



CHAMPAIGN-URBANA PUBLIC HEALTH DISTRICT
 201 W. Kenyon Rd
 Champaign, Illinois 61820-7807
 217-373-7900 www.c-uphd.org

Food Establishment Inspection Report

Establishment Name Ambar India		Permit # 3239	Owner/Manager Ranjeet Singh		Date 11/07/2023
Street Address 605 S Wright ST			Purpose of Inspection Routine		Time In 10:45 AM
City/State Champaign, IL		ZIP Code 61820	No. of Risk Factor/Intervention Violations: 12		Risk Category 1
			No. of Repeat Risk Factor/Intervention Violations: 5		Inspection Result Yellow

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

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.

Compliance Status			COS	R	Compliance Status			COS	R								
SUPERVISION					PROTECTION FROM CONTAMINATION												
1	IN	OUT			X	15	IN	OUT	N/A	N/O			X				
Person in charge present, demonstrates knowledge, and performs duties					Food separated and protected												
2	IN	OUT	N/A			X	16	IN	OUT	N/A			X				
Certified Food Protection Manager					Food-contact surfaces: cleaned & sanitized												
EMPLOYEE HEALTH					17					IN	OUT						
3	IN	OUT				TIME/TEMPERATURE CONTROL FOR SAFETY											
Management, food employee and conditional employee; knowledge, responsibilities and reporting					18					IN	OUT	N/A	N/O				
4	IN	OUT				Proper cooking time & temperatures											
Proper use of restriction and exclusion					19					IN	OUT	N/A	N/O		X		
5	IN	OUT				Proper reheating procedures for hot holding											
Procedures for responding to vomiting and diarrheal events					20					IN	OUT	N/A	N/O				
GOOD HYGIENIC PRACTICES					21					IN	OUT	N/A	N/O				
6	IN	OUT	N/O		X	X	Proper hot holding temperatures										
Proper eating, tasting, drinking, or tobacco use					22					IN	OUT	N/A	N/O		X	X	
7	IN	OUT	N/O				Proper cold holding temperatures										
No discharge from eyes, nose, and mouth					23					IN	OUT	N/A	N/O		X	X	
PREVENTING CONTAMINATION BY HANDS					24					IN	OUT	N/A	N/O				
8	IN	OUT	N/O			CONSUMER ADVISORY											
Hands clean & properly washed					25					IN	OUT	N/A					
9	IN	OUT	N/A	N/O	X	Consumer advisory provided for raw/undercooked food											
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					HIGHLY SUSCEPTIBLE POPULATIONS												
10	IN	OUT			X	26					IN	OUT	N/A				
Adequate handwashing sinks properly supplied and accessible					27					IN	OUT	N/A					
APPROVED SOURCE					FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES												
11	IN	OUT				28					IN	OUT	N/A				
Food obtained from approved source					29					IN	OUT	N/A					
12	IN	OUT	N/A	N/O		CONFORMANCE WITH APPROVED PROCEDURES											
Food received at proper temperature					Compliance with variance/specialized process/HACCP												
13	IN	OUT			X	GOOD RETAIL PRACTICES											
Food in good condition, safe, & unadulterated					Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												
14	IN	OUT	N/A	N/O		In the sections below, red circle=out of compliance Mark "X" in appropriate box for COS and/or R COS=corrected on site during inspection R=repeat violation											
Required records available: shellstock tags, parasite destruction					SAFE FOOD AND WATER					PROPER USE OF UTENSILS							
30					OUT					Pasturized eggs used where required							
31					OUT					Water & ice from approved source							
32					OUT					Variance obtained for specialized processing methods							
FOOD TEMPERATURE CONTROL					UTENSILS, EQUIPMENT, AND VENDING												
33	OUT				X	47	OUT				X						
Proper cooling methods used; adequate equipment for temperature control					48					OUT							
34	OUT					Food & non-food contact surfaces cleanable, properly designed, constructed & used											
Plant food properly cooked for hot holding					49					OUT				X			
35	OUT					Warewashing facilities: installed, maintained & used; test strips											
Approved thawing methods used					PHYSICAL FACILITIES												
36	OUT					50	OUT										
Thermometers provided & accurate					51					OUT							
FOOD IDENTIFICATION					52					OUT							
37	OUT					Plumbing installed; proper backflow devices											
Food properly labeled; original container					PREVENTION OF FOOD CONTAMINATION												
38	OUT					53	OUT										
Insects, rodents, & animals not present					54					OUT							
39	OUT					Toilet facilities: properly constructed, supplied, & cleaned											
Contamination prevented during food preparation, storage & display					55					OUT							
40	OUT					Garbage & refuse properly disposed; facilities maintained											
Personal cleanliness					56					OUT							
41	OUT					Physical facilities installed, maintained & clean											
Wiping cloths: properly used & stored					EMPLOYEE TRAINING												
					57					OUT				X			
					All food employees have food handler training												

