

Complaint # F-4574

Date: 8/26/24

MACON COUNTY HEALTH DEPARTMENT

Complaint Investigation Record

1221 E. Condit St.
Decatur, IL 62521
(217) 423-6988

Circle One: PC

Letter

In Person

Anonymous

Email

Received by: SU

Name/Address/Phone of Complainant: ANONYMOUS

Site of Nuisance: Applebee's, 1275 State Route 51, Forsyth 62535

What Day did this happen? 8/23/24—8/26/24

What Time? _____

Reported to Staff? Yes or No If so, who did you talk to? _____
(circle)

Details of Complaint: _____

Coolers are currently at 70 - 80° Freezers are currently at 58° and outside temp says it's 90° Food is still being served to customers and these units temps have been this way since Friday. All of the chicken is completely thawed out.

Name/Address/Telephone: Applebee's #894, 1275 S Rt 151, 217-875-0285,
of Owner/Occupant Involved Forsyth, IL 62535

Applicable State Statute, Local Ordinance, Code, Rule or Regulation: _____

Facts Determined by Investigation: Walk-in cooler, walk-in freezer, and
3 reach-in production coolers not holding proper temperatures.

Recommendations: Repair refrigeration units so as to maintain proper
temperatures of TCS foods.

Discard all products in cooling units that were in temperature danger
Zone.

Final Disposition: Complaint founded. Due to imminent health hazard
present, establishment closed and products discarded.

Investigator: Brian Wood

Date: 8/27/24



Macon County Health Department

Office of Environmental Health

1221 E Condit Street, Decatur, IL 62521

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

Page 1 of 2

Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Complaint # F-4574

Establishment: Applebee's #894, 1275 S Rte 151, Forsyth IL 62535	Zone: 1 Risk: 1
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
walk-in freezer		walk-in cooler			
beef sirloin	53°F	diced chicken	60°F	salmon	45°F
shrimp	55°F	sliced tomatoes	60°F	ground beef	51°F
chicken breast	55°F	diced tomatoes	60°F	beef chunks	51°F
breaded chicken nuggets	60°F	grated cheese	60°F	grated cheese	49°F
beef ribeye	54°F	pasta noodles (cooked)	58°F		
ice cream	52°F	ambient air temp	60°F	production cooler #3	

ambient air temp 65°F

SANITIZER OBSERVATIONS

Sanitizer Type

Chlorine

Concentration/Temp

across from grille

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	P-Priority Pf-Priority Foundation C-Core
#22	Observed multiple food items in walk-in cooler and walk-in freezer out of temperature for cold holding. Walk in cooler had an ambient air temperature of 60°F. Food items were individually temped using probe thermometer to verify internal temperature for food safety. All the items located in the walk in cooler and walk in freezer were found to be at temperatures above 60°F. These items to be discarded, due to the imminent health hazard presented by time/temperature control for safety food products in the temperature danger zone for a prolonged period of time. - observed that reach in production cooler #3, across from the flat top grille was also having issues maintaining temperatures within the required temperature limits. - Observed that the reach in drawer unit under the grille has been taken out of service since the inspection the week of 8/12. - Production coolers #4 & #5 (upright, reach-in) were holding proper temperatures when the units were tested as to proper temperature.	

CFPM VERIFICATION

PERMIT PROMINENTLY DISPLAYED ☐

SFIA COMPLIANCE ☐

IDPH LATEX GLOVE COMPLIANCE ☐

Name Corey McEvers	Name Nicola Clem	Name	Name
ID# 21785628	Exp Date 11-6-26	ID# 2856493	Exp Date 10-2-28

HACCP Topic: Maintaining food temperatures

Person in Charge (Signature) *Corey McEvers*
Inspector (Signature) *Brian Wood*

Date 8/26/24

Follow-up: ☐ Yes ☐ No (Check one)

Follow-up Date(s):

Fee Assessed:

**Macon County Health Department****Office of Environmental Health**

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Public Health
Prevent. Promote. Protect.**FOOD ESTABLISHMENT INSPECTION REPORT**

Complaint # F-4574

Establishment

Applebee's #894, 1275 S Rte 151 Forsyth, IL 62535

Zone: 1Risk: 1**OBSERVATIONS AND CORRECTIVE ACTIONS**Item
Number

Violations cited in this report must be corrected within the time frames below.

#22 Due to the risk proposed by TCS foods out of temperature in the cold holding units, the establishment is closed due to the imminent health hazard presented by TCS food in the temperature danger zone. Establishment shall remain closed until cold holding units are adequately repaired and able to maintain TCS at proper safe holding temperatures. A closure sign was placed on the entry door on 8/26 @ 5:00 PM.

