Public Health
Prevent. Promote. Protect.

Macon County Health Department
Office of Environmental Health
1221 E Condit Street, Decatur, IL 62521
Phone: (217) 423-6988 | Fax: (217) 423-0992

FOOD ESTABLISHMENT INSPECTION REPORT

Date: 10/13/2020
Time: 5:10 a.m. (p.m.)

Establishment	Phone Number	No. of Risk Factor/Intervention Violations: 5	Zone: 2
Gabby's	877-1953	No. of Repeat Risk Factor/Intervention Violations: 2	Risk: 1
Street Address		**Permit Holder**	**Person in Charge (PIC)**
1385 East Pershing Road		Al Cohen	Al Cohen / Robert Jones
City/State	**ZIP Code**	**Purpose of Inspection**	
Decatur, IL	62526	Routine	

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
	In	Out	N/A	N/O	**Supervision**		
1	✓				Person in charge present, demonstrates knowledge, and performs duties		
2	✓				Certified Food Protection Manager (CFPM)		
					Employee Health		
3	✓				Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	✓				Proper use of restriction and exclusion		
5	✓				Procedures for responding to vomiting and diarrheal events		
					Good Hygienic Practices		
6	✓				Proper eating, tasting, drinking, or tobacco use		
7	✓				No discharge from eyes, nose, and mouth		
					Preventing Contamination by Hands		
8	✓				Hands clean and properly washed		
9	✓				No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	✓				Adequate handwashing sinks properly supplied and accessible		
					Approved Source		
11	✓				Food obtained from approved source		
12				✓	Food received at proper temperature		
(13)		✓			Food in good condition, safe, and unadulterated	✓	
14			✓		Required records available: shellstock tags, parasite destruction		

Compliance Status						COS	R
	In	Out	N/A	N/O	**Protection from Contamination**		
(15)		✓			Food separated and protected	✓	✓
(16)		✓			Food-contact surfaces; cleaned and sanitized	✓	✓
17	✓				Proper disposition of returned, previously served, reconditioned and unsafe food		
					Time/Temperature Control for Safety		
18				✓	Proper cooking time and temperatures		
19				✓	Proper reheating procedures for hot holding		
20				✓	Proper cooling time and temperature		
21	✓				Proper hot holding temperatures		
(22)		✓			Proper cold holding temperatures	✓	
23	✓				Proper date marking and disposition		
24			✓		Time as a Public Health Control; procedures & records		
					Consumer Advisory		
25	✓				Consumer advisory provided for raw/undercooked food		
					Highly Susceptible Populations		
26			✓		Pasteurized foods used; prohibited foods not offered		
					Food/Color Additives and Toxic Substances		
27			✓		Food additives: approved and properly used		
(28)		✓			Toxic substances properly identified, stored, and used	✓	
					Conformance with Approved Procedures		
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.
Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection

			COS	R
		Safe Food and Water		
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32		Variance obtained for specialized processing methods		
		Food Temperature Control		
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35	X	Approved thawing methods used	✓	
36		Thermometers provided & accurate		
		Food Identification		
37	X	Food properly labeled; original container		
		Prevention of Food Contamination		
38	X	Insects, rodents, and animals not present		
39	X	Contamination prevented during food preparation, storage and display	✓	
40		Personal cleanliness		
41		Wiping cloths: properly used and stored		
42		Washing fruits and vegetables		

			COS	R
		Proper Use of Utensils		
43	X	In-use utensils: properly stored	✓	✓
44		Utensils, equipment & linens: properly stored, dried, & handled		
45	X	Single-use/single-service articles: properly stored and used	✓	
46		Gloves used properly		
		Utensils, Equipment and Vending		
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		✓
48		Warewashing facilities: installed, maintained, & used; test strips		
49	X	Non-food contact surfaces clean		✓
		Physical Facilities		
50		Hot and cold water available; adequate pressure		
51	X	Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, and clean		
56		Adequate ventilation and lighting; designated areas used		
		Employee Training		
57		All food employees have food handler training		
58	X	Allergen training as required		✓

Person in Charge (Signature) Robert Jones Date 10/13/2020

Inspector (Signature) J. A. Bu

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Establishment: Gabby's | Zone: 2 | Risk: 1

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk (Walk-in)	36°F	Ham (Walk-in)	21°F	Chicken Noodle Soup (Well 1)	171°F
Sausage (Walk-in)	37°F	Beef (Walk-in)	22°F	Green Beans (Well 2)	142°F
Sausage (Reach-in)	39°F	Ice Cream (Freezer)	8°F	Gravy (Well 3)	153°F
Tomatoes (Production)	37°F	Ice Cream (Freezer)	10°F	Taco Beef (Well 4)	137°F
Pie (Reach-in 2)	33°F	Chicken (Reach-in)	1°F	Ham + Beans (Well 5)	154°F
* Eggs (Counter)	78°F	Fries (Reach-in)	3°F	Pork (Well 6)	144°F