42	OUT	Washing fruits & vegetables			58	OUT	Allergen training as required		
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Establishment Name: Ambar India

Permit #: 3239

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: Less than specified value

Heat: NA

CFPM AND HACCP

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

Ranjeet Singh Exp. Date: 11/09/2026 ID #: 21246609	Harjit Singh Exp. Date: 11/09/2026 ID #: 21246718	Daljit Kaur Exp. Date: 11/09/2026 ID #: 21246778	Exp. Date: ID #:
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HACCP Topic: Cold Holding

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Tandoori chicken/Buffer steam table	104.00°F	Chicken Curry/Buffer steam table	139.00°F	Paneer/Right make table (Top)	48.00°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item No.	P	Pf	C	R	Violations cited in this report must be corrected within the timeframes below. NRI=Next Routine Inspection	Correction Date
9	X				3-301.11 (B): No Bare Hand Contact with RTE Food An employee was observed cutting peppers and onions (for raw consumption) with bare hands. COS: Employee was educated about using single-use gloves while handling ready-to-eat (RTE) food.	COS
13	X				3-101.11: FOOD Condition-Safe/Unadulterated/Honestly Presented A bell pepper with a white growth (consistent with mold) was found inside the walk-in cooler. COS: The pepper was discarded by an employee.	COS
15	X				3-302.11 (A)(1)(a-c): Cross Contamination-Separating Raw Animal FOODS from RTE FOODS or Fruits/Vegetables Before Washed A pan of raw chicken and a box of raw shell eggs were stored above ready-to-eat (RTE) curries inside the walk-in cooler. COS: The PIC was educated, and they moved the chicken and eggs to a lower shelf (below the RTE foods).	COS
16	X				4-501.114 (A): Manual/Mechanical WAREWASHING-SANITIZING-Chlorine-Use Instructions:Temperature/pH/Concentration/Hardness The dish machine was in use, but no chlorine sanitizer was present in the dish machine after a complete cycle. COS: The chemical supply jug was changed to a new jug of chlorine bleach. The machine was primed until the new chemical entered the machine. After a complete cycle, a chlorine sanitizer strength of 50-100 ppm was achieved.	COS
19	X				3-403.11 (A): TCS FOODS--Reheating for Hot Holding: 165°F for 15 seconds except roasts. "Tandoori chicken" at 104-125 degrees Fahrenheit (F) and "Chicken curry" at 139F were in the buffet steam table. According to an employee, the meats within each dish were cooked and cooled before they were reheated today. Each dish was prepared minutes before the inspectors arrived, and a reheat temperature was not taken of the chicken within each dish. COS: The employees were educated, and they were directed to reheat the chicken curry and tandoori chicken to 165 degrees Fahrenheit for 15 seconds.	COS
22	X			X	3-501.16(A) (2): TCS FOODS: Cold Holding 41°F or Less 1) An opened carton of heavy whipping cream at 63F was sitting on the make table cutting board next to the rice warmer (R1). An employee stated that it was removed from the cooler and opened this morning (within the last hour) to make the sauces on the stove. COS: The employees were educated on cold holding requirements and the heavy whipping cream was used immediately. 2) Paneer at 48 degrees F was stored in the top of the right make table cooler opposite to cook line. An employee stated that the paneer was cut into pieces yesterday and placed in the make table cooler. COS: The paneer was discarded by the PIC. 3) Mint chutney at 46-47 degrees F was stored inside the 3-door cooler. The PIC stated that the chutney was prepared today. COS: The employees were educated, and the mint chutney was moved to the walk-in cooler to cool. (R1): This is the second consecutive routine inspection that this violation has been documented. *See the Inspection Comments at the end of the report.	COS
23	X				3-501.18 (A): Date Marking: Disposition A pan of samosas dated 10/29 and a pan of mint chutney dated 10/28 were held beyond 7-day use in the right make table reach-in cooler. COS: The PIC was educated, and both foods were discarded.	COS
1		X		X	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. The Person in Charge (PIC) did not demonstrate food safety knowledge. Priority item violations were found, the PIC did not provide proof that he was a Certified Food Protection Manager (CFPM), and he did not respond correctly to the inspector's questions as they related to the specific food operation. (R1) VCF: Return proof of enrollment in the CFPM course and exam for Daljit Singh and all other PIC by November 22, 2023. (R1): This is the second consecutive routine inspection that this violation has been documented. *See the Inspection Comments at the end of the report.	11/22/2023
10		X			6-301.12 (A-D): Hand Drying The handwashing sink next to the dishwasher was not supplied with paper towels. COS: The PIC refilled the paper towel dispenser.	COS

