



ADAM H. PUTNAM
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3229-0004-80
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 08, 2018

Food Entity Number: 52724
Food Entity Name: FAST TRACK # 0297
Date of Visit: May 08, 2018
Food Entity Address: 903 W Base ST Madison, FL32340-1407
Food Entity Mailing Address: 3715 NW 97th Blvd Ste A Gainesville, FL 32606-7373
Food Entity Type/Description: 123/ Convenience Store Limited FS
Food Entity Owner: LAND O'SUN MANAGEMENT CORP (LOS) Owner Code: LOS

INSPECTION SUMMARY - Met Inspection Requirements

On May 08, 2018, FAST TRACK # 0297 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 Number</u>	<u>Compliance Status</u>	<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	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	IN	Protection from Contamination: Food separated and protected
14	IN	Protection from Contamination: Food-contact surfaces: cleaned and sanitized



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<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	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	OUT	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	IN	Chemical: Toxic substances properly identified, stored, and used
27	N/A	Conformance with Approved Procedures

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

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u> <u>Observation</u>
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Owner Code: LOS

INSPECTION: RISK BASED

Violation
Number

Citation Description

COS Observation

- 1 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
- 2 Person in charge does not ensure food employees and conditional employees are informed of their responsibility to report to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food. 2-103.11(N)

- FOOD ENTITY DOES NOT HAVE AN ACTIVE CERTIFIED FOOD MANAGER EMPLOYEE ON STAFF.
- FOOD ENTITY MANAGEMENT HAS NOT ENSURE FOOD EMPLOYEES AND CONDITIONAL EMPLOYEES ARE INFORMED OF THEIR RESPONSIBILITY TO REPORT THE PERSON IN CHARGE INFORMATION ABOUT THEIR HEALTH AS IT RELATES TO DISEASES THAT ARE TRANSMISSIBLE THROUGH FOOD.

Pf



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**Violation
Number**

Citation Description

COS Observation

8

Handwashing sink not accessible at all times for employee use, is used for other purposes or automatic facility not used in accordance with manufacturer's instructions. 5-205.11 Pf

FOOD ENTITY. ACCESS TO HANDSINK AT FOOD SERVICE AREA OBSTRUCTED WITH EMPTY COFFEE POTS HANDSINK IN WAREWASHROOM OBSTRUCTED WITH AN EMPTY JUG OF MILK. COS. ITEMS REMOVED AND RELOCATED TO A SUITABLE STORAGE LOCATION.

Pf

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

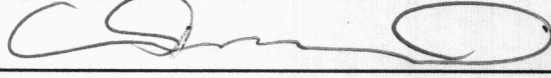
TIME AS A CONTROL IS USED IN FOOD ENTITY FOR DISPLAYING HOT PIZZA READY TO EAT A LOG IS KEPT BUT NO OTHER INFORMATION IS AVAILABLE FOR VERIFICATION OR REVIEW. OBSERVE DEPT HAND OUT LEFT ON PREVIOUS VISIT.

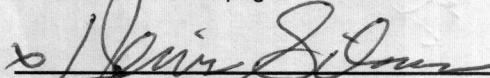
Pf

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.

 #206
(Signature of FDACS Representative)


(Signature of Representative)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

MS. DENISE GILMORE, MANAGER

Print Name and Title