

Food Establishment Inspection Report

Jackson County Health Department PO Box 307 – 415 Health Department Rd Murphysboro IL 62966		(618) 684-3143 ext. 128	No. of Risk Factor/Intervention Violations 3	Date 5/9/19
Establishment Gabby's	License/Permit # 651		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:00AM
Street Address 214 W. Main St.			Permit Holder Vivian Nelson	Time Out 12:15AM
City/State Ava, IL	ZIP Code 62907		Purpose of Inspection Routine	Risk Category I

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							
1	<input checked="" type="radio"/> In <input type="radio"/> Out			15	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
	Person in charge present, demonstrates knowledge, and performs duties				16	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A	
2	<input checked="" type="radio"/> In <input type="radio"/> Out, <input type="radio"/> N/A				17	<input checked="" type="radio"/> In, <input type="radio"/> Out	
	Certified Food Protection Manager (CFPM)			Time/Temperature Control for Safety			
Employee Health							
3	<input checked="" type="radio"/> In <input type="radio"/> Out			18	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		
	Management, food employee and conditional employee; knowledge, responsibilities and reporting				19	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O	
4	<input checked="" type="radio"/> In <input type="radio"/> Out				20	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O	
	Proper use of restriction and exclusion				21	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O	
5	<input checked="" type="radio"/> In <input type="radio"/> Out				22	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O	
	Procedures for responding to vomiting and diarrheal events				23	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O	
Good Hygienic Practices							
6	<input checked="" type="radio"/> In <input type="radio"/> Out, <input type="radio"/> N/O				24	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O	
	Proper eating, tasting, drinking, or tobacco use			Consumer Advisory			
7	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O			25	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
	No discharge from eyes, nose, and mouth				Highly Susceptible Populations		
Preventing Contamination by Hands							
8	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O		<input checked="" type="checkbox"/>	26	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
	Hands clean and properly washed			Food/Color Additives and Toxic Substances			
9	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O		<input checked="" type="checkbox"/>	27	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				28	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A	
10	<input checked="" type="radio"/> In, <input type="radio"/> Out			Conformance with Approved Procedures			
	Adequate handwashing sinks properly supplied and accessible			29	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A		
Approved Source							
11	<input checked="" type="radio"/> In, <input type="radio"/> Out			GOOD RETAIL PRACTICES			
	Food obtained from approved source			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
12	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			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 R=repeat violation			
	Food received at proper temperature			COS R			
13	<input checked="" type="radio"/> In, <input type="radio"/> Out			Safe Food and Water			
	Food in good condition, safe, and unadulterated			30			
14	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/A, <input type="radio"/> N/O			31	Pasteurized eggs used where required		
	Required records available: shellstock tags, parasite destruction			32	Water and ice from approved source		
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COS R							
Proper Use of Utensils							
33	Proper cooling methods used; adequate equipment for temperature control			43	In-use utensils: properly stored		
34	Plant food properly cooked for hot holding			44	Utensils, equipment & linens: properly stored, dried, & handled		
35	Approved thawing methods used			45	Single-use/single-service articles: properly stored and used		
36	Thermometers provided & accurate			46	Gloves used properly		
Food Identification							
37	Food properly labeled; original container			Utensils, Equipment and Vending			
Prevention of Food Contamination							
38	Insects, rodents, and animals not present			47	<input checked="" type="checkbox"/> Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
39	Contamination prevented during food preparation, storage and display			48	Warewashing facilities: installed, maintained, & used; test strips		
40	Personal cleanliness			49	<input checked="" type="checkbox"/> Non-food contact surfaces clean		
41	Wiping cloths: properly used and stored			Physical Facilities			
42	Washing fruits and vegetables			50	Hot and cold water available; adequate pressure		
Employee Training							
51	Plumbing installed; proper backflow devices			52	Sewage and waste water properly disposed		
57	All food employees have food handler training			53	Toilet facilities: properly constructed, supplied, & cleaned		
58	Allergen training as required			54	Garbage & refuse properly disposed; facilities maintained		
				55	Physical facilities installed, maintained, and clean		
				56	Adequate ventilation and lighting; designated areas used		

Food Establishment Inspection Report

Establishment: Gabby's Establishment #: 651
 Water Supply: Public Private Waste Water System: Public Private
 Sanitizer Type: Bleach PPM: 100 Heat: N/A

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Walk-In cooler	40.3°	Crockpot hot hold	
Make table	41.4°	• Mash potatoes	145.4°
• Sour cream	43.4°	• Gravy	158.7°
• Tomato slices	43.7°		
• Cheese sliced	43.5°		
True 2-door cooler	35.8°		
Refrigerator behind bar	40.3°		
Outside Storage Fridge	34.8°		

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Item Number	Description	Action
8	Instruct employees on proper hand washing procedures. Upon inspection employee touching clothes, and continuing with food prep. Employees in kitchen must be washing hands on a more regular basis. Would suggest moving table from in front of handsink to make it more accessible.	COS
9	No barehand contact with RTE foods. Upon inspection employee preparing salad with bare hands and plating dinner rolls.	↓
22	Provide proper cold holding temperature (41°F or below) for all TCS products (individual butter packages) in the plating area. Butter sitting out at room temperature.	
22	Provide proper cold holding temperature (41°F or below) for all TCS products (sour cream + ^{cheese} butter) in the top of the make table. Upon inspection, sour cream, cheese, butter, tomatoes, etc. being stored above cold line. Moved products to refrigeration.	
47	Refrain from using duct tape in kitchen. Duct tape is not an approved non-absorbant, easily cleanable surface.	

CFPM Verification (name, expiration date, ID#):
 Vivian Nelson
 cert # 14149343
 exp: 9/2021

HACCP Topic: 8, 9, 22

Person in Charge (Signature) Vivian Nelson Date 5/9/19

Inspector (Signature) Buttner Jones Follow-up: Yes No (Check one) Follow-up Date: _____