SANITIZER OBSERVATIONS

Sanitizer Type	Concentration/Temp
Chlorine (Low Temp Dish Machine) / Quat (Buckets (x2)	0ppm → 100ppm (Corrected) / 200ppm 200ppm

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
* 13	Cans (2) of tuna observed in dry storage with dents so severe the seams were bent. Cans were discarded during inspection. (P) + Corrected +
* 15	(Repeat) Container of raw chicken observed stored above fully cooked sausage and diced green peppers in the Kitchen tall bay reach-in cooler. Potential contaminate was removed and placed below RTE foods to reduce risk. (P) + Corrected +
* 16	(Repeat) Encrusted debris observed on can opener blade stored as clean in holster. Equipment was cleaned during inspection. (P) + Corrected +
* 16	Chlorine sanitizer in the low temp dish machine measured 0ppm. Solution would not pull from dispensing tube. Manager primed machine and solution measured 100ppm. Inspect unit daily to monitor and identify risk. (P) + Corrected +
* 22	Shell eggs observed with a internal temperature of 78°F. Eggs were in a lexan and left at room temperature. Due to unknown length in the temperature danger zone, item was discarded immediately. (P) + Corrected +
28	Spray bottle of degreaser observed in the dish room without a label to identify contents. Spray bottle of glass cleaner observed labeled sanitizer. Label items correctly to reduce risk. (Pf) + Corrected +

CFPM VERIFICATION

Name	ID#	Exp Date	Name	ID#	Exp Date	Name	ID#	Exp Date	Name	ID#	Exp Date
Al Cohen (Expired)	21681038	7/20	Robert Jones	21698826	8/25	Richard Andrews (Expired)	01687268	9/20	Tina Blazier	21679897	3/25

HACCP Topic: Pest Management

Person in Charge (Signature) _____ Date 10/13/2020

Inspector (Signature) _____

Follow-up: ☑ Yes ☐ No (Check one)
Follow-up Date(s): Will Call
Fee Assessed: $250.00 (Closure)

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
35	Tubes (3) of raw ground beef observed thawing and laying on the drain board of the three-compartment sink. Thaw under cool running water (below 70°F) to reduce risk of bacterial growth. (C) + Corrected+
37	Bulk container of powdered sugar observed without a label to identify contents. (C)
37	Shaker of powdered sugar observed without a label to identify contents. (C)
+38	(Imminent Health Hazard) Severe infestation of live German cockroaches observed in multiple areas including the expo line, dry storage, prep, and the cooks line. Majority of infestation observed at the expo line, behind the tall boy reach-in cooler, and the cooks/production line. Due to severity of infestation and risk of cross-contamination, location is closed until pest infestation is eliminated. (Pf) + Follow Up Required (Closure).
39	(Repeat Behavior) Case of chicken observed stored on the floor located in the walk-in cooler. Elevate at least 6 inches off the floor to reduce risk. (C) + Corrected+
43	(Repeat Behavior) Ice bucket observed stored face up when not in-use. Invert when not in-use to reduce risk. (C) + Corrected+
45	Plastic clamshell containers observed stored face up. Invert when not in-use to reduce risk. (C) + Corrected+
47	(Repeat) Expo line FRP (North Side) observed damaged / held together with duct tape making the surface no longer smooth and easily cleanable and is a current harborage for live German cockroaches. (C)
49	(Repeat) Body and holster of can opener blade observed soiled with heavy grease build-up. (C)
49	(Repeat) Data cables (2) for POS printers observed with heavy grease build-up. (C)
49	(Repeat) Excessive debris/build-up observed on shelving (middle line expo). (C)
51	Plumbing leak observed under the three-compartment sink creating a large area of standing water. (C)
55	(Repeat) Damaged floor tiles observed in front of the three-compartment sink making the surface no longer smooth and easily cleanable. (C)
55	(Repeat) Missing floor tiles (S+) observed under the low temp dish machine making the surface no longer smooth and easily cleanable. (C)
55	(Repeat) Floor grout of the middle alley cooks line observed worn/missing greater than 1/8" making the surface no longer smooth and easily cleanable. (C)
55	(Repeat) Excessive debris/standing water observed on floor under the low temp dish machine. (C)
55	(Repeat) Excessive debris observed on floor behind prep table/oven (back of house). (C)
55	(Repeat) Heavy grease build-up observed on floor under all equipment (cooks line). (C)

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
SS	Excessive debris observed on floor behind the Kitchen tall boy reach-in cooler. (C)
SS	Excessive debris observed on floor under the bag-in-box storage rack. (C)
SS	Standing slimey water observed on floor under the three-compartment sink. (C)
S8	(Repeat) No manager observed with ANSI accredited Allergen Training. (C)
	• Due to imminent health hazard with severe infestation of germen cockroaches and multiple repeat high risk observations, business permit has been suspended until further notice.
	Prior to re-opening, the following must be completed. 1) All violations not corrected during inspection must be resolved 2) CAP (Corrective Action Plan) must be submitted to the health department detailing measures taken to correct violations and steps necessary to prevent future risk based observations 3) Submit re-inspection fee of $250.00 to the health department.
	Covid-19 Observations 1) At time of arrival to facility, no staff (4) observed wearing a mask 2) Signage observed at entrances to facility requiring masks to enter. 3) Booths/seating areas are manually spaced by servers when diners are set to encourage social distancing

