



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 # 3327-0001-40
Bureau of Food Inspection
Attention: Records Section
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: August 14, 2018

Food Entity Number: 286698
Food Entity Name: JOHNSON & JOHNSON # 0015
Date of Visit: August 14, 2018
Food Entity Address: 8113 W STATE ROAD 53 MADISON, FL32340
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; Check Back Needed

On August 14, 2018, JOHNSON & JOHNSON # 0015 was inspected by YOLANDA SYLVE, 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	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	OUT	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	OUT	Protection from Contamination: Food-contact surfaces: cleaned and sanitized



ADAM H. PUTNAM
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3327-0001-40
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: August 14, 2018

Food Entity Number: 286698
Food Entity Name: JOHNSON & JOHNSON # 0015
Date of Visit: August 14, 2018
Food Entity Address: 8113 W STATE ROAD 53 MADISON, FL32340
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

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	OUT	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	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>
34	OUT	Food Temperature Control: Thermometers provided and accurate used
35	OUT	Food Identification: Food properly labeled; original container
37	OUT	Prevention of Food Contamination: Contamination prevented during food preparation, storage & display -
38	OUT	Prevention of Food Contamination: Personal cleanliness
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
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
48	OUT	Physical Facilities: Hot and cold water available; adequate pressure
51	OUT	Physical Facilities: Toilet facilities: properly constructed, supplied, cleaned -



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

Print Date: August 14, 2018



Visit # 3327-0001-40
Bureau of Food Inspection
Attention: Records Section
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Food Entity Number: 286698
Food Entity Name: JOHNSON & JOHNSON # 0015
Date of Visit: August 14, 2018
Food Entity Address: 8113 W STATE ROAD 53 MADISON, FL32340
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

GOOD RETAIL PRACTICES

Violation
Number
53

Compliance
Status
OUT

Violation Description

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)

INSPECTION: RISK BASED

Violation
Number

Citation Description

COS Observation

6

Food employee not cleaning hands or exposed portions of arms immediately before engaging in food preparation or working with exposed food, clean equipment, utensils, or unwrapped single service or single use articles or anytime hands or exposed portions of arms have become contaminated. 2-301.14 P

DELI- OBSERVED EMPLOYEE NOT WASHING HANDS PRIOR TO PUTTING ON SINGLE USE GLOVES.

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

DELI- OBSERVED EMPLOYEE WASHING UTENSILS IN HAND WASHING SINK.

14

Equipment or utensils not cleaned during the operation when contamination may have occurred; when used with potentially hazardous food (time/temperature control for safety food) not cleaned at least every 4 hours when in use, or if documented, at allowed times where cleaning frequency is based on the ambient temperature of the refrigerated room or area or food temperature measuring device not cleaned before using or storing. 4-602.11(A)-(D) P

RETAIL- UTENSILS AT READY TO EAT HOTDOGS, LETTUCE AND TOMATOES SLICES ARE NOT BEING CLEANED EVERY 4 HOURS. COS , EQUIPMENT WAS TAKEN TO WARE WASHING SINK AND CLEANED DURING INSPECTION.



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 # 3327-0001-40
Bureau of Food Inspection
Attention: Records Section
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: August 14, 2018

Food Entity Number: 286698
Food Entity Name: JOHNSON & JOHNSON # 0015
Date of Visit: August 14, 2018
Food Entity Address: 8113 W STATE ROAD 53 MADISON, FL32340
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: RISK BASED

Violation
Number

Citation Description

COS Observation

17

Ready-to-eat commercially processed potentially hazardous food (time/temperature control for safety food) taken from a hermetically sealed container, or from an intact package from a food processing plant not heated to a temperature of at least 135°F for hot holding. 3-403.11(C) P

DELI- TEMPERATURE TAKEN WHEN INITIAL REHEAT OF READY TO EAT TORNADOES FOOD PRODUCT WAS COMPLETED TEMP WAS 124 DEGREES F. COS, FOOD WAS REHEATED TO 165 DEGREES F.

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

WALK IN COOLER- READY TO EAT COOKED SAUSAGE HAS NO DATE MARKING. COS PRODUCT WAS PROPERLY DATE MARKED.

