



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 # 3226-0001-83  
Bureau of Food Inspection  
Attention: Records Section  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Print Date: June 08, 2018

Food Entity Number: 369460  
Food Entity Name: BACKDOOR BISTRO & COFFEEHOUSE  
Date of Visit: June 08, 2018  
Food Entity Address: 124 S Jefferson ST Perry, FL32347-3233  
Food Entity Mailing Address: 124 S Jefferson ST Perry, FL 32347-3233  
Food Entity Type/Description: 135/ Specialty Food Shops  
Food Entity Owner: BACKDOOR BISTRO & COFFEEHOUSE NEW OPPORTUNITIES WAITING LLC Owner Code:

**INSPECTION SUMMARY - Met Inspection Requirements**

On June 08, 2018, BACKDOOR BISTRO & COFFEEHOUSE was inspected by DAVID CANO, 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	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	OUT	Good Hygienic Practices: No discharge from eyes, nose, and mouth
6	IN	Preventing Contamination by Hands: Hands clean and properly washed
7	OUT	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



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**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	IN	Potentially Hazardous Food Time/Temperature: Proper reheating procedures for hot holding
18	IN	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	OUT	Potentially Hazardous Food Time/Temperature: Proper date marking and disposition
22	N/A	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

**GOOD RETAIL PRACTICES**

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
37	OUT	Prevention of Food Contamination: Contamination prevented during food preparation, storage & display -
39	OUT	Prevention of Food Contamination: Wiping cloths: properly used and stored
42	OUT	Proper Use of Utensils: Utensils, equipment and linens: properly stored, dried, handled
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices
52	OUT	Physical Facilities: Garbage/refuse properly disposed; facilities maintained
54	OUT	Physical Facilities: Adequate ventilation and lighting; designated areas use -



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WAITING LLC Owner Code:

**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>	
1	No procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. 2-501.11 Pf	<input type="checkbox"/>	NO PROCEDURES FOR EMPLOYEES TO FOLLOW WHEN RESPONDING TO VOMITING OR DIARRHEAL EVENTS. INSPECTOR GAVE NOROVIRUS CLEANUP GUIDE TO THE PERSON IN CHARGE.	Pf
5	Food employee experiencing persistent sneezing, coughing, or condition that causes discharge from the eyes, nose, or mouth observed working with exposed food, clean equipment, utensils, and linens, or unwrapped single-service or single-use articles. 2-401.12	<input type="checkbox"/>	PROCESSING AREA - OBSERVED EMPLOYEE WITH PERSISTENT COUGH DURING INSPECTION. INSPECTOR DISCUSSED ISSUE WITH THE PERSON IN CHARGE.	
7	Food employee contacting exposed ready-to-eat foods with bare hands or not using suitable utensils. 3-301.11(B) P	<input checked="" type="checkbox"/>	PROCESSING AREA - OBSERVED EMPLOYEES DIRECTLY TOUCHING READY TO EAT NON-SHELL BOILED EGG AND PROCESSING AVOCADO WITH BARE HANDS WHILE ASSEMBLING SALAD. COS - INSPECTOR INTERVENED AND DISCUSSED NEED FOR USING UTENSILS OR SINGLE USE GLOVES WHICH WAS EMPLOYED THEREAFTER.	P
8	Sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes are provided with handwashing aids and devices required for a handwashing sink. 6-301.13	<input type="checkbox"/>	PROCESSING AREA - HANDWASHING SIGN, PAPER TOWELS, AND HAND SOAP SUPPLIED AT MOP SINK. INSPECTOR DISCUSSED THIS WITH THE PERSON IN CHARGE.	



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS Observation</u>	
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"/> PROCESSING AREA - RAW SHELL EGGS STORED OVER READY TO EAT FOODS IN SANDWICH PREP COOLER AND ALSO IN TWO-DOOR UPRIGHT FOOD STORAGE COOLER. COS - EGGS WERE RELOCATED TO BOTTOM SHELVES.	P
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"/> PROCESSING AREA - NO DATE MARKS FOR OPEN CONTAINERS OF COLD HELD HAM, TURKEY BREAST, ROAST BEEF, AND PASTA SALAD INSIDE OF PREP COOLER, AND CRUMBLLED FETA IN TWO-DOOR STORAGE COOLER. COS - DATE MARKS WERE PLACED ON ALL ITEMS IN PREP COOLER AND FETA WAS VOLUNTARILY DISCARDED.	Pf

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS Observation</u>
37	Unpackaged food not protected from environmental sources of contamination during preparation. 3-305.14	<input checked="" type="checkbox"/> PROCESSING AREA - OBSERVED EMPLOYEE WASHING PRODUCE IN MOP SINK. COS - INSPECTOR INTERVENED AND DISCUSSED USE OF WAREWASHING SINK FOR FOOD PREP WHICH WAS USED THEREAFTER.



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**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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)	<input checked="" type="checkbox"/>	PROCESSING AREA - WET WIPING CLOTHS STORED DIRECTLY ON COUNTER TOPS IN KITCHEN AREA AND COFFEE SERVICE AREA. COS - WIPING CLOTHS WERE RELOCATED.
42	After cleaning and sanitizing, food equipment or utensils not air-dried or used after adequate draining. 4-901.11	<input checked="" type="checkbox"/>	PROCESSING AREA - OBSERVED EMPLOYEE USING PAPER TOWELS TO DRY CLEANED CUTTING BOARD. COS - CUTTING BOARD WAS CLEANED AND AIR DRIED.
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)	<input type="checkbox"/>	PROCESSING AREA - NO SPLASH GUARD BETWEEN MOP SINK AND WAREWASHING SINK.
45	Nonfood-contact surfaces of equipment exposed to splash, spillage, or other food soiling or that require frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. 4-101.19	<input type="checkbox"/>	PROCESSING AREA - CARDBOARD USED TO LINE UTENSIL STORAGE BASKET AND AS LINER FOR SHELVING INSIDE OF BLACK GE COUNTERTOP REFRIGERATOR.
47	Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13	<input type="checkbox"/>	PROCESSING AREA - BUILD UP OF BLACK RESIDUE ON NON-FOOD CONTACT MECHANICAL PARTS INSIDE OF ICE MAKER BEHIND COFFEE SERVICE COUNTER.
49	Insufficient or no air gap between the water supply outlet and the flood rim level of the sink, plumbing fixture, or equipment. 5-202.13 P	<input type="checkbox"/>	PROCESSING AREA - SPRAYER HOSE HANGS BELOW FLOOD LEVEL RIM AT WAREWASHING SINK. P



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**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS Observation</u>
52	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	<input type="checkbox"/> OUTSIDE AREA - DUMPSTER STORED DIRECTLY ON THE GROUND.
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	<input type="checkbox"/> PROCESSING AREA - EMPLOYEE PERSONAL ITEMS STORED ON SHELVING WITH COFFEE FILTERS AND CUPS BEHIND COFFEE SERVICE AREA.

**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)

(Signature of Representative)

DAVID CANO, SANITATION AND SAFETY SPECIALIST

DEBBIE BRYSON, OWNER

Print Name and Title