Person in Charge (Signature) Daljit Singh	Date: 11/07/2023
Environmental Health Specialist (Signature) Poonam Chorghade, Ian Rolon	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date:

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OBSERVATIONS AND CORRECTIVE ACTIONS						
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23		X		X	3-501.17 (A): RTE-TCS FOODs: On-Premises Preparation & Hold Cold >24 Hours: Date Marking The following on-premises prepared foods were not date labeled for seven days disposition: Rasmalai, Tandoori chicken, shredded Tandoori chicken, mixed vegetables, Baingan Bharta, cooked whole potatoes. (R1) COS: The PIC identified the foods were prepared within the last 3 days, and he labeled each item. (R1): This is the second consecutive routine inspection that this violation has been documented. *See the Inspection Comments at the end of the report.	COS
33		X		X	3-501.15 (A): FOOD Temperature Control: Cooling Methods 1. A large hotel pan filled with cooked vegetable pakora at temperatures of 84-100 degrees Fahrenheit (F) was sitting at room temperature on the countertop to the left of the walk-in freezer. The vegetable pakora was in a stack approximately 6 inches high. An employee stated it was cooked this morning (within the last hour). Note: The employee was educated, the vegetable pakora was portioned into an additional shallow pan (less than 3 inches of product in each pan), and the cooling food was moved into the walk-in cooler to cool uncovered. 2. A sauce pot containing cooked potatoes at 68F was sitting on the right drain board of the 3-compartment sink. An employee said these were prepared last night and were left on the drain board overnight. Note: The potatoes were discarded, and the employee was educated on proper cooling methods and cold holding of TCS foods. VCF: Return your long-term corrective action plan and the proof of its success in addressing this violation by November 14, 2023. (R2): This is the third consecutive routine inspection that this Priority violation has been documented. As a result, a yellow Food Safety Alert placard was posted. *See the Inspection Comments at the end of the report.	11/14/2023
50		X			5-103.11 (B): Hot Water:Sufficient for Peak Hot Water Demand The hot water temperature peaked at 94 degrees Fahrenheit (F) at the three-compartment sink. VCF: Return proof that hot water with a minimum temperature of 110F is provided to the sink by November 22, 2023.	11/22/2023
2			X	X	2-102.12 (A): PIC shall be a Certified FOOD Protection Manager (CFPM) The PIC could not provide proof that they were a CFPM. (R1) * See corrective action requirements in Item No. 1. *	NRI
6			X	X	2-401.11 (A): Employee Eating, Drinking, or Using Tobacco: Designated Area An open top employee beverage was stored on the shelf above the right cook line make table refrigerator (R1). COS: An employee removed the beverages. Designate an appropriate location away from food, food preparation, and clean equipment for employees to store beverages.	COS
38			X		6-202.15 (A) (B) (D): Outer Openings Protected The back door was wide open and the screen door was propped open at the back entrance. The screen material was in poor repair with a large gap present on the screen door.	NRI
44			X		4-901.11 (B): Polishing Cloths Aprons were stored on the floor in front of the 3-compartment sink.	NRI
47			X	X	4-101.11 (B): Materials for Construction and Repair: Multiuse UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT: Durable, CORROSION-RESISTANT, and Nonabsorbent. Foods were stored in their original #10 cans (R5).	NRI
47			X		4-101.19: Non-FOOD CONTACT SURFACES of EQUIPMENT: Material: Construction and Repair The green coating was chipped, and metal was rusted on the racks in the walk-in cooler.	NRI
48			X		4-603.12 (B): Cleaning EQUIPMENT and UTENSILS: Precleaning- Preflush, Soak, Scrubbed 1. The bottom shelf in the left make table refrigerator, where potatoes were directly stored (not in a pan), was soiled. 2. Pans that were soiled with food residue were stored with clean pans.	NRI
49			X	X	4-601.11(C): Non-FOOD CONTACT SURFACES-EQUIPMENT: Clean The following were soiled: the right make table refrigerator (R5), the gaskets on the right make table refrigerator (R5), the sides of the fryers (R5), racks in the walk-in cooler (R4), the door handles on the refrigerators and freezers (R3), the aluminum foil lined shelves (R3), the fan guards in the 3-door refrigerator (R2), the exterior of the microwave (R1), the fire suppression lines under the ventilation hood, and the racks in the 3-door refrigerator.	NRI
55			X		6-501.12 (A): PHYSICAL FACILITIES Cleaned As Often As Necessary 1. Floors were soiled throughout (especially below the beverage fountain, cook line equipment, the 3-door cooler, and in the walk-in cooler). 2. Walls were soiled throughout (especially behind the make table refrigerators and in the dish washing areas). 3. The mop sink basin was heavily soiled. 4. There was soil (consistent with mold growth) on the ceiling in the walk-in cooler.	NRI
55			X		6-501.11: PHYSICAL FACILITIES: In Poor Repair 1. There was an unsealed gap between the stainless-steel countertops by the handwashing sink in the front service area. 2. There were holes in the wall and ceiling panels in the walk-in cooler, not filled with plugs or silicone.	NRI
57			X	X	750.230 a) 1): Food Handlers--Training Proof of Food Handler Training was not provided for all employees (R1).	NRI
Person in Charge (Signature) Dajjit Singh					Date: 11/07/2023	
Environmental Health Specialist (Signature) Poonam Chorghade, Ian Rolon					Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Follow-up Date:

