

Licensee

Name:	BEST WESTERN PLUS MADISON INN	License Number:	SEA5000156
Rank:	Seating	License Expiration Date:	06/01/2018
Primary Status:	Current	Secondary Status:	Active
Location Address:	167 SE BANDIT ST MADISON, FL 32340		

Inspection Information

Inspect ion Type	Inspect ion Date	Result	High Priority Violations	Intermediate Violations	Basic Violations
Routine - Food	08/09/2017	Follow-up Inspection Required Violations require further review, but are not an immediate threat to the public. <u>More information about inspections.</u>	4	7	6

Violations:

A summary of the violations found during the inspection are listed below. The department cites violations of Florida's sanitation and safety laws, which are based on the standards of U.S. Food and Drug Administration's Food Code. High Priority violations are those which could contribute directly to a foodborne illness or injury and include items such as cooking, reheating, cooling and hand-washing. Intermediate violations are those which, if not addressed, could lead to risk factors that contribute to foodborne illness or injury. These violations include personnel training, documentation or record keeping and labeling. Basic violations are those which are considered best practices to implement. While most establishments correct all violations in a timely manner (often during the inspection), the division's procedures are designed to compel compliance with all violations through follow-up visits, administration action or closure when necessary.

Violation Observation

<u>24-07-4</u>	Basic - Cleaned and sanitized equipment or utensils not properly stored, old cereal display stored on floor under sink. Observed manager remove item and throw away. **Corrected On-Site** **Warning**
<u>16-13-4</u>	Basic - Equipment and utensils not washed, rinsed and sanitized in the correct order in three-compartment sink. Do not use dishes/equipment not properly sanitized. **Warning**
<u>22-08-4</u>	Basic - Interior of oven has heavy accumulation of black substance/grease/food debris, small convection oven in kitchen. **Warning**
<u>16-48-4</u>	Basic - Old food residue on to clean dishware/utensils. **Warning**
<u>25-06-4</u>	Basic - Single-service articles not stored inverted or protected from contamination, forks not properly stored. **Warning**
<u>29-20-5</u>	Basic - Standing water or very slow draining water in handwash sink. Observed maintenance fix drain. **Corrected On-Site** **Warning**
<u>01B-01-4</u>	High Priority - Dented/rusted cans present. See stop sale. Observed manager remove can from dry storage. **Corrective Action Taken** **Warning**
<u>08B-02-4</u>	High Priority - Displayed food not properly protected from contamination Observed manager close and properly store cereal bags in pantry. **Corrected On-Site** **Warning**
<u>03A-02-4</u>	High Priority - Potentially hazardous (time/temperature control for safety) food cold held at greater than 41 degrees Fahrenheit. Gravy 80°F, boiled eggs not in shell 51°F, sausage 63°F Observed manager place in freezer and ice baths. **Corrective Action Taken** **Repeat Violation** **Warning**

<u>01B-13-4</u>	High Priority - Stop Sale issued due to food not being in a wholesome, sound condition. Observed manager throw 2 small cartons of expired milk away. **Corrected On-Site** **Warning**
<u>31B-02-4</u>	Intermediate - No paper towels or mechanical hand drying device provided at handwash sink, observed manager place paper towels in dispenser. **Corrected On-Site** **Warning**
<u>16-31-4</u>	Intermediate - No proper chemical test kit provided for measuring the concentration of the sanitizer solution used for wiping cloths. **Repeat Violation** **Warning**
<u>03D-16-4</u>	Intermediate - Potentially hazardous (time/temperature control for safety) food covered while cooling. Observed manager uncover egg and gravy. **Corrective Action Taken** **Warning**
<u>05-06-4</u>	Intermediate - Probe thermometer not accurate within plus or minus 2 degrees Fahrenheit, meat thermometer in fridge. Observed manager remove thermometer and replace with proper thermometer. **Corrected On-Site** **Warning**
<u>05-03-4</u>	Intermediate - Probe thermometer not within the intended measuring range of use. Observed manager open brand new thermometers. **Corrected On-Site** **Warning**
<u>14-77-5</u>	Intermediate - Reach-in cooler not maintained in good repair. Do not store potentially hazardous (time/temperature control for safety) food in this unit until the unit is repaired. Observed management remove TCS foods and place in ice baths or in the freezer. **Corrective Action Taken** **Warning**
<u>02C-02-4</u>	Intermediate - Ready-to-eat, potentially hazardous (time/temperature control for safety) food prepared onsite and held more than 24 hours not properly date marked. Egg not marked after breakfast. **Warning**