Effective 8/26/24, Applebee's permit to operate has been suspended due to 2 closures for imminent health risk within a 12 month period, per Macon County Food Sanitation Ordinance. This has been deemed a reason for suspension of business permit ~~pending review~~ per the Ordinance by the Board of Health. The establishment should contact the Macon County Health Department to receive instructions as to steps to take for petitioning for reinstatement of business permit.

* P = priority

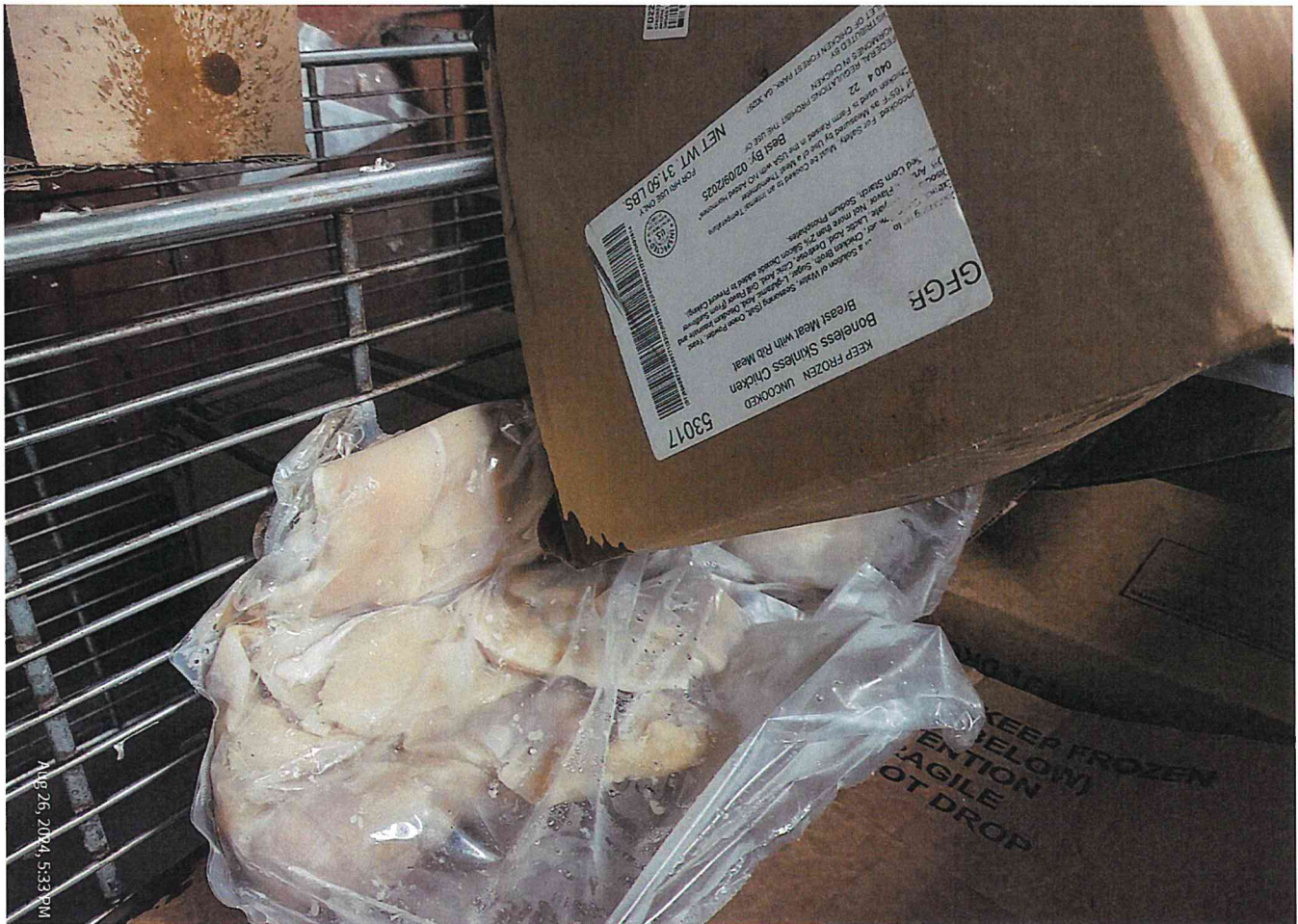
Campbell, E. G.
Person in Charge (Signature)8/26/24
Date

Inspector (Signature)

