

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	7	Date	05/22/2026
	Number of Repeat P/Pf Violations	1	Time In	11:00 AM
			Time Out	02:00 PM

Establishment Jip Bap	Person In Charge Diana Estrella Berrospi, CFPM and Dongwoo Lee, Owner
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Address 601 S Sixth ST, CHAMPAIGN, IL 61820	Inspection Result Yellow
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Inspection Type Routine Inspection	License/Permit # 2557	Risk Category 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
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		✓					Proper cold holding temperatures		
9	✓						No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	✓						Proper date marking and disposition		
10			✓				Adequate handwashing sinks properly supplied and accessible	✓		24	✓						Time as a Public Health Control; procedures & records	✓	
Approved Source										Food/Color Additives and Toxic Substances									
11	✓						Food obtained from approved source			25	✓						Consumer advisory provided for raw/undercooked food		
12	✓						Food received at proper temperature			Conformance with Approved Procedures									
13	✓						Food in good condition, safe, & unadulterated			26	✓						Pasteurized foods used; prohibited foods not offered		
14	✓						Required records available: molluscan shellfish identification, and parasite destruction			27	✓						Food additives: approved and properly used		
										28	✓						Toxic substances properly identified, stored, & used		
										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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TEMPERATURE OBSERVATIONS							
Item	Location	Temp	Notes	Item	Location	Temp	Notes
Bean Sprouts	Upright 2-Door Refrigerator	46°F		Cafe Lemon Tree Iced Coffee Drink	Display Cooler	50°F	
Chopped Lettuce	Make Table Cooler	52°F		Front Display Cooler (Ambient)	Front Display Cooler	50°F	
Kimbap Triangles	Counter near Register	75°F		Noodles	Prep Table	77°F	
Noodles	Tabletop Steam Table	121°F		Sausages	Upright 2-Door Refrigerator	47°F	
Tofu	Upright 2-Door Refrigerator	45°F					

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

Diana Estrella Berrospi ID #: 1711396584117138984 Exp. Date: 03/25/2029	Dongwoo Lee ID #: 1711380098108138981 Exp. Date: 03/25/2029
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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
16	X				<p>Code: 4-501.114 (C) - Manual/Mechanical-WAREWASHING-Other Chemical-Demonstrate SANITIZATION. Manual/Mechanical WAREWASHING-Quat SANITIZER-Use Instructions: Temperature/Concentration/Hardness. (C) A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA- registered label use instructions, and shall be used as follows: (C) A quaternary ammonium compound solution shall: (1) Have a minimum temperature of 24°C (75°F), (2) Have a concentration as specified under 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and (3) Be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.</p> <p>Violation Observed: The QUAT sanitizer solution in the 3-compartment sink registered less than 100ppm.</p> <p>COS: The PIC was informed of the appropriate concentration and then increased the concentration to 200ppm.</p>	COS

21	X		X	<p>Code: 3-501.16 (A) (1) - TCS FOODS: Hot Holding 135°F or above, except roasts 130°F or above: (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: (1)At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in 3-401.11(B) or reheated as specified in 3-403.11(E) may be held at a temperature of 54°C (130°F) or above.</p> <p>Violation Observed: Cooked rice noodles were at 121.4 degrees F in the hot-holding steam table in the kitchen (all other items in the steam table were above the 135 F minimum). The PIC stated that the noodles were cooked 30 minutes prior, then rinsed in cold water and mixed with cold sauce before being moved to hot holding (their standard procedure according to them). The staff had stopped keeping temperature logs (as discussed in the prior inspection report) several months earlier.</p> <p>COS: The PIC changed the procedure to include a second cooking step prior to hot holding. The noodles were rapidly reheated to 165 F before being placed back into hot holding.</p> <p>(R3): This is the fourth consecutive routine inspection that this violation has been documented. As a result, a Yellow Food Safety Alert Placard was posted, and a Compliance Meeting was tentatively scheduled for Wednesday, 5/27/2026. *See the Inspection Comments at the end of the report.</p>	COS
22	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: 1) Containers of Café Lemon Tree Iced Coffee drink (labeled “Keep Refrigerated”) were at 50.1 degrees F in the open-air refrigerator near the register. COS: The PIC discarded the containers. The open-air refrigerator may be used for all of the other, non-TCS drink items, but is condemned for use with TCS foods.</p> <p>2) A large container of chopped lettuce was 51.6 degrees F in the make table cooler. COS: Discussion with the cook revealed that the lettuce was shredded less than 30 minutes earlier. The lettuce was placed into smaller portions and moved in to the large upright refrigerator, where it was below 41 degrees F by the end of the inspection. There was discussion about prompt food preparation and cold holding.</p> <p>3) The 2-door upright refrigerator near the register was indicating 50 degrees F on the digital temperature gauge, and several TCS foods were above 41 degrees F inside the unit. COS: The PIC discarded 2 bags of bean sprouts (46 degrees F), 15 containers of tofu (45 degrees F) and 20 small packages of sausages (47 degrees F). The unit was condemned and marked with a sticker. Please contact the inspector within 2 weeks when the unit is again holding temperature below 41 degrees F.</p> <p>4) There were noodles rehydrating in a container of water in the back prep area at 77 degrees F. COS: The PIC stated that the noodles had been placed in the water 30 minutes earlier. The cook added ice to the water to get it below 41 F, and moved the noodles into the refrigerator.</p> <p>VCF Issued: Please show evidence of unit repair by 6/8/26.</p>	06/08/2026

