

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 3327-0000-00 Bureau of Food Inspection Attention: Records Section 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Print Date: July 31, 2018

Food Entity Number:

378927

Food Entity Name:

KWIKY FOOD MART

Date of Visit:

July 31, 2018

Food Entity Address:

7613 E Washington Hwy Monticello, FL32344-3214

Food Entity Mailing Address:

7613 E Washington Hwy Monticello, FL 32344-3214

Food Entity Type/Description:

123/ Convenience Store Limited FS

Food Entity Owner:

THREE BROTHER OF AULLICA LLC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On July 31, 2018, KWIKY FOOD MART was inspected by YOLANDA SYLVE, 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

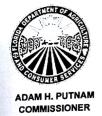
IN = In Compliance OUT = Not In Compliance N/O = Not Observed N/A = Not Applicable

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<u>Violation</u>	<u>Compliance</u>	
Number	<u>Status</u>	Violation Description
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

FDACS 14205 Rev. 07/13

Page 1 of 6



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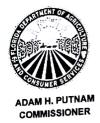
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

,	Violation	Compliance	
	Number	<u>Status</u>	Violation Description
	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/A	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	N/A	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

Violation	Compliance	
Number	<u>Status</u>	Violation Description
34	OUT	Food Temperature Control: Thermometers provided and accurate used
35	OUT	Food Identification: Food properly labeled; original container
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
46	OUT	Utensils Equipment and Vending: Warewashing facilities: installed, maintained, used; test strips -
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices
50	OUT	Physical Facilities: Sewage and waste water properly disposed
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean
54	OUT	Physical Facilities: Adequate ventilation and lighting; designated areas use -



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COS = Corrected on Site

OBSERVATIONS AND CORRECTIVE ACTIONS P = Priority Citation

Pf = Priority Foundation Citation

(Directly Associated with Foodborne Illnesses)

(Supports or Leads to a Priority Citation)

INSPECTION: RISK BASED

Violation	Citation Decarintion	cos	Observation
<u>Number</u>	Citation Description		RETAIL - NO CERTIFIED FOOD
1	Person in charge or food establishment employee is not a certified food protection manager who has		MANAGER IN FOOD
	passed a test through a recognized accredited		ESTABLISHMENT.
	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		DEDOON IN OUR DOE DOES NOT
2	Person in charge does not correctly respond to questions that relate to foodborne disease by a food		PERSON IN CHARGE DOES NOT CORRECTLY RESPOND TO
	employee who has a disease, medical condition or		QUESTIONS THAT RELATE TO
	symptom that may cause foodborne disease or does		FOODBORNE
	not comply with reporting responsibilities and		DISEASES.EMPLOYEE HEALTH
	exclusion or restriction of food employees.		GUIDE AND FOR 1B HAND OUTS WERE DISCUSSED AND LEFT
	2-102.11(C)(2)-(3) & (17) Pf		WITH PERSON IN CHARGE.
8	Handwashing sink or group of adjacent handwashing		WARE WASHING AREA- NO HAND
_	sinks not provided with either individual, disposable		DRYING DEVICE AVAILABLE AT
	towels, continuous towel system, high velocity		HAND WASHING SINK.
	pressurized air at ambient temperature, or heated-air		
8	hand drying device. 6-301.12 Pf Handwashing sink or group of 2 adjacent		WARE WASHING AREA- NO HAND
J	handwashing sinks not provided with hand cleaning	_	CLEANSER PROVIDED AT HAND
	liquid, powder, or bar soap. 6-301.11 Pf		WASHING SINK.

FDACS 14205 Rev. 07/13

Page 3 of 6



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Pf

Violation Number 21	Citation Description Unfrozen food that requires date marking as specified in the FDA Food Code marked as exceeding the 7 day limit or not bearing a date marking date or day limit, not discarded. 3-501.18 P	<u>cos</u> ⊠	Observation DELI AREA- GRADE A MILK HAS NO DATE MARK AND HAS MANUFACTURE EXPIRATION OF 7/24/2018 . COS MILK WAS DISCARDED BY PERSON IN CHARGE.
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	n or no date marking on SDE dous food CH safety food) as specified M/ for more than 24 hours CH 501.17 Pf PF	DELI AREA- DELI MEAT AND CHEESES HAD NO DATE MARKING AND PERSON IN CHARGE DID NOT KNOW WHEN PRODUCTS WERE OPEN. COS PRODUCTS WERE DISCARDED BY PERSON INN CHARGER.

INSPECTION: GRP

Violation Number 34	Citation Description Temperature measuring device sensor not located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit or in the coolest part of a hot food storage unit or equipment not provided with least one easily readable integral or permanently affixed temperature measuring device located to allow easy	of a hot food d with least one	
34	viewing. 4-204.112(A)-(D) Food temperature measuring device not calibrated in accordance with manufacturer's specifications as necessary to ensure accuracy. 4-502.11(B) Pf		DELI AREA- PROBE THERMOMETERS NOT CALIBRATED.



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<u>Violation</u> <u>Number</u>	<u>Citation Description</u>	COS	Observation
35 45	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)	<u>300</u>	RETAIL AREA- HAM SANDWICHES AND SLICED CHOCOLATE CAKE ARE PACKAGES ARE MISSING NAME AND ADDRESS OF MANUFACTURE, MISSING INGREDIENTS STATEMENT AND NET WEIGHT. COS PRODUCTS WERE REMOVED FOR REACH IN COOLER DISPLAY CASE IN RETAIL.
40	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		WALK IN COOLER- IS NOT MAINTAINING TEMPERATURE OF 41 OR BELOW. DURING THIS INSPECTION ONLY NONPERISHABLE DRINKS WERE
46	Sanitizer concentration test kits not available or not readily accessible. 4-302.14 Pf	X	IN WALK IN COOLER. WARE WASHING AREA- NO SANITIZER TEST KIT AVAILABLE. COS INSPECTOR LEFT TEMPORARY SANITIZER TEST KIT.
46	Sinks and drainboards of warewashing sinks and machines not self-draining. 4-204.119		WARE WASHING AREA- NOT DRAIN BOARDS OR SURFACE TO
49	Plumbing system not maintained in good repair. 5-205.15(B)	Ò	AIR DRY UTENSILS PROVIDED. BACK AREA- HOT WATER FACET KNOB AT MOP SINK IS IN DISREPAIR.
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		WARE WASHING AREA- WARE WASHING SINK HAS DIRECT CONNECTION.
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		BACK AREA- HAS UNUSED EQUIPMENT OLD ICE MACHINE, NONE WORKING COOLERS.



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Violation Number

54

Citation Description

Lighting not shielded, coated, or otherwise shatter-resistant in areas where there is exposed

food, clean equipment, utensils, and linens, or unwrapped single-service and single-use articles.

6-202.11(A)

COS Observation

□ DELI AREA- LIGHTS OVER PROCESSING TABLE ARE NOT

SHIELDED.

COMMENTS

All requests for a new food permit submitted January 1 through June 30, shall be assessed a permit fee per F.S. Chapter 500 and Rule 5K-4. All requests for a new food permit submitted July 1 through December 31, shall be assessed permit fees of sixty percent (60%) of the applicable fee per F.S. Chapter 500 and Rule 5K-4.

A check back inspection will be conducted in 90 days from the date of this inspection to verify the direct connection of the ware washing sink drain line has bee corrected. Corrective actions, including the issuance of a stop use order for equipment and /or any food service may be taken if the corrections have not been made before the scheduled 90 day check back inspection.

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

FDACS 14205 Rev. 07/13

Page 6 of 6