



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 12/13/2023
Street Address 605 S Wright ST		Purpose of Inspection Follow-Up	Time In 10:10 AM
City/State Champaign, IL	ZIP Code 61820	No. of Risk Factor/Intervention Violations: 5	Risk Category 1
		No. of Repeat Risk Factor/Intervention Violations: 2	Inspection Result Red

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		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	IN OUT N/A		X	16	IN OUT N/A		
Certified Food Protection Manager				Food-contact surfaces: cleaned & sanitized			
EMPLOYEE HEALTH				TIME/TEMPERATURE CONTROL FOR SAFETY			
3	IN OUT			17	IN OUT		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned & unsafe food			
4	IN OUT			18	IN OUT N/A N/O		
Proper use of restriction and exclusion				Proper cooking time & temperatures			
5	IN OUT			19	IN OUT N/A N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
GOOD HYGIENIC PRACTICES				20 IN OUT N/A N/O Proper cooling time and temperature			
6	IN OUT N/O			21	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
7	IN OUT N/O			22	IN OUT N/A N/O		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
PREVENTING CONTAMINATION BY HANDS				23 IN OUT N/A N/O Proper date marking and disposition			
8	IN OUT N/O			24	IN OUT N/A N/O		
Hands clean & properly washed				Time as a Public Health Control; procedures & records			
9	IN OUT N/A N/O			CONSUMER ADVISORY			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				25 IN OUT N/A Consumer advisory provided for raw/undercooked food			
10	IN OUT			HIGHLY SUSCEPTIBLE POPULATIONS			
Adequate handwashing sinks properly supplied and accessible				26 IN OUT N/A Pasteurized foods used; prohibited foods not offered			
APPROVED SOURCE				FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES			
11	IN OUT			27	IN OUT N/A		
Food obtained from approved source				Food additives: approved and properly used			
12	IN OUT N/A N/O			28	IN OUT N/A		
Food received at proper temperature				Toxic substances properly identified, stored, & used			
13	IN OUT			CONFORMANCE WITH APPROVED PROCEDURES			
Food in good condition, safe, & unadulterated				29 IN OUT N/A Compliance with variance/specialized process/HACCP			
14	IN OUT N/A N/O			GOOD RETAIL PRACTICES			
Required records available: shellstock tags, parasite destruction				Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. 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			

Compliance Status		COS	R	Compliance Status		COS	R
SAFE FOOD AND WATER				PROPER USE OF UTENSILS			
30	OUT			43	OUT		
Pasteurized eggs used where required				In-use utensils: properly stored			
31	OUT			44	OUT		
Water & ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32	OUT			45	OUT		
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
FOOD TEMPERATURE CONTROL				46 OUT Gloves used properly			
33	OUT		X	UTENSILS, EQUIPMENT, AND VENDING			
Proper cooling methods used; adequate equipment for temperature control				47 OUT Food & non-food contact surfaces cleanable, properly designed, constructed & used			
34	OUT			48	OUT		
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained & used; test strips			
35	OUT			49	OUT		
Approved thawing methods used				Non-food contact surfaces clean			
36	OUT			PHYSICAL FACILITIES			
Thermometers provided & accurate				50	OUT		
FOOD IDENTIFICATION				Hot & cold water available; adequate pressure			
37	OUT			51	OUT		
Food properly labeled; original container				Plumbing installed; proper backflow devices			
PREVENTION OF FOOD CONTAMINATION				52	OUT		
38	OUT			Sewage & waste water properly disposed			
Insects, rodents, & animals not present				53	OUT		
39	OUT			Toilet facilities: properly constructed, supplied, & cleaned			
Contamination prevented during food preparation, storage & display				54	OUT		
40	OUT			Garbage & refuse properly disposed; facilities maintained			
Personal cleanliness				55	OUT		
41	OUT			Physical facilities installed, maintained & clean			
Wiping cloths: properly used & stored				56	OUT		
				Adequate ventilation & lighting; designated areas used			
				EMPLOYEE TRAINING			
				57	OUT		
				All food employees have food handler training			