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10	X		<p>Code: 5-203.11 (A) - HANDWASHING SINK-Numbers & Capacities. (A) Except as specified in (B) and (C) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by EMPLOYEES in areas specified under 5-204.11 and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided.</p> <p>Violation Observed: The back (kitchen area) hand sink did not drain, and was not able to be used. COS: The PIC called the owner who immediately came to the facility and went to work on fixing the drain line. The inspectors and the owner monitored the PIC/CFPM and the cook to ensure that proper handwashing was taking place at the front area hand sink. The owner was able to fix the hand sink, the hand sink was put back into service, and all staff washed their hands.</p>	COS
	X		<p>Code: 5-205.11 (B) - HANDWASHING SINK No Other Uses (B) A HANDWASHING SINK may not be used for purposes other than handwashing.</p> <p>Violation Observed: The kitchen hand sink was clogged and had visible fats and oils, a chunk of shredded meat in the basin, and bits of mixed food debris in the drain strainer, indicating use as a dump sink. Inappropriate usage of this hand washing sink was confirmed with the PIC.</p> <p>COS: The debris was removed and the PIC was educated that hand sinks will have no other uses.</p>	
24	X		<p>Code: 3-501.19 (B) (2) - TPHC-Maximum up to 4 Hours-Time Marking (B) If time without temperature control is used as the public health control up to a maximum of 4 hours: (2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control.</p> <p>Violation Observed: The facility has approved TPHC for kimbap triangles, which was stored near the front register at 75 degrees F. The facility was not keeping track of, or marking, the 4-hour time limit.</p> <p>COS: The PIC stated that the food was made and packaged at 10:52 AM. The packages were labeled for 4-hour use. Note: The kimbap triangles were all sold or consumed by 1:00 pm, before the end of the inspection.</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 noted above in Item #22, there was a large container of chopped lettuce at 51.6 degrees F in the make table cooler. Discussion with the cook revealed that the lettuce was chopped less than 30 minutes earlier, and had been placed in the make table cooler without checking the temperature. COS: The lettuce was placed into smaller portions and moved in to the large upright refrigerator, where it was below 41 degrees F by the end of the inspection. There was discussion about prompt food preparation and cold holding, including options such as washing the lettuce in ice water to maintain proper cold temperatures.</p>	COS
47	X	X	<p>Code: 4-101.19 - Non-FOOD CONTACT SURFACES of EQUIPMENT: Material: Construction and Repair. NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.</p> <p>Violation Observed: Cardboard was used as shelf liners along the cook line (R1).</p>	NRI
49	X	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: A soiled strainer was seated in the recessed floor drain under the 3-compartment sink (R1). The rack for clean dishes in the kitchen was soiled on the two highest shelves. The chest freezer interior was heavily soiled with ice.</p>	NRI

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55			X	X	<p>Code: 6-501.11 - PHYSICAL FACILITIES: In Poor Repair - PHYSICAL FACILITIES shall be maintained in good repair.</p> <p>Violation Observed: 55 The following were in poor repair: 1 ceiling tile above the service counter; the cove base near the make table cooler (R1).</p>	NRI
			X	X	<p>Code: 6-501.12 (A) - PHYSICAL FACILITIES Cleaned As Often As Necessary (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</p> <p>Violation Observed: 55 The floor at the dish area and under the fryers was soiled (R1). The floor edges throughout the kitchen were soiled.</p>	

NOTES

Please email rmucha@c-uphd.org with questions and follow-ups.
 VCF Issued: Please show evidence of display cooler repair by 6/8/26.
 *(R1): A further repeat of this violation at the next routine inspection would require the completion of a root cause questionnaire and a plan for long term correction. Please implement active managerial controls to ensure correction of this food safety concern is maintained between now and the next routine inspection.
 *(R3): A Yellow Food Safety Alert Placard was posted due to the repeated violation. You are required to attend a Compliance Meeting regarding this matter. The meeting has been tentatively scheduled for (5/27/26). please contact 217-531-2937 to confirm on the day of the meeting.
 Bring your proposed written long-term corrective actions for the (R3) violation to the compliance meeting.

Person in Charge (Signature) Diana Estrella Berrospi, CFPM and Dongwoo Lee, Owner

Inspector (Signature) Raymond Mucha, Wynter Sherrill

Date: 05/22/2026