Pf

INSPECTION: GRP

Violation
Number

Citation Description

COS Observation

34

Food temperature measuring device not calibrated in accordance with manufacturer's specifications as necessary to ensure accuracy. 4-502.11(B) Pf

DELI- ONE OUT OF TWO THERMOMETERS IN USE IS UNABLE TO BE CALIBRATED. COS THERMOMETER DISCARDED BY MANAGEMENT.

Pf

35

Food packaged on site not labeled with the common name of the food or with a list of ingredients in descending order of predominance by weight, including any artificial colors, flavors or preservatives, or not labeled with an accurate quantity of contents, or the name and place of business of the manufacturer, packer, or distributor. 3-602.11(B)(1)-(4)

RETAIL- IN- HOUSE MADE BREAKFAST SANDWICHES ARE MISSING COMPLETE INGREDIENT STATEMENT. COS SANDWICHES WERE RELOCATED TO BEHIND THE COUNTER HOT HOLDING UNIT.

37

Food not stored in a clean, dry location, not at least 6" above the floor; or subjected to contamination. 3-305.11

WALK IN COOLER - BOXES OF HAMBURGER AND HOTDOG BUNS ARE BEING STORED ON FLOOR.



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 # 3327-0001-40
Bureau of Food Inspection
Attention: Records Section
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: August 14, 2018

Food Entity Number: 286698
Food Entity Name: JOHNSON & JOHNSON # 0015
Date of Visit: August 14, 2018
Food Entity Address: 8113 W STATE ROAD 53 MADISON, FL32340
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: GRP

Violation Number

Citation Description

COS Observation

- 38 Food employee not effectively restraining hair to prevent contact with exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. 2-402.11
- 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
- 43 Single-service or single-use articles not stored in a clean, dry location, exposed to splash, dust, or other contamination, at least 6 inches above the floor. 4-903.11(A)
- 45 Equipment or component not maintained in good repair, intact, tight, and adjusted in accordance with manufacturer's specifications including maintaining cutting or piercing parts of can openers sharp. 4-501.11
- 48 Water under pressure not provided to all fixtures, equipment, and nonfood equipment that are required to use water except as specified in the FDA Food Code. 5-103.12 Pf
- 51 Toilet room not enclosed where required or not provided with tight-fitting self-closing door except as specified in the food code. 6-202.14
- 53 Premises not free of litter and items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used. 6-501.114

- DELI - OBSERVED EMPLOYEE PREPARING FOOD WITHOUT WEARING A HAIR RESTRAINT.
- RETAIL- UTENSIL USED FOR CUT LETTUCE AND SLICED TOMATOES DISPLAYED EXPOSED. COS UTENSIL REMOVED FORM RETAIL AREA.
- BACK STOCK- BOX OF SINGLE USE CONTAINERS DISPLAYED ON FLOOR.
- BACK STOCK- FREEZER LID IS IN DISREPAIR.
- OUTSIDE- MOP SINK NOT SUPPLIED WITH HOT OR COLD WATER DUE TO PIPES BUSTED.
- RETAIL- RESTROOM DOOR NOT EQUIP WITH SELF CLOSING DEVICE.
- BACK STOCK- ACCUMULATIONS OF UNUSED EQUIPMENT.

Pf

COMMENTS

Failure to provide hot water in 30 days may result in Administrative Action.

Air gap located back of building.



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

Print Date: August 14, 2018


Visit # 3327-0001-40
Bureau of Food Inspection
Attention: Records Section
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Food Entity Number: 286698
Food Entity Name: JOHNSON & JOHNSON # 0015
Date of Visit: August 14, 2018
Food Entity Address: 8113 W STATE ROAD 53 MADISON, FL32340
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

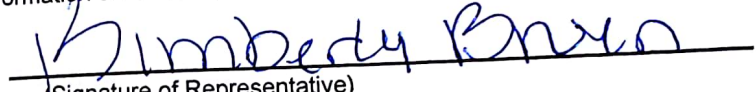
ACKNOWLEDGMENT

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)

YOLANDA SYLVE, SENIOR SANITATION AND SAFETY SPECIALIST



(Signature of Representative)



Print Name and Title manager