

**FOOD GIANT # 0779: 361746**  
**739 E Base ST**  
**Madison, FL 32340 (Madison County)**

Inspection Report from: 08/16/2017

[Inspection Report](#)

**The violations below indicate areas of the inspection that were found to be out of compliance.**

Violation Code	Citations
1	Citation1: Person in charge does not ensure active managerial control to comply with duties as required in the FDA Food Code. 2-103.11(A)-(M)&(O) Pf <a href="#">[^]</a>
2	Citation1: No employee health policy to report information about employee or conditional employee health and activities as they relate to symptoms or diagnosis of diseases that are transmissible through food. 2-201.11(A) P <a href="#">[^]</a>
8	Citation1: Handwashing sink not accessible at all times for employee use, is used for other purposes or automatic facility not used in accordance with manufacturer's instructions. 5-205.11 Pf <a href="#">[^]</a>
13	Citation1: Ready-to-eat food not protected from cross contamination with raw animal food during storage, preparation, holding or display. 3-302.11(A)(1) P <a href="#">[^]</a>  Citation2: Raw animal food types that require different cook temperatures not separated from each other during storage, preparation, holding or display. 3-302.11(A)(2) P <a href="#">[^]</a>
14	Citation1: Utensils and food-contact surfaces of equipment not sanitized before use after cleaning. 4-702.11 P
19	Citation1: Hot held potentially hazardous food (time/temperature control for safety food) not maintained at 135°F except as specified in the FDA Food Code. 3-501.16(A)(1) P <a href="#">[^]</a>
26	Citation1: Chemical sanitizer or other chemical antimicrobials applied to food-contact surfaces do not meet the requirements specified in the Code of Federal Regulations. 7-204.11 P <a href="#">[^]</a>
35	Citation1: Food packaged on site not labeled with the common name of the food or with a list of ingredients in descending order of predominance by weight, including any artificial colors, flavors or preservatives, or not labeled with an accurate quantity of contents, or the name and place of business of the manufacturer, packer, or distributor. 3-602.11(B)(1)-(4) <a href="#">[^]</a>

Violation Code	Citations
41	Citation1: In-use utensils not stored in food in the food with handles extending out of the food, clean, dry and protected from contamination, in continuously running water or water of at least 135° F. 3-304.12 <a href="#">[^]</a>
43	Citation1: Single-service or single-use articles not stored in a clean, dry location, exposed to splash, dust, or other contamination, at least 6 inches above the floor. 4-903.11(A) <a href="#">[^]</a>
47	Citation1: Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13 <a href="#">[^]</a>
50	Citation1: Condensate drainage or other non-sewage liquids and rainwater not drained from point of discharge to disposal according to LAW. 5-403.12 <a href="#">[^]</a>
53	<p>Citation1: Physical facilities cleaning not done as often as necessary to keep them clean or during periods when the least amount of food is exposed such as after closing. 6-501.12 <a href="#">[^]</a></p> <p>Citation2: Floors, floor coverings, walls, wall coverings, and ceilings not designed constructed, and installed so they are smooth and easily cleanable. 6-201.11 <a href="#">[^]</a></p>
54	Citation1: Intake and exhaust air ducts not cleaned or filters not changed and are a source of contamination by dust, dirt, and other materials or ventilation system vented to the outside creates a public health hazard or nuisance or unlawful discharge. 6-501.14 <a href="#">[^]</a>
213	Citation1: Finished product packaged ice not sampled for microbiological analysis by an approved laboratory at least once every three months. 5K-4.023(5)(e) F.A.C. <a href="#">[^]</a>