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OBSERVATIONS AND CORRECTIVE ACTIONS

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Inspection Comments					<p>Violations were cited in six or more of the eleven Foodborne Illness Risk Factors and Public Health Interventions (PHI) categories, and as a result, a yellow Food Safety Alert inspection notice placard was posted at the facility. A Corrective Action Plan for Food Safety was left with the CFPM-PIC.</p> <p>Correct all Priority (P) and Priority foundation (Pf) violations cited on the report. A Follow-up inspection will be conducted to verify compliance in approximately 20 business days. IF VIOLATIONS ARE FOUND IN ANY OF THE SAME RISK FACTOR OR PHI CATEGORIES DURING THE FOLLOW-UP INSPECTION, THEN THE FOOD SERVICE WILL BE CLOSED AND A RED PLACARD WILL BE POSTED.</p> <p>*(R2): A yellow Food Safety Alert placard was provided to the food service because of this repeated violation. A Repeat P & Pf Root Cause Questionnaire was completed during the inspection debriefing, and a follow-up inspection will be conducted to verify the long-term correction of this violation within 5-7 business days.</p> <p>Return the signed VCF with your long-term corrective action plan and the proof of its success in addressing this violation by November 14, 2023.</p> <p>*(R1): A further repeat of this violation at the next routine inspection would result in the posting of a yellow 'food-safety alert' placard and require the completion of a root cause questionnaire. Please implement long-term active managerial controls to ensure correction of this food safety concern is maintained between now and the next routine inspection.</p> <p>Return the other signed VCF with proof of course & exam enrollment for Daljit Singh and all other People in Charge (PIC) and proof of the increase hot water temperature at the 3-compartment sink by November 22, 2023.</p> <p>Contact Ian at irolon@c-uphd.org or 217-531-2936 with any questions.</p>	
Person in Charge (Signature) Daljit Singh					Date: 11/07/2023	
Environmental Health Specialist (Signature) Poonam Chorghade, Ian Rolon					Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date:	