

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Print Date: April 04, 2018

Visit # 9999-7182-1198-90 Bureau of Food Inspection Attention: Records Section 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Food Entity Number:

Food Entity Name: C & E MARKET
Date of Visit: April 04, 2018

Food Entity Address: 821 SW MLK JR DR MADISON, FL32340

Food Entity Mailing Address: PO BOX 1139 MADISON, FL 32341

Food Entity Type/Description: 112/ Grocery Store < 15,000 sq ft

DAVIS MARKETING GROUP LLC

Owner Code:

# **INSPECTION SUMMARY - Met Inspection Requirements**

On April 04, 2018, C & E MARKET was inspected by LEONEL GARCIA, a representative of the Florida Department of Agriculture and Consumer Services. Any violations observed during this inspection must be corrected to be in compliance with Chapter 500, Florida Statutes, and Rule 5K-4, Florida Administrative Code.

### PERMIT APPLICATION INFORMATION

The permit application information was verified with management or a qualified representative.

### **COMPLIANCE KEY**

IN = In Compliance OUT = Not In Compliance N/O = Not Observed N/A = Not Applicable

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<u>Violation</u>	Compliance	
Number	Status	<u>Violation Description</u>
1	OUT	Supervision: Person in Charge present, demonstrates knowledge, and performs duties
2	OUT	Employee Health: Management, food employee and conditional employee; knowledge, responsibilities and reporting
3	N/A	Employee Health: Proper use of restriction and exclusion
4	N/O	Good Hygienic Practices: Proper eating, tasting, drinking, or tobacco use
5	N/O	Good Hygienic Practices: No discharge from eyes, nose, and mouth
6	N/O	Preventing Contamination by Hands: Hands clean and properly washed
7	N/O	Preventing Contamination by Hands: No bare hand contact with ready-to-eat foods or approved alternate method properly followed
8	IN	Preventing Contamination by Hands: Adequate handwashing sinks, properly supplied and accessible
9	N/O	Approved Source: Food obtained from approved source
10	N/O	Approved Source: Food received at proper temperature
11	IN	Approved Source: Food in good condition, safe and unadulterated
12	N/A	Approved Source: Required records available: shellstock tags, parasite destruction
13	N/O	Protection from Contamination: Food separated and protected
14	N/A	Protection from Contamination: Food-contact surfaces: cleaned and sanitized



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# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Violation	Compliance		
Number	<u>Status</u>	<u>Violation Description</u>	
15	IN	Protection from Contamination: Proper disposition of returned, previously served, reconditioned, and unsafe food	
16	N/O	Potentially Hazardous Food Time/Temperature: Proper cooking time and temperature	
17	N/O	Potentially Hazardous Food Time/Temperature: Proper reheating procedures for hot holding	
18	N/O	Potentially Hazardous Food Time/Temperature: Proper cooling time and temperatures	
19	N/O	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures	
20	N/O	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures	
21	N/O	Potentially Hazardous Food Time/Temperature: Proper date marking and disposition	
22	N/O	Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and records	
23	N/A	Consumer Advisory: Consumer advisory provided for raw or undercooked foods	
24	N/A	Highly Susceptible Populations: Pasteurized Foods, Prohibited Re-service, and Prohibited Foods*	
25	N/O	Chemical: Food additives: approved and properly used	
26	N/A	Chemical: Toxic substances properly identified, stored, and used	
27	N/A	Conformance with Approved Procedures	

### **GOOD RETAIL PRACTICES**

Violation	Compliance	
Number	<u>Status</u>	Violation Description
34	OUT	Food Temperature Control: Thermometers provided and accurate used
46	OUT	Utensils Equipment and Vending: Warewashing facilities: installed, maintained, used; test strips -
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices
50	OUT	Physical Facilities: Sewage and waste water properly disposed
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean
54	OUT	Physical Facilities: Adequate ventilation and lighting; designated areas use -

### **OBSERVATIONS AND CORRECTIVE ACTIONS**

COS = Corrected on Site

P = Priority Citation

Pf = Priority Foundation Citation

(Directly Associated with Foodborne Illnesses) (Supports or Leads to a Priority Citation)