Bryan Wolf

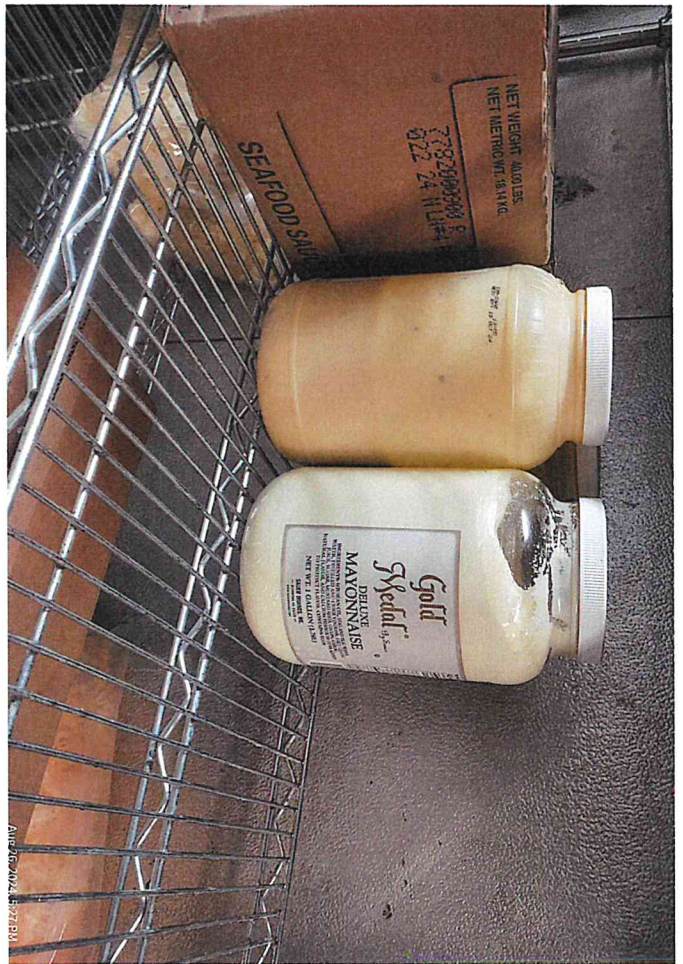


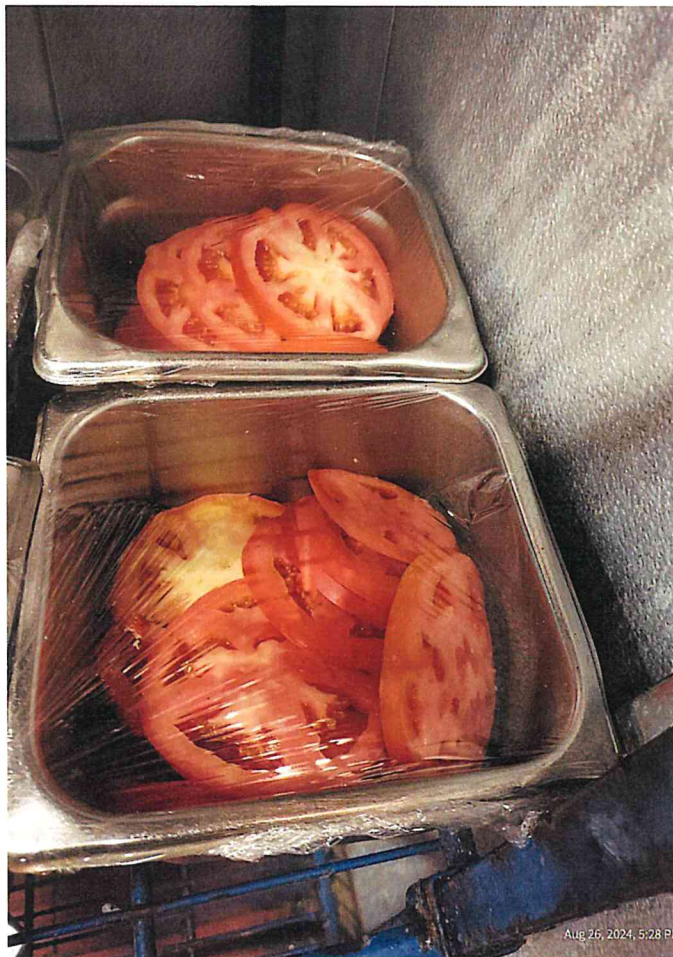
