



ADAM H. PUTNAM  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3226-0001-27  
Bureau of Food Inspection  
Attention: Records Section  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

**FOOD SAFETY INSPECTION REPORT**

Chapter 500, Florida Statutes  
(850) 245-5520

Print Date: May 22, 2018

Food Entity Number: 334322  
Food Entity Name: J J GAS N GRILL INC  
Date of Visit: May 22, 2018  
Food Entity Address: 904 S Jefferson ST Perry, FL32348-4603  
Food Entity Mailing Address: 904 S Jefferson ST Perry, FL 32348-4603  
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: J J GAS N GRILL INC

Owner Code:

**INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed**

On May 22, 2018, J J GAS N GRILL INC was inspected by DAVID CANO, a representative of the Florida Department of Agriculture and Consumer Services. Violations observed during the inspection must be corrected to be in compliance with Chapter 500, Florida Statutes, and Rule 5K-4, Florida Administrative Code. A Department inspector will check-back to ensure 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 Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
1	IN	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	IN	Employee Health: Proper use of restriction and exclusion
4	IN	Good Hygienic Practices: Proper eating, tasting, drinking, or tobacco use
5	IN	Good Hygienic Practices: No discharge from eyes, nose, and mouth
6	IN	Preventing Contamination by Hands: Hands clean and properly washed
7	IN	Preventing Contamination by Hands: No bare hand contact with ready-to-eat foods or approved alternate method properly followed
8	OUT	Preventing Contamination by Hands: Adequate handwashing sinks, properly supplied and accessible
9	IN	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	OUT	Protection from Contamination: Food separated and protected
14	IN	Protection from Contamination: Food-contact surfaces: cleaned and sanitized



ADAM H. PUTNAM  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety

**FOOD SAFETY INSPECTION REPORT**

Chapter 500, Florida Statutes  
(850) 245-5520



Visit # 3226-0001-27  
Bureau of Food Inspection  
Attention: Records Section  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Print Date: May 22, 2018

Food Entity Number: 334322  
Food Entity Name: J J GAS N GRILL INC  
Date of Visit: May 22, 2018  
Food Entity Address: 904 S Jefferson ST Perry, FL32348-4603  
Food Entity Mailing Address: 904 S Jefferson ST Perry, FL 32348-4603  
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: J J GAS N GRILL INC

Owner Code:

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

<u>Violation Number</u>	<u>Compliance 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	IN	Potentially Hazardous Food Time/Temperature: Proper cooling time and temperatures
19	OUT	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	OUT	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures
21	OUT	Potentially Hazardous Food Time/Temperature: Proper date marking and disposition
22	OUT	Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and records
23	OUT	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/A	Chemical: Food additives: approved and properly used
26	IN	Chemical: Toxic substances properly identified, stored, and used
27	N/A	Conformance with Approved Procedures

**GOOD RETAIL PRACTICES**

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
39	OUT	Prevention of Food Contamination: Wiping cloths: properly used and stored
41	OUT	Proper Use of Utensils: In-use utensils: properly stored -
43	OUT	Proper Use of Utensils: Single-use/single-service articles: properly stored, and used
46	OUT	Utensils Equipment and Vending: Warewashing facilities: installed, maintained, used; test strips -
50	OUT	Physical Facilities: Sewage and waste water properly disposed
51	OUT	Physical Facilities: Toilet facilities: properly constructed, supplied, cleaned -
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean

**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)



ADAM H. PUTNAM  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3226-0001-27  
Bureau of Food Inspection  
Attention: Records Section  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

**FOOD SAFETY INSPECTION REPORT**

Chapter 500, Florida Statutes  
(850) 245-5520

Print Date: May 22, 2018

Food Entity Number: 334322  
Food Entity Name: J J GAS N GRILL INC  
Date of Visit: May 22, 2018  
Food Entity Address: 904 S Jefferson ST Perry, FL32348-4603  
Food Entity Mailing Address: 904 S Jefferson ST Perry, FL 32348-4603  
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: J J GAS N GRILL INC

Owner Code:

**INSPECTION: RISK BASED**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
2	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	<input type="checkbox"/>	PERSON IN CHARGE WAS NOT ABLE TO RESPOND CORRECTLY TO QUESTIONS THAT RELATE TO FOOD ESTABLISHMENT'S EMPLOYEE HEALTH POLICY. INSPECTOR REVIEWED EMPLOYEE HEALTH WITH OWNER.	Pf
8	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	<input checked="" type="checkbox"/>	RETAIL AREA - NO MEANS FOR DRYING HANDS FOR HANDWASHING SINK AT COFFEE COUNTER. COS - PAPER TOWELS WERE PROVIDED.	Pf
8	Handwashing sink or group of 2 adjacent handwashing sinks not provided with hand cleaning liquid, powder, or bar soap. 6-301.11 Pf	<input checked="" type="checkbox"/>	RETAIL AREA - NO HAND CLEANSER FOR HANDWASHING SINK AT COFFEE COUNTER. COS - SOAP WAS PROVIDED.	Pf
13	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	<input checked="" type="checkbox"/>	BACKROOM AREA - RAW BACON AND RAW BEEF HAMBURGER WERE STORED OVER ONIONS INSIDE OF FOOD STORAGE COOLER. COS - RAW HAMBURGER AND BACON WERE RELOCATED TO BOTTOM SHELF.	P
13	Food not protected from cross contamination by not storing in packages, covered containers or wrappings. 3-302.11(A)(5)	<input checked="" type="checkbox"/>	BACKROOM AREA - TRAY OF FROZEN BISCUITS STORED UNCOVERED IN STORAGE FREEZER. COS - BISCUITS WERE ADEQUATELY COVERED.	