**INSPECTION: RISK BASED** 



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INSPECTION: RISK BASED

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Violation Number	Citation Description	COS Observation	
	Person in charge or food establishment employee is not a certified food protection manager who has passed a test through a recognized accredited certification program as specified in the FDA Food Code, 2-102.11(B) or as specified in 5K-4.021. F.A.C. (Recognized accredited certification programs include: National Registry of Food Safety Professionals (FSP Certificate) (800) 446-0257, Website: www.nrfsp.com; Prometric (800) 624-2736 Website:prometric.com; National Restaurant Association Education Foundation, SERVESAFE Program (800) 765-2122, Website: www.servesafe.com; 360 TRAINING (888) 360-8764, Website: www.360training.com or AboveTraining/StateFoodSafety.com, (801) 494-1416. 2-102.11(B)Pf	FOOD ENTITY DOES NOT HAVE AN ACTIVE CERTIFIED FOOD MANAGER EMPLOYEE ON STAFF.	Pf
2	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	FOOD ENTITY MANAGEMENT DOES NOT HAVE AN ACTIVE EMPLOYEE HEALTH POLICY TO DEAL WITH A SICK EMPLOYEE.	

### **INSPECTION: GRP**

Violation Number	Citation Description	COS Observation	
34	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		Pf
46	Sanitizer concentration test kits not available or not readily accessible. 4-302.14 Pf		Pf



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Violation Number	Citation Description	cos	<u>Observation</u>	
49	No service sink or curbed cleaning facility equipped with a floor drain installed or a toilet or urinal is used as a service sink for the disposal of mop water and similar liquid waste. 5-203.13			
49	Plumbing system not repaired according to LAW. 5-205.15(A) P		FOOD ENTITY. ALL SINKS MUST BE EQUIPPED WITH A MIXING VALVE FAUCET THE DISPENSES HOT AND COLD WATER FROM A SINGLE SPOUT.	P
50	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		MEAT PROCESSINGROOM. DRAINLINE OF WAREWASH SINK NOT EQUIPPED WITH AN AIR GAP.	
53	Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use not smooth, durable, or not easily cleanable for areas where food operations are conducted. 6-101.11(A)(1)			
54	Dressing rooms, lockers, or other suitable facilities or areas not provided for the orderly storage of employee's clothing and other possessions or not designated when employees routinely change their clothes in the establishment. 6-305.11			

#### COMMENTS

All requests for a new food permit submitted January 1 through June 30, shall be assessed a permit fee per F.S. Chapter 500 and Rule 5K-4. All requests for a new food permit submitted July 1 through December 31, shall be assessed permit fees of sixty percent (60%) of the applicable fee per F.S. Chapter 500 and Rule 5K-4.

Consultation visit with food establishment management.

Employee Health Guidelines and reporting agreement provided.

Payments can be made online at http://www.freshfromflorida.com/Pay-Register-Online/ or can be mailed to Florida Department of Agriculture and Consumer Services, P.O. Box 6720, Tallahassee FL 32314-6720. Checks and money orders are to be payable to Florida Department of Agriculture and Consumer Services. All payments must include the Food Entity number and reason of



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payment type in the memo section of the check or money order.

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The Minimum Construction Standards checklist has been used in accordance with 500.12(2)(a) Florida Statutes by the food safety inspector to determine compliance before obtaining a food permit.

FOOD ENTITY IS NOT ACTIVE LOCATION IS STILL UNDER CONSTRUCTION OWNER WILL CONTACT THE TALLAHASSEE. OFFICE WHEN LOCATION IS READY FOR PERMITTING INSPECTION.

### **ACKNOWLEDGMENT**

I acknowledge receipt of a copy of this document, and I further acknowledge that I have verified the location and mailing ac	dresses
on the first page of this document are correct, or I have written the correct information on the first page of this document.	

#206

(Signature of FDACS Representative)

(Signature of Representative)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

MR. DONNELL DAVIS, MANAGER

Print Name and Title