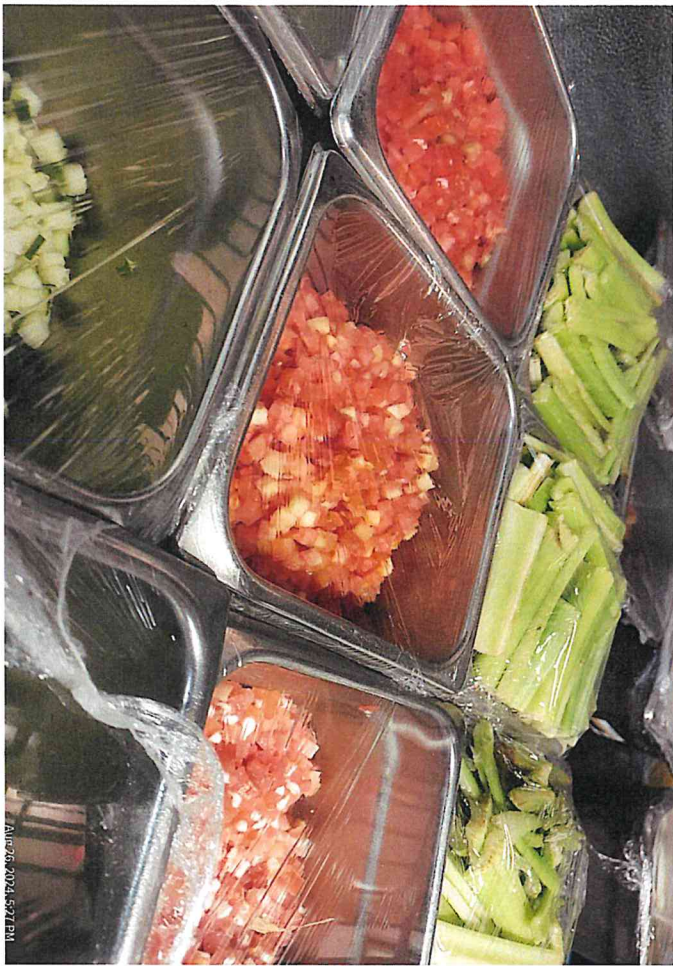
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