



Macon County Health Department

Office of Environmental Health

1221 E Condit Street, Decatur, IL 62521

Phone: (217) 423-6988 | Fax: (217) 423-0992

Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Date: 10/13/2020
Time: 5:10 p.m.

Establishment Gabby's	Phone Number 877-1953	No. of Risk Factor/Intervention Violations: 5	Zone: 2
Street Address 1385 East Pershing Road	Permit Holder Al Cohen	No. of Repeat Risk Factor/Intervention Violations: 2	Risk: 1
City/State Decatur, IL	ZIP Code 62526	Person in Charge (PIC) Al Cohen / Robert Jones	
Purpose of Inspection 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	Compliance Status					COS	R
In	Out	N/A	N/O	Supervision			In	Out	N/A	N/O	Protection from Contamination		
1	✓			Person in charge present, demonstrates knowledge, and performs duties			15	✓			Food separated and protected	✓	✓
2	✓			Certified Food Protection Manager (CFPM)			16	✓			Food-contact surfaces; cleaned and sanitized	✓	✓
Employee Health							17	✓			Proper disposition of returned, previously served, reconditioned and unsafe food		
3	✓			Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety						
4	✓			Proper use of restriction and exclusion			18			✓	Proper cooking time and temperatures		
5	✓			Procedures for responding to vomiting and diarrheal events			19			✓	Proper reheating procedures for hot holding		
Good Hygienic Practices							20			✓	Proper cooling time and temperature		
6	✓			Proper eating, tasting, drinking, or tobacco use			21	✓			Proper hot holding temperatures		
7	✓			No discharge from eyes, nose, and mouth			22	✓	✓		Proper cold holding temperatures	✓	
Preventing Contamination by Hands							23	✓			Proper date marking and disposition		
8	✓			Hands clean and properly washed			24			✓	Time as a Public Health Control; procedures & records		
9	✓			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory						
10	✓			Adequate handwashing sinks properly supplied and accessible			25	✓			Consumer advisory provided for raw/undercooked food		
Approved Source							26			✓	Pasteurized foods used; prohibited foods not offered		
11	✓			Food obtained from approved source			Food/Color Additives and Toxic Substances						
12			✓	Food received at proper temperature			27			✓	Food additives: approved and properly used		
13	✓			Food in good condition, safe, and unadulterated	✓		28	✓		✓	Toxic substances properly identified, stored, and used	✓	
14			✓	Required records available: shellstock tags, parasite destruction			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

Compliance Status					COS	R	Compliance Status					COS	R
In	Out	N/A	N/O	Safe Food and Water			In	Out	N/A	N/O	Proper Use of Utensils		
30				Pasteurized eggs used where required			43	✗			In-use utensils: properly stored	✓	✓
31				Water and ice from approved source			44				Utensils, equipment & linens: properly stored, dried, & handled		
32				Variance obtained for specialized processing methods			45	✗			Single-use/single-service articles: properly stored and used	✓	
Food Temperature Control							46				Gloves used properly		
33				Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending						
34				Plant food properly cooked for hot holding			47	✗			Food and non-food contact surfaces cleanable, properly designed, constructed, and used		✓
35	✗			Approved thawing methods used		✓	48				Warewashing facilities: installed, maintained, & used; test strips		
36				Thermometers provided & accurate			49	✗			Non-food contact surfaces clean		✓
Food Identification							Physical Facilities						
37	✗			Food properly labeled; original container			50				Hot and cold water available; adequate pressure		
Prevention of Food Contamination							51	✗			Plumbing installed; proper backflow devices		
38	✗			Insects, rodents, and animals not present			52				Sewage and waste water properly disposed		
39	✗			Contamination prevented during food preparation, storage and display	✓		53				Toilet facilities: properly constructed, supplied, & cleaned		
40				Personal cleanliness			54				Garbage & refuse properly disposed; facilities maintained		
41				Wiping cloths: properly used and stored			55	✗			Physical facilities installed, maintained, and clean		
42				Washing fruits and vegetables			56				Adequate ventilation and lighting; designated areas used		
Employee Training							Employee Training						
							57				All food employees have food handler training		✓
							58	✗			Allergen training as required		✓

Person in Charge (Signature)

Date

10/13/2020

Inspector (Signature)

Bie

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Public Health
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Establishment Gabby's						Zone: 2	
						Risk: 1	
TEMPERATURE OBSERVATIONS							
Item/Location		Temp	Item/Location		Temp	Item/Location	
Milk (Walk-in)		36°F	Ham (Walk-in)		21°F	Chicken Noodle Soup (Well 1)	
Sausage (Walk-in)		37°F	Beef (Walk-in)		22°F	Green Beans (Well 2)	
Sausage (Reach-in)		39°F	Ice Cream (Frozen)		8°F	Gravy (Well 3)	
Tomatoes (Production)		37°F	Ice Cream (Frozen)		10°F	Taco Beef (Well 4)	
Pie (Reach-in 2)		33°F	Chicken (Reach-in)		1°F	Ham + Beans (Well 5)	
* Eggs (Counter)		78°F	Fries (Reach-in)		3°F	Pork (Well 6)	
SANITIZER OBSERVATIONS							
Sanitizer Type Chlorine (Low Temp Dish Machine) / Quat (Buckets x2)						Concentration/Temp Oppm → 100ppm (Corrected) / 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 tell boy reach-in cooler. Potential contaminant 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 Oppm. 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 lexon 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. (P) + Corrected +						
CFPM VERIFICATION							
Name Al Cohen (Expired)		Name Robert Shores		Name Richard Andrews (Expired)		Name Tina Blezier	
ID# 01681038	Exp Date 7/20	ID# 21698826	Exp Date 8/25	ID# 01687268	Exp Date 9/20	ID# 21679897	Exp Date 3/25
HACCP Topic: Pest Management							

Person in Charge (Signature) *[Signature]*

Inspector (Signature) *[Signature]*

Date 10/13/2020

Follow-up: ☒ Yes ☐ No (Check one)
Follow-up Date(s): <u>Will Call</u>
Fee Assessed: <u>\$250.00 (Closure)</u>

See



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Establishment <u>Gabby's</u>		Zone: <u>2</u> Risk: <u>1</u>
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 tell 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 container 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 balster of can opener blade observed soiled with heavy grease build-up. (C)	
49	(Repeat) Data cables (2) for PAS 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 at 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/lavens (Back of house). (C)	
55	(Repeat) Heavy grease build-up observed on floor under all equipment (cooks line). (C)	

Person in Charge (Signature) [Signature]

Date 10/13/2020

Inspector (Signature) [Signature]

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Gabby's		Risk: 1
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 slimy 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 german 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 entrance to facility regarding masks to enter.	
	3) Booth/seating areas are manually spaced by servers when diners are set to encourage social distancing	

Person in Charge (Signature)

Date _____

Inspector (Signature) _____

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Person in Charge (Signature) _____

10/14/2020 @ 9:00 Am
Date

Inspector (Signature)

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