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Inspector (Signature) _____

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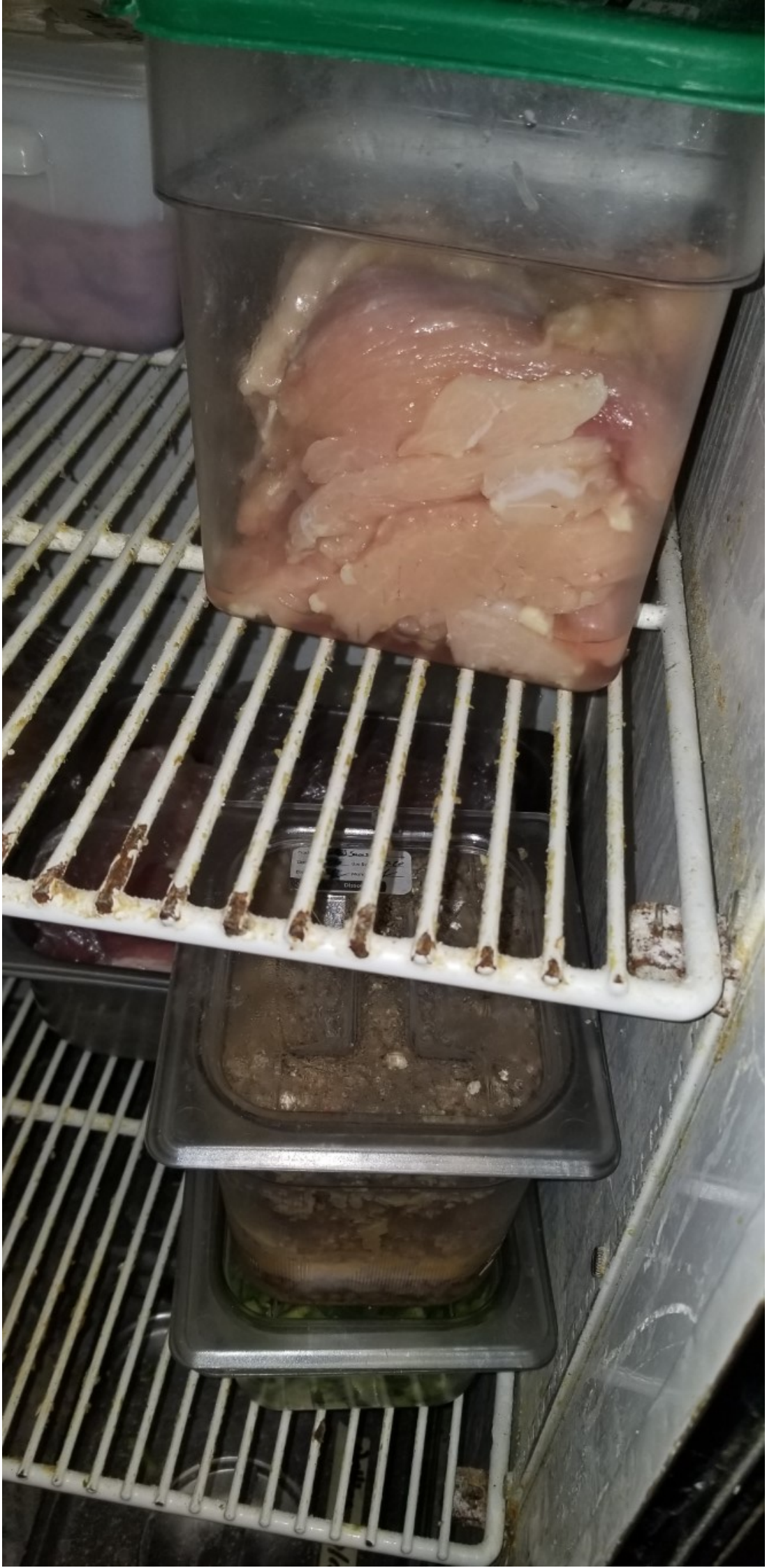
Gabby's 1385 East Pershing Road Decatur, IL 62526	Risk: 1

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	Addendum to routine inspection that was conducted on 10/13/2020.
	Upon further investigation, it was determined that this is the second closure of facility due to a imminent health hazard (cockroaches) within a 12 month consecutive period with the initial closure based on Complaint (F-2025) that occured on 12/12/2019.
	Business permit will be revoked in 5 Days (effective 10/13/2020).
	Please refer to Macon County Ordinance on steps required for revocation process.

Person in Charge (Signature) — 10/14/2020 @ 9:00 Am (Date)

Inspector (Signature)

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