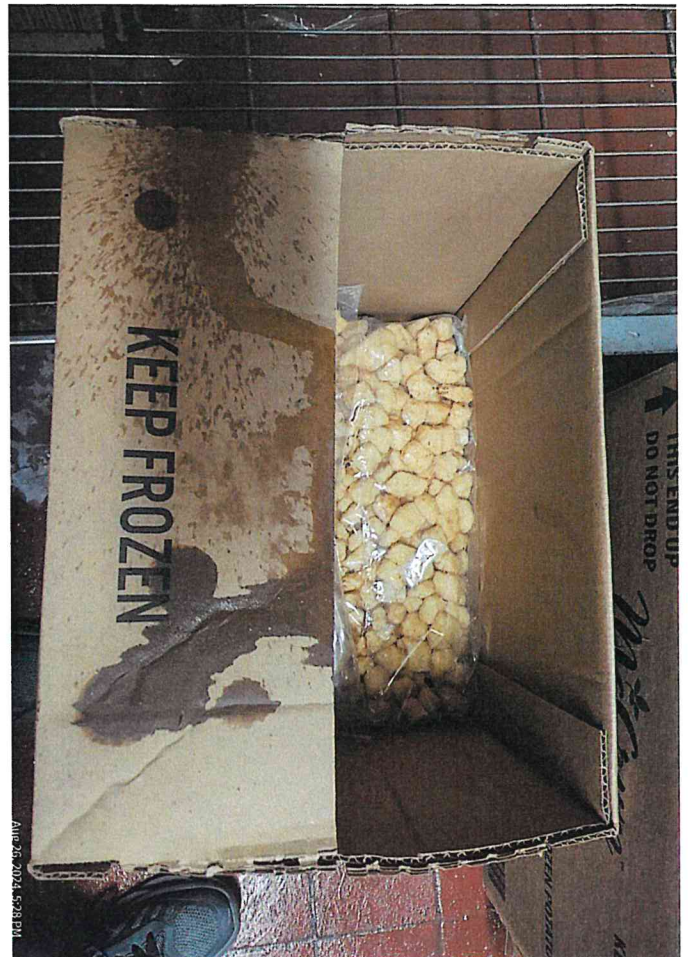
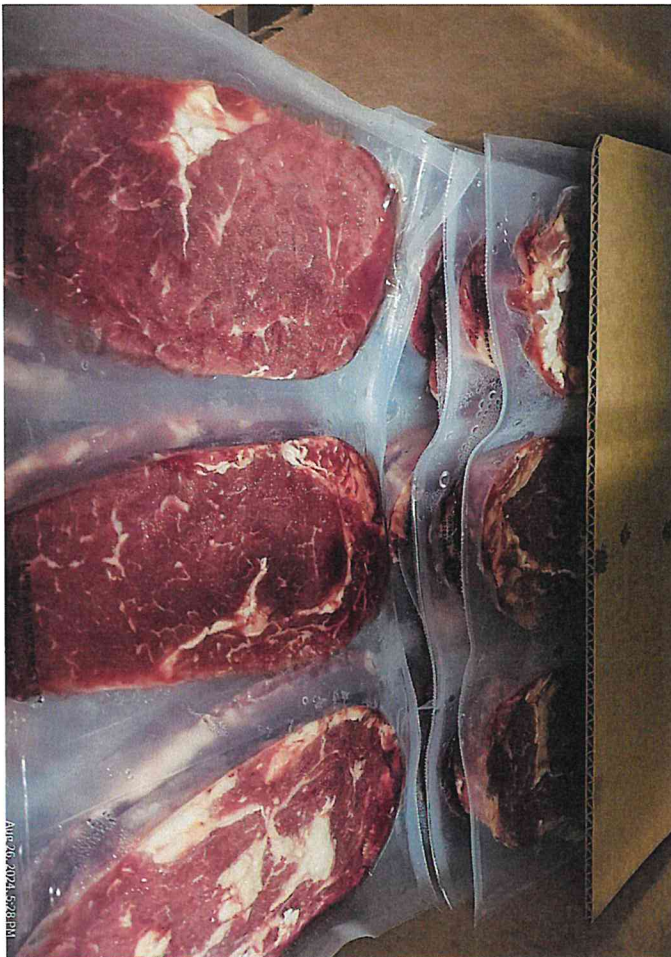
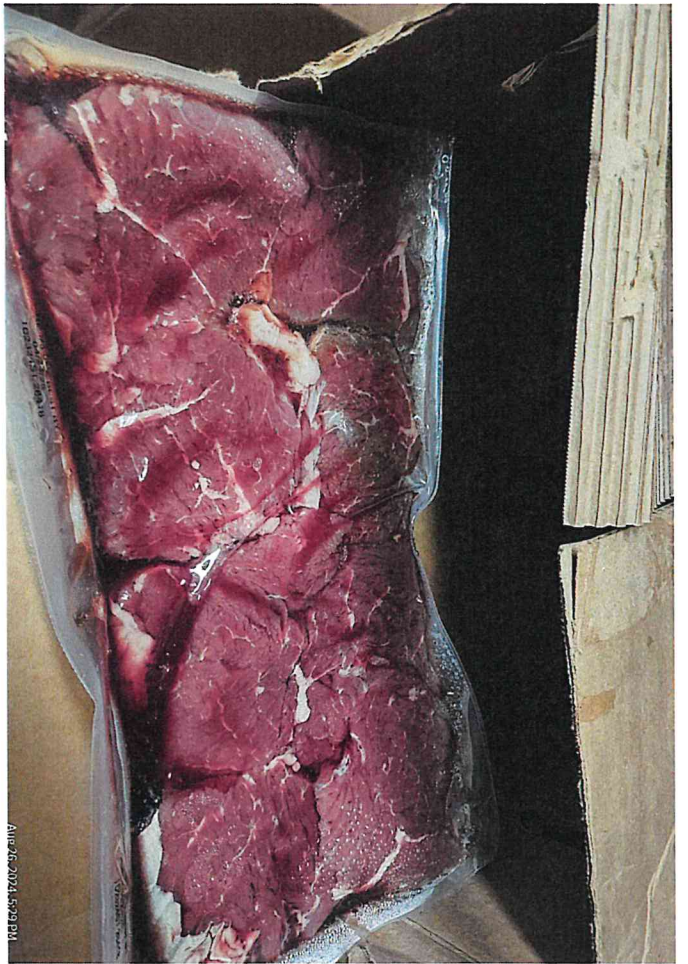


