

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Print Date: May 08, 2018



Visit # 3229-0005-00 Bureau of Food Inspection Attention: Records Section 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Food Entity Number:

335353

Food Entity Name: Date of Visit:

BUSY BEE # 0004 May 08, 2018

Food Entity Address:

363 E Base ST Madison, FL32340-2405

Food Entity Mailing Address:

PO Box 157 Madison, FL 32341-0157

Food Entity Type/Description:

124/ Convenience Store Significant FS AND/OR Packaged Ice

Food Entity Owner:

JOHNSON & JOHNSON INC (JJI)

Owner Code:

JJI

INSPECTION SUMMARY - Met Inspection Requirements

On May 08, 2018, BUSY BEE # 0004 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	IN	Supervision: Person in Charge present, demonstrates knowledge, and performs duties
2	IN	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	IN	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



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Violation	Compliance	
Number	Status	<u>Violation Description</u>
15	IN	Protection from Contamination: Proper disposition of returned, previously served, reconditioned, and unsafe food
16	IN	Potentially Hazardous Food Time/Temperature: Proper cooking time and temperature
17	IN	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	IN	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	IN .	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures
21	IN	Potentially Hazardous Food Time/Temperature: Proper date marking and disposition
22	IN	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/A	Chemical: Food additives: approved and properly used
26	OUT	Chemical: Toxic substances properly identified, stored, and used
27	N/A	Conformance with Approved Procedures

GOOD RETAIL PRACTICES

Violation	Compliance	
Number	Status	<u>Violation Description</u>
42	OUT	Proper Use of Utensils: Utensils, equipment and linens: properly stored, dried, handled
43	OUT	Proper Use of Utensils: Single-use/single-service articles: properly stored, and used
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices

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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<u>Violation</u> <u>Number</u>	Citation Description	COS Observation	
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	BACKROOM AREA. FRESH SHELL EGGS STORED OVER JUB OF WATER LOCATED ON SHELF OF WALK IN COOLER. COS. PRODUCT RELOCATED TO A SUITABLE STORAGE LOCATION.	P
26	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	BACKROOM AREA. MULTIPLE CONTAINERS OF CLEANING AGENT STORED ON SHELF LOCATED OVER WAREWASH SINK. COS. ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION.	P

INSPECTION: GRP

Violation Number

Citation Description

COS Observation



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Violation			
Number	Citation Description	cos	Observation
42	Cleaned equipment or utensils, laundered linens, not stored in a clean, dry location, exposed to splash, dust, or other contamination, at least 6 inches above the floor, or not stored in a self-draining position that allows air drying or not covered or inverted. 4-903.11(B)		BURGER KING. MULTIPLE OVEN MITTS HUNG FROM WALL RACK LOCATED IMMEDIATELY NEXT TO MOPSINK AND MINGLING WITH CLEANING EQUIPMENT STORED AGAINST MITTS. COS. ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION. SINGLE USE ITEMS AND CONDIMENTS THAT ARE ATTACHED TO SIDE OF SOFT SERVE ICE CREAM UNIT ARE LOCATED IMMEDIATELY NEXT TO HANDSINK THAT IS NOT EQUIPPED WITH A SPLASH GUARD. BACKROOM AREA. MULTIPLE DUSTY BOXES STORED ON SHELVES LOCATED OVER WAREWASH SINK USED IN THE FOOD SERVICE AREA OF STORE.
42	Soiled linens not kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food, clean equipment, clean utensils, or single-service and single-use articles. 4-803.11	X	BURGER KING. OVEN MITTS ENCRUSTED WITH SOIL AND TO DAMAGE TO BE IN USE. COS. ITEMS DISPOSED BY MANAGER.
43	Bulk milk container dispensing tube not cut on the diagonal or cut leaving more than one inch protruding from the chilled dispensing head. 4-502.13(B)		FOOD SERVICE AREA. HOSES ON DAIRY DISPENSER NOT CUT IN A DIAGONAL ANGLE.
45	Non food-contact surfaces not free of unnecessary ledges, projections, and crevices or not designed and constructed to allow easy cleaning to facilitate maintenance. 4-202.16		FOOD ENTITY. CRATES USED AS PERMANENT STORAGE PLATFORM FOR VARIOUS FOOD ITEMS FOUND IN MULTIPLE LOCATION OF STORE.



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Violation

Number 49 **Citation Description**

Plumbing system not maintained in good repair. 5-205.15(B)

COS Observation

☐ BURGER KING. HANDSINK LOCATED ACROSS FROM REGISTERS DRAINING SLOW.

COMMENTS

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)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

(Signature of Representative)

MR. JERRY MEEKS, MAANAGER

Print Name and Title