ADAM H. PUTNAM  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes  
(850) 245-5520



Visit # 3226-0001-27  
Bureau of Food Inspection  
Attention: Records Section  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Print Date: May 22, 2018

Food Entity Number: 334322  
Food Entity Name: J J GAS N GRILL INC  
Date of Visit: May 22, 2018  
Food Entity Address: 904 S Jefferson ST Perry, FL32348-4603  
Food Entity Mailing Address: 904 S Jefferson ST Perry, FL 32348-4603  
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: J J GAS N GRILL INC

Owner Code:

INSPECTION: RISK BASED

Violation  
Number

Citation Description

COS Observation

19

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

DELI AREA - INTERNAL TEMPERATURE TAKEN OF HOT HELD FOODS IN SERVICE COUNTER DISPLAY CASE. INTERNAL TEMPERATURE OF FRIED CHICKEN WAS 125.0 DEGREES F., CHICKEN TENDERS WAS 116.0 DEGREES F., ACRE PEAS WAS 121.0 DEGREES F., MAC & CHEESE WAS 126.0 DEGREES F., CHICKEN LIVERS WAS 126.0 DEGREES F., AND BEEF PATTY WAS 131.0 DEGREES F. COS - ALL OUT OF TEMPERATURE FOODS WERE VOLUNTARILY DISCARDED BY OWNER DURING VISIT. INSPECTOR GAVE AND REVIEWED TIME AS A PUBLIC HEALTH CONTROL (TPHC) GUIDANCE DOCUMENTS TO OWNER

P

20

Cold held potentially hazardous food (time/temperature control for safety food) not maintained at 41°F or below where required. 3-501.16(A)(2) P

BACKROOM AREA - INTERNAL TEMPERATURE TAKEN ON SLICED TOMATO WAS 52.0 DEGREES INSIDE OF FOOD STORAGE COOLER. COS - TOMATO WAS VOLUNTARILY DISCARDED BY OWNER.

P



ADAM H. PUTNAM  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety

**FOOD SAFETY INSPECTION REPORT**

Chapter 500, Florida Statutes  
(850) 245-5520



Visit # 3226-0001-27  
Bureau of Food Inspection  
Attention: Records Section  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Print Date: May 22, 2018

Food Entity Number: 334322  
Food Entity Name: J J GAS N GRILL INC  
Date of Visit: May 22, 2018  
Food Entity Address: 904 S Jefferson ST Perry, FL32348-4603  
Food Entity Mailing Address: 904 S Jefferson ST Perry, FL 32348-4603  
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: J J GAS N GRILL INC

Owner Code:

**INSPECTION: RISK BASED**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
21	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	<input checked="" type="checkbox"/>	BACKROOM AREA - NO DATE MARK ON OPEN CONTAINERS HELD FOR LONGER THAN 24 HOURS OF SPAGHETTI SAUCE AND BLACK EYED PEAS INSIDE OF STORAGE COOLER. COS - DATE MARKS WERE WRITTEN ON CONTAINERS.	Pf
21	Unfrozen food that requires date marking as specified in the FDA Food Code marked as exceeding the 7 day limit or not bearing a date marking date or day limit, not discarded. 3-501.18 P	<input checked="" type="checkbox"/>	BACKROOM AREA - CONTAINER WITH SHREDDED CHICKEN TENDERS WAS DATE MARKED 05-08-18 INSIDE OF FOOD STORAGE COOLER. COS - SHREDDED CHICKEN WAS VOLUNTARILY DISCARDED.	P
22	Potentially hazardous food (time/temperature control for safety food) held or displayed without temperature control has no pre-prepared written procedures, is not maintained, or is not available upon request. 3-501.19(A) Pf	<input type="checkbox"/>	DELI AREA - NO WRITTEN PROCEDURE AVAILABLE FOR DELI FOODS HELD IN HOT CASE USING TIME AS A PUBLIC HEALTH CONTROL. INSPECTOR GAVE AND REVIEWED TIME AS A PUBLIC HEALTH CONTROL (TPHC) GUIDANCE DOCUMENTS TO OWNER.	Pf



ADAM H. PUTNAM  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes  
(850) 245-5520



Visit # 3226-0001-27  
Bureau of Food Inspection  
Attention: Records Section  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Print Date: May 22, 2018

Food Entity Number: 334322  
Food Entity Name: J J GAS N GRILL INC  
Date of Visit: May 22, 2018  
Food Entity Address: 904 S Jefferson ST Perry, FL32348-4603  
Food Entity Mailing Address: 904 S Jefferson ST Perry, FL 32348-4603  
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: J J GAS N GRILL INC