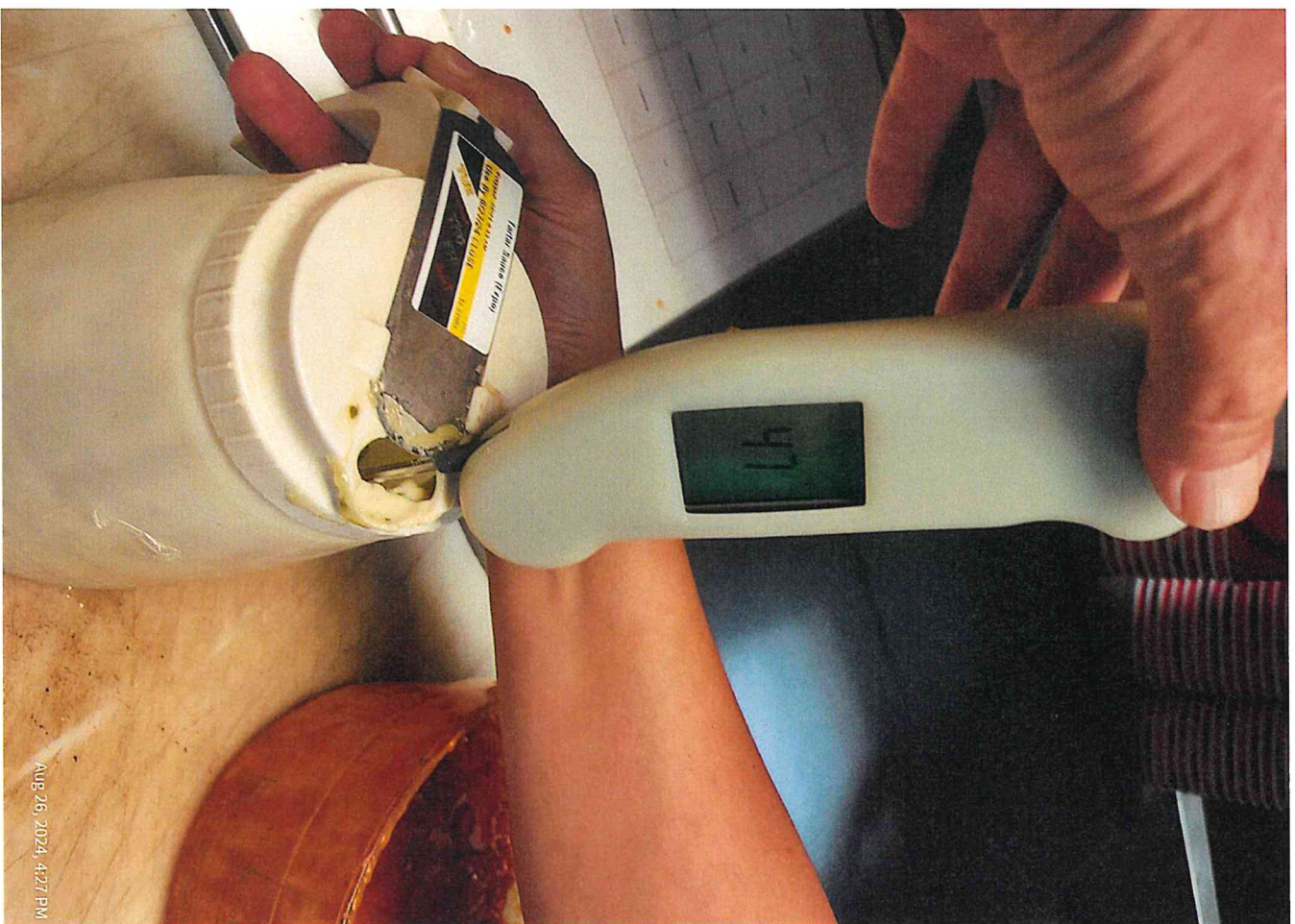
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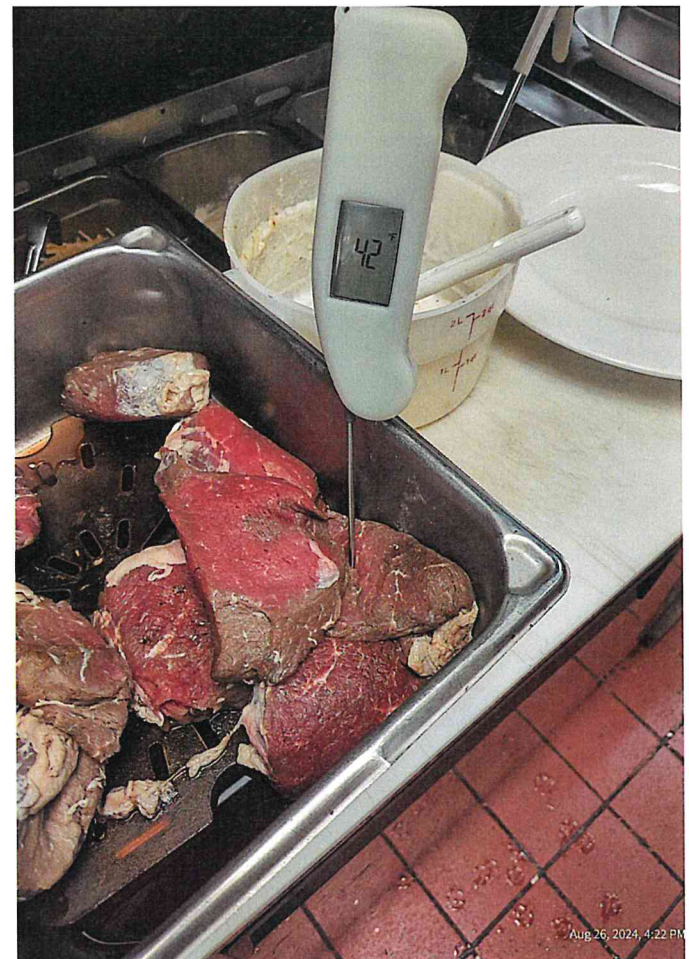


