



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 # 3327-0001-41
Bureau of Food Inspection
Attention: Records Section
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: August 14, 2018

Food Entity Number: 311872
Food Entity Name: CHERRY LAKE GENERAL STORE AND GARAGE
Date of Visit: August 14, 2018
Food Entity Address: 8061 N State Road 53 Madison, FL32340-3713
Food Entity Mailing Address: 8061 N State Road 53 Madison, FL 32340-3713
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: D J CORNER TOO INC (DBA CHERRY LAKE GENERAL STORE) Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On August 14, 2018, CHERRY LAKE GENERAL STORE AND GARAGE 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	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	IN	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	N/O	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	OUT	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	OUT	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures
21	IN	Potentially Hazardous Food Time/Temperature: Proper date marking and disposition
22	NA	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	NA	Highly Susceptible Populations: Pasteurized Foods, Prohibited Re-service, and Prohibited Foods*
25	NA	Chemical: Food additives: approved and properly used
26	IN	Chemical: Toxic substances properly identified, stored, and used
27	NA	Conformance with Approved Procedures

GOOD RETAIL PRACTICES

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
31	OUT	Food Temperature Control: Proper cooling methods used; adequate equipment for temperature control
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
50	OUT	Physical Facilities: Sewage and waste water properly disposed

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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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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	<input checked="" type="checkbox"/>	RETAIL- READY TO EAT PIZZA SLICES AND CORN DOGS TEMP AT 112 DEGREE F. COS FOODS WERE REHEATED TO 165 DEGREES F.	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	<input type="checkbox"/>	DELI- SLICED TOMATOES, LETTUCE CHEESE DELI MEATS TEMP AT 42.5 DEGREE F. IN PREPARATION STATION. COS ALL FOODS WERE MOVED TO OTHER COLD HOLDING UNIT.	P
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	<input checked="" type="checkbox"/>	DELI- FOOD ESTABLISHMENT COOKS EGGS AT CONSUMER REQUEST, HAS NO CONSUMER ADVISORY SIGN POSTED. SIGN WAS LEFT BY INSPECTOR.	Pf

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
31	Cooling potentially hazardous food (time/temperature control for safety food) not accomplished by effective methods. 3-501.15 Pf	<input checked="" type="checkbox"/>	DELI- GRITS COVERED CONTAINERS WERE TEMP AT 87 DEGREES F. WERE STILL UNDER 2 HOUR LIMIT. COS CONTAINERS WERE UNCOVERED AND MOVED TO WALK IN COOLER. AND COOLING HAND OUT WAS LEFT WITH PERSON IN CHARGE.	Pf
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"/>	DELI- PLASTIC CONTAINER WHERE UTENSILS ARE STORED HAS GREASY STICKY RESIDUE BUILDUP.	



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INSPECTION: GRP

Violation Number

Citation Description

COS Observation

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

DELI-WARE WASHING SINK(THREE COMP SINK) HAS A DIRECT CONNECTION.

COMMENTS

A check back inspection will be conducted on or about 90 days from the date of this inspection to verify the direct connection of the warewash sink drainline has been corrected. Corrective actions, including the issuance of a stop use order for equipment and/or food service may be taken if the corrections have not been made before the 90 day check back inspection occurs. The food establishment may call 1-850-245-5520 to request a check back inspection if the corrections have been made before the scheduled 90 day check back inspection. Minimum construction requirements hand out left with person in charge.

Cooling and Consumer Advisory left with person in charge.

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)

YOLANDA SYLVE, SENIOR SANITATION AND SAFETY SPECIALIST

Libby Roberts/manager

Print Name and Title