Owner Code:

INSPECTION: RISK BASED

Violation  
Number

Citation Description

COS Observation

23

Animal foods that are raw, undercooked, or not otherwise processed to eliminate pathogens, served or sold as ready-to-eat or as an ingredient in another ready-to-eat food without an effective written consumer advisory to disclose such food and remind consumers of associated health risks. 3-603.11 Pf

DELI AREA - BEEF HAMBURGERS AND RAW SHELL EGGS THAT ARE UNDERCOOKED OR NOT OTHERWISE PROCESSED TO ELIMINATE PATHOGENS, SERVED OR SOLD AS READY-TO-EAT WITHOUT AN EFFECTIVE WRITTEN CONSUMER ADVISORY TO DISCLOSE SUCH FOOD AND REMIND CONSUMERS OF ASSOCIATED HEALTH RISKS. CONSUMER ADVISORY SIGN WAS GIVEN TO OWNER.

Pf

INSPECTION: GRP

Violation  
Number

Citation Description

COS Observation

39

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)

RETAIL AREA - WET WIPING CLOTH WAS STORED DIRECTLY ON THE COFFEE SERVICE COUNTER. COS - WIPING CLOTH WAS REMOVED FROM SERVICE.

41

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

DELI AREA - SERVING TONGS AT SERVICE COUNTER STORED ON CARDBOARD ON TOP OF HOT CASE BETWEEN SERVICE. COS - TONGS WERE ADEQUATELY RELOCATED.



ADAM H. PUTNAM  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes  
(850) 245-5520



Visit # 3226-0001-27  
Bureau of Food Inspection  
Attention: Records Section  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Print Date: May 22, 2018

Food Entity Number: 334322  
Food Entity Name: J J GAS N GRILL INC  
Date of Visit: May 22, 2018  
Food Entity Address: 904 S Jefferson ST Perry, FL32348-4603  
Food Entity Mailing Address: 904 S Jefferson ST Perry, FL 32348-4603  
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: J J GAS N GRILL INC

Owner Code:

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
43	Single-service or single-use articles not stored in the original protective package or not stored by using other means that afford protection from contamination until used. 4-903.11(C)	<input checked="" type="checkbox"/>	RETAIL AREA - COFFEE FILTERS WERE STORED OUT OF PROTECTIVE SLEEVE ON TOP OF COFFEE MAKER. COS - FILTERS WERE ADEQUATELY RELOCATED.
46	Sanitizer concentration test kits not available or not readily accessible. 4-302.14 Pf	<input checked="" type="checkbox"/>	DELI AREA - NO SANITIZER TEST STRIPS FOR SANITIZER BEING USED. COS - QUATERNARY AMMONIA TEST STRIPS WERE GIVEN TO OWNER.
50	Condensate drainage or other non-sewage liquids and rainwater not drained from point of discharge to disposal according to LAW. 5-403.12	<input type="checkbox"/>	RETAIL AREA - CONDENSATION IS LEAKING ONTO THE FLOOR FROM THE BOTTOM OF THE RETAIL DISPLAY COOLERS.
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	<input type="checkbox"/>	A DIRECT CONNECTION EXISTS ON THE DRAIN OF THE WAREWASHING SINK. INSPECTOR DISCUSSED IMPORTANCE OF VIOLATION WITH THE OWNER. OWNER STATED THAT REPAIRS SHOULD BE COMPLETED WITHIN 60 DAYS. A COPY OF THE MINIMUM CONSTRUCTION STANDARDS WAS GIVEN TO OWNER.
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17	<input type="checkbox"/>	BACKROOM AREA - NO COVERED LID WASTE RECEPTACLE IN WOMEN'S RESTROOM.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/>	DELI AREA - CEILING IS DAMAGED OVER DELI SERVICE COUNTER.



ADAM H. PUTNAM  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3226-0001-27  
Bureau of Food Inspection  
Attention: Records Section  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

**FOOD SAFETY INSPECTION REPORT**

Chapter 500, Florida Statutes  
(850) 245-5520

Print Date: May 22, 2018

Food Entity Number: 334322  
Food Entity Name: J J GAS N GRILL INC  
Date of Visit: May 22, 2018  
Food Entity Address: 904 S Jefferson ST Perry, FL32348-4603  
Food Entity Mailing Address: 904 S Jefferson ST Perry, FL 32348-4603  
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: J J GAS N GRILL INC

Owner Code:

**COMMENTS**

Employee Health Guidelines and reporting agreement provided.

Salmonella outbreak linked to Kratom handout given to owner.

A direct connection exists on the drain of the warewashing sink. Owner stated that repairs should be completed within 60 days. Inspector will check back in 60 days. Owner may call 850-245-5520 to request inspector verification of compliance if repairs are completed prior to 60 days.

**ACKNOWLEDGMENT**

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

(Signature of FDACS Representative)

(Signature of Representative)

DAVID CANO, SANITATION AND SAFETY SPECIALIST

RASHIM PATEL, OWNER

Print Name and Title