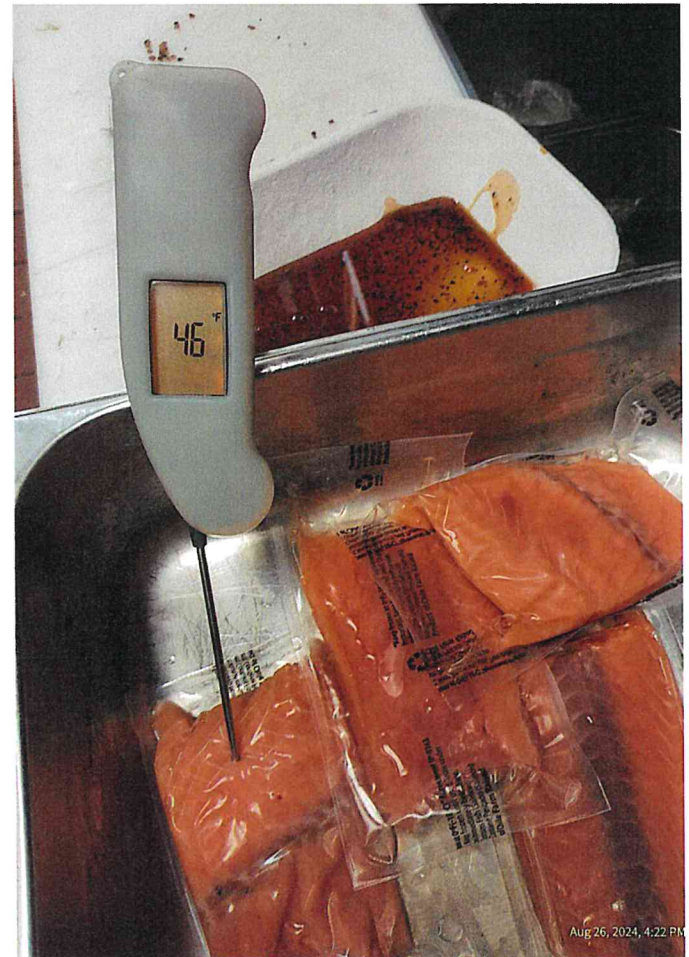
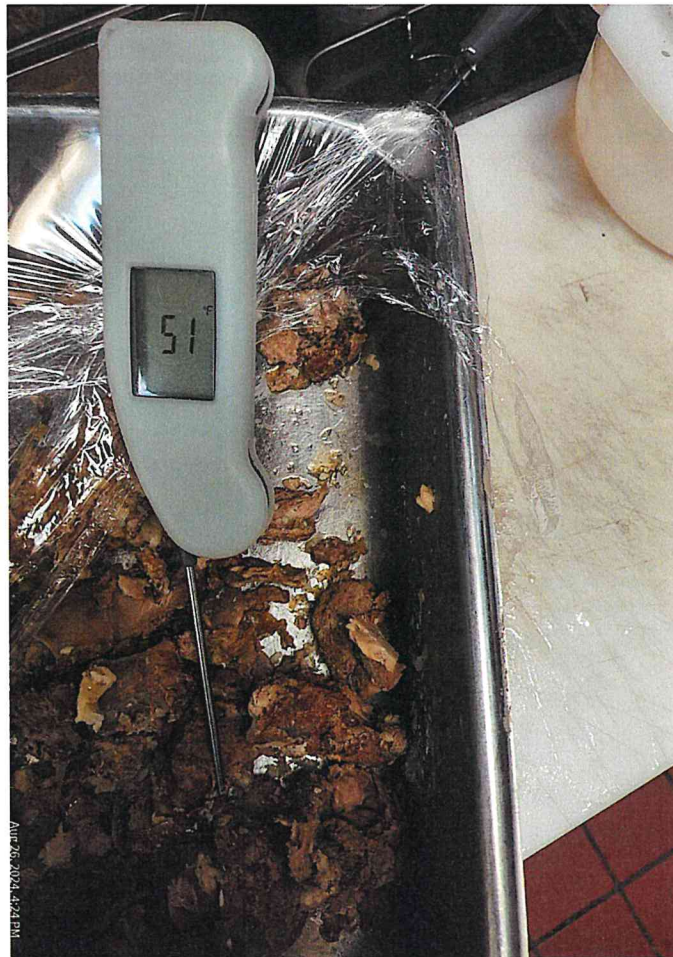






