

**FAST TRACK # 0429: 51377**  
**408 E Base ST**  
**Madison, FL 32340 (Madison County)**

Inspection Report from: 09/07/2017

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

Violation Code	Citations
1	Citation1: No certified food protection manager as required. 2-102.12
8	Citation1: Handwashing sink or group of adjacent handwashing sinks not provided with either individual, disposable towels, continuous towel system, high velocity pressurized air at ambient temperature, or heated-air hand drying device. 6-301.12 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>
14	Citation1: Equipment or utensils not clean to sight and touch. 4-601.11(A) Pf
21	Citation1: Improper date marking system or no date marking on ready-to-eat potentially hazardous food (time/temperature control for safety food) as specified in the food code held at 41°F for more than 24 hours for a maximum of 7 days. 3-501.17 Pf <a href="#">[^]</a>
31	Citation1: Stored frozen food not maintained frozen. 3-501.11
34	<p>Citation1: Food temperature measuring device with a suitable small diameter probe not provided and readily accessible for assessing food temperatures as specified in the FDA Food Code. 4-302.12 Pf <a href="#">[^]</a></p> <p>Citation2: Temperature measuring device sensor not located to measure the air temperature or simulated product temperature in the warmest part of a mechanically refrigerated unit or in the coolest part of a hot food storage unit or equipment not provided with least one easily readable integral or permanently affixed temperature measuring device located to allow easy viewing. 4-204.112(A)-(D) <a href="#">[^]</a></p>
37	Citation1: Food stored in prohibited area or under source of contamination. 3-305.12
45	Citation1: 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>
46	Citation1: Warewashing equipment not cleaned before use or throughout day at frequency necessary to prevent recontamination of equipment and utensils or at least every 24 hours if used. 4-501.14 <a href="#">[^]</a>

Violation Code	Citations
49	<p>Citation1: Plumbing system not installed to prevent backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use. 5-203.14 <a href="#">[^]</a></p> <p>Citation2: Plumbing system not maintained in good repair. 5-205.15(B)</p>
50	<p>Citation1: Direct connection exists between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. 5-402.11 <a href="#">[^]</a></p>
52	<p>Citation1: Outdoor storage surface for refuse, recyclables, and returnables not constructed of nonabsorbent material such as concrete or asphalt or is not smooth, durable, and sloped to drain. 5-501.11 <a href="#">[^]</a></p>
53	<p>Citation1: Physical facilities not maintained in good repair. 6-501.11</p>