

## LOVE'S TRAVEL STOP # 0379: 320679

3204 SE County Road 255

Lee, FL 32059 (Madison County)

Inspection Report from: 08/23/2017

[Inspection Report](#)

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

Violation Code	Citations
2	Citation1: Person in charge does not correctly respond to questions that relate to foodborne disease by a food employee who has a disease, medical condition or symptom that may cause foodborne disease or does not comply with reporting responsibilities and exclusion or restriction of food employees. 2-102.11(C)(2)-(3) & (17) Pf <a href="#">[^]</a>
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: Poisonous or toxic materials not stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles by separation or location. 7-201.11 P <a href="#">[^]</a>
37	Citation1: Food not stored in a clean, dry location, not at least 6" above the floor; or subjected to contamination. 3-305.11
39	Citation1: Cloths in-use for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer solution at a proper concentration. 3-304.14(B) <a href="#">[^]</a>
42	Citation1: After cleaning and sanitizing, food equipment or utensils not air-dried or used after adequate draining. 4-901.11
45	Citation1: Scratched or scored cutting surface that can no longer be effectively cleaned and sanitized, not resurfaced, or not discarded if not capable of being resurfaced. 4-501.12 <a href="#">[^]</a>  Citation2: Equipment or component not maintained in good repair, intact, tight, and adjusted in accordance with manufacturer's specifications including maintaining cutting or piercing parts of can openers sharp. 4-501.11 <a href="#">[^]</a>
47	Citation1: Dust, dirt, food residue, and other debris accumulated on equipment non-food-contact surfaces or food-contact surfaces of equipment and pans used for cooking are encrusted with grease deposits and other soil accumulations. 4-601.11(B)-(C) <a href="#">[^]</a>  Citation2: Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13 <a href="#">[^]</a>

Violation Code	Citations
49	Citation1: Cross connection created between a drinking water system and a nondrinking water system or system of unknown quality. 5-205.12(A) p <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>