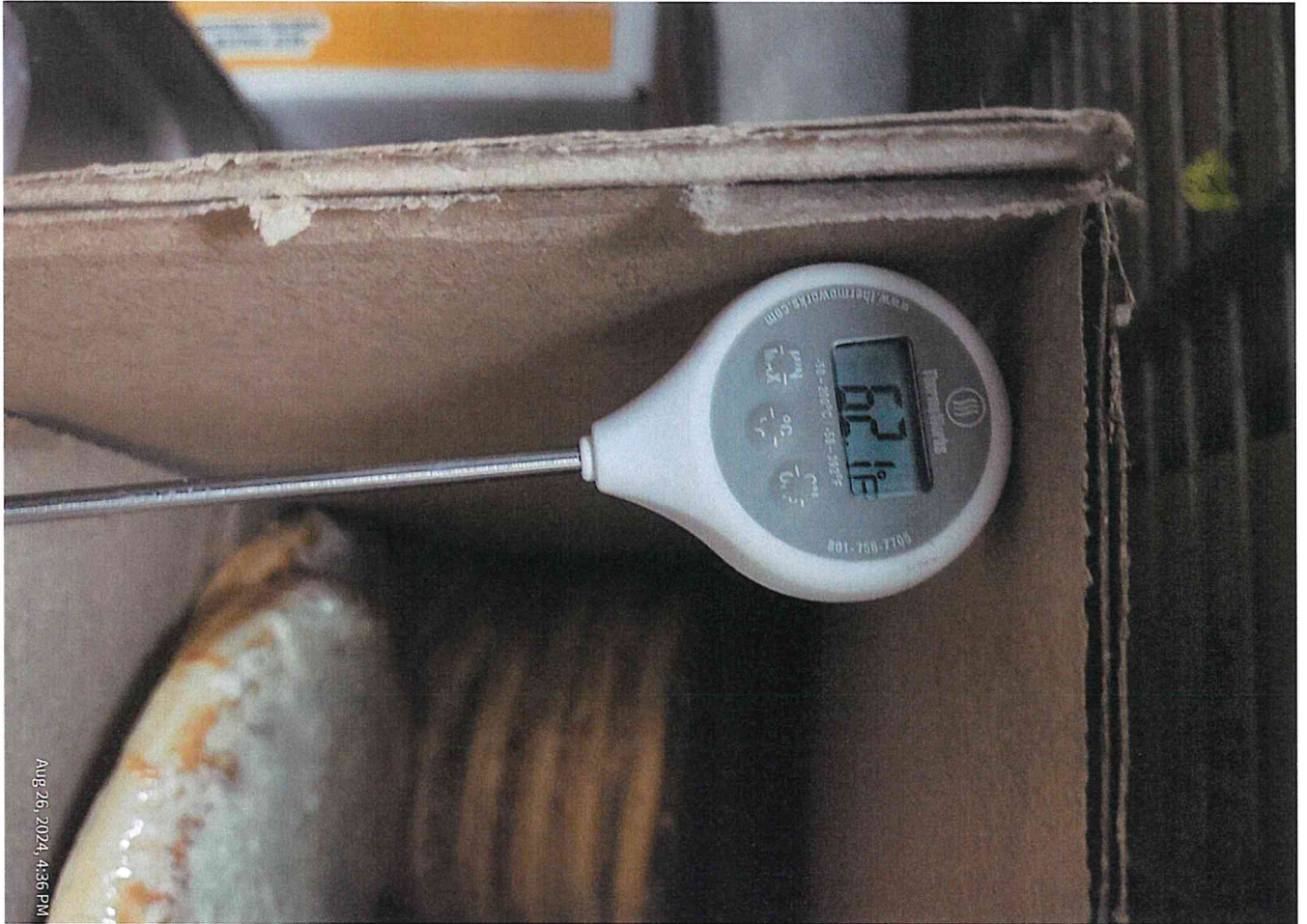








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