In	10:15 AM
			Time Out	11:30 AM

Establishment Houlihan's	Person In Charge Sam, CFPM
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Address 1902 S First ST, CHAMPAIGN, IL 61820	Inspection Result Red
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Inspection Type Follow Up Site Visit	License/Permit # 1222	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	✓						Proper cooling time and temperature		
7	✓						No discharge from eyes, nose, and mouth			21	✓						Proper hot holding temperatures		
Preventing Contamination by Hands										Highly Susceptible Populations									
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			23	✓						Food additives: approved and properly used		
10	✓						Adequate handwashing sinks properly supplied and accessible			24			✓				Toxic substances properly identified, stored, & used		✓
Approved Source										Conformance with Approved Procedures									
11	✓						Food obtained from approved source			25	✓						Consumer advisory provided for raw/undercooked food		
12					✓		Food received at proper temperature			26			✓				Pasteurized foods used; prohibited foods not offered		
13	✓						Food in good condition, safe, & unadulterated			27			✓				Food additives: approved and properly used		
14				✓			Required records available: molluscan shellfish identification, and parasite destruction			28	✓						Toxic substances properly identified, stored, & used		✓
										Compliance with variance/specialized process/HACCP									
										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
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										50	✓						Hot & cold water available; adequate pressure		
37	✓						Food properly labeled; original container			51	✓						Plumbing installed; proper backflow devices		
Prevention of Food Contamination										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			Food Handler and Allergen Awareness									
Proper Use of Utensils										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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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
22	X			X	<p>Code: 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.</p> <p>Violation Observed: Recently prepared fish was 50.4 - 50.7 degrees F in the top portion of the breeding station refrigerator.</p>	NRI
28	X			X	<p>Code: 7-204.11 - SANITIZERS CFR Requirements - Chemical SANITIZERS, including chemical sanitizing solutions generated on-site, and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall: (A) Meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions), or (B) Meet the requirements as specified in 40 CFR 180.2020 Pesticide Chemicals Not Requiring a Tolerance or Exemption from Tolerance-Non-food determinations.</p> <p>Violation Observed: 1) The bar dish machine was dispensing chlorine sanitizer at a concentration that exceeded 200 ppm.</p> <p>2) Several buckets throughout the kitchen contained Quat sanitizer at a concentration of 500 ppm. The sanitizer logs from the past several days included the following concentration readings: 250 ppm, 350 ppm, 450 ppm. The Quat test strips on site only provide the following concentration readings: 0 ppm, 100 ppm, 200 ppm, 300 ppm, 400 ppm. The manager attempted to take the concentration of Quat sanitizer by dipping the test strip for 1 second through foamy sanitizer. For accurate readings, the test strip must be immersed for at least 10 seconds in fully dissolved sanitizer (no foam).</p>	NRI
1		X		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: As noted in violation item #28, the manager was not knowledgeable on how to properly test the concentration of Quat sanitizer. As demonstrated by several repeat P/Pf violations during today's follow-up inspection, the facility was unable to maintain compliance with the FDA Food Code.</p>	NRI
33		X		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 noted in violation item #22, fish increased above 41 degrees F during preparation and was placed directly into cold holding equipment rather than rapid cooling equipment.</p>	NRI

NOTES

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At 11: 30 AM on 6/2/2026, the food service was closed, and the health permit was suspended due to repeat Priority (P) and Priority foundation (Pf) violations. 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.

A request for re-inspection was left with the PIC.

Contact the inspector with questions at rpereira@c-uphd.org.

Person in Charge (Signature) Sam, CFPM

Date: 06/02/2026

Inspector (Signature) Rachel Pereira, Micah Walters