42	OUT	Washing fruits & vegetables			58	OUT	Allergen training as required		
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Food Establishment Inspection Report

Establishment Name: Ambar India

Permit #: 3239

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: _____ PPM: _____ Heat: _____

CFPM AND HACCP

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

Ranjeet Singh Exp. Date: 11/09/2026 ID #: 21246609	Exp. Date: ID #:	Exp. Date: ID #:	Exp. Date: ID #:
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HACCP Topic:

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
8	X				2-301.12 (A): Cleaning Procedure-Hands and Arms An employee exited the restroom and entered the kitchen, and he did not immediately wash his hands. The employee then approached the handwashing sink and rinsed his hands in the water from the faucet for less than 5 seconds, hands were not washed with soap or following proper handwashing procedures. Note: The employee was educated on the need for handwashing after exiting the restroom, 20 second hand washing procedures, and the use of soap. He washed his hands.	
20	X				3-501.14 (A): Cooling-Cooked TCS FOODS A large pot of sauce (at a depth of approximately 16 inches) was on the turned-off oven range at 62-65 degrees Fahrenheit (F). An employee said it was removed from the walk-in cooler 10 minutes before. Further discussion revealed that the sauce was cooled overnight in the pot, not properly cooling methods. Note: The PIC-CFPM discarded the sauce.	
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 at the start of the inspection was not 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. (R) Upon arrival, there was a large pot of spinach cooking on a range burner, another pot of improperly cooled sauce was sitting out at 65F on the turned-off oven range burner, and there were four employees in the food service, none of which were a Certified Food Protection Manager (CFPM). An employee said the owner was at the store, he was called by an employee, and he (a CFPM-PIC) arrived within 5 minutes.	
23		X			3-501.17 (B): RTE-TCS FOODs: Commercially Processed: Open & Hold Cold >24 Hours 1. On-premises portioned containers of commercially prepared Rasmalai were not date marked for 5-day use as required by the manufacturer's label. 2. An opened gallon of milk, an opened carton of heavy whipping cream, and a cut block of paneer cheese were not date marked for 7-day use.	
33		X		X	3-501.15 (A): FOOD Temperature Control: Cooling Methods Appropriate cooling methods were not used for on-premises prepared sauce that was cooled in a large pot (more than 16 inches of product in the pot) in the walk-in cooler. (R) The CFPM-PIC said he left last night before the sauce was placed in the walk-in cooler to cool. Note: The sauce was discarded.	
2			X	X	2-102.12 (A): PIC shall be a Certified FOOD Protection Manager (CFPM) The PIC at the start of the inspection while food was being prepared was not a CFPM (R).	NRI
Inspection Comments					<p>A Follow-Up Inspection was conducted today after the previous routine inspection on November 7, 2023 resulted in a yellow food safety alert. The yellow result was due to the presence of violations in Six (6) or More Categories of the Foodborne Illness Risk Factors and Public Health Interventions.</p> <p>During today's Follow-Up Inspection Two (2) Priority foundation (Pf) violations were repeated that had been documented on the previous routine inspection. A red "Closed" Inspection Notice was posted at a location determined by the health officer. This notice shall remain posted until your facility has been re-inspected and found to be in satisfactory compliance.</p> <p>The health permit was suspended as of 11:35 a.m. on December 13, 2023. You shall cease all food handling, preparations, and service.</p> <p>A Re-Inspection Request form was left with the person-in-charge (PIC). A Re-inspection is a full review inspection. Correction of ALL items (including P, Pf, C, and Repeat from your establishment's routine inspection and follow-up) will be required.</p> <p>Contact Ian at ironl@ic-uphd.org or 217-531-2936 with any questions.</p>	

Person in Charge (Signature) Ranjeet Singh **Date:** 12/13/2023

Environmental Health Specialist (Signature) Poonam Chorghade, Ian Rolon **Follow-up:** Yes No **Follow-up Date:**