

ADAM H. PUTNAM
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3348-0004-60
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 30, 2018

Food Entity Number: 375806
Food Entity Name: DOLLAR GENERAL #7740
Date of Visit: August 30, 2018
Food Entity Address: 13953 W US 90 Greenville, FL32331-4217
Food Entity Mailing Address: 100 Mission Rdg Goodlettsville, TN 37072-2171
Food Entity Type/Description: 152/ Minor Outlet with Perishables
Food Entity Owner: DOLGENCORP LLC (GN\$) Owner Code: GN\$

INSPECTION SUMMARY - Met Inspection Requirements

On August 30, 2018, DOLLAR GENERAL #7740 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

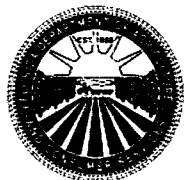
The permit application information was verified with management or a qualified representative.

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	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	N/A	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



ADAM H. PUTNAM
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3348-0004-60
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 30, 2018

Food Entity Number: 375806
Food Entity Name: DOLLAR GENERAL #7740
Date of Visit: August 30, 2018
Food Entity Address: 13953 W US 90 Greenville, FL32331-4217
Food Entity Mailing Address: 100 Mission Rdg Goodlettsville, TN 37072-2171
Food Entity Type/Description: 152/ Minor Outlet with Perishables
Food Entity Owner: DOLGENCORP LLC (GN\$) Owner Code: GN\$

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/A	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	N/A	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	OUT	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>
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
51	OUT	Physical Facilities: Toilet facilities: properly constructed, supplied, cleaned -
52	OUT	Physical Facilities: Garbage/refuse properly disposed; facilities maintained
53	OUT	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



ADAM H. PUTNAM
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3348-0004-60
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 30, 2018

Food Entity Number: 375806
Food Entity Name: DOLLAR GENERAL #7740
Date of Visit: August 30, 2018
Food Entity Address: 13953 W US 90 Greenville, FL32331-4217
Food Entity Mailing Address: 100 Mission Rdg Goodlettsville, TN 37072-2171
Food Entity Type/Description: 152/ Minor Outlet with Perishables
Food Entity Owner: DOLGENCORP LLC (GN\$)

Owner Code: GN\$

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

RETAIL AREA. FOOD ENTITY DOES NOT HAVE AN ACTIVE CERTIFIED FOOD MANAGER ON STAFF.

Pf

26

Poisonous or toxic materials not stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles by separation or location. 7-201.11 P

RETAIL AREA. MULTIPLE CHEMICAL PRODUCTS STORED OVER VARIOUS PREPACKAGED FOOD ITEMS ON DISPLAY SHELF OF DISCOUNT ITEMS. COS. ITEMS RELOCATED TO A SUITABLE LOCATION.

P

INSPECTION: GRP

Violation
Number

Citation Description

COS Observation

45

Non food-contact surfaces not free of unnecessary ledges, projections, and crevices or not designed and constructed to allow easy cleaning to facilitate maintenance. 4-202.16

FOOD ENTITY. CRATES AND CRATE STYLE PLATFORM USED AS PERMANENT STORAGE PLATFORM FOR VARIOUS FOOD ITEMS.



ADAM H. PUTNAM
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3348-0004-60
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 30, 2018

Food Entity Number: 375806
Food Entity Name: DOLLAR GENERAL #7740
Date of Visit: August 30, 2018
Food Entity Address: 13953 W US 90 Greenville, FL32331-4217
Food Entity Mailing Address: 100 Mission Rdg Goodlettsville, TN 37072-2171
Food Entity Type/Description: 152/ Minor Outlet with Perishables
Food Entity Owner: DOLGENCORP LLC (GN\$)

Owner Code: GN\$

INSPECTION: GRP

Violation
Number

Citation Description

COS Observation

51	Toilet room doors not kept closed except during maintenance and cleaning. 6-501.19	<input type="checkbox"/> BACKROOM AREA. RESTROOM DOORS HELD OPEN WHEN NOT IN USE.
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17	<input type="checkbox"/> BACKROOM AREA. LADIESROOM NOT EQUIPPED WITH A COVERED WASTE BASKET.
52	Receptacles and waste handling units for refuse, recyclables, and returnables not kept covered with tight fitting lids or doors when located outdoors; or indoor receptacles that contain food not kept covered when not in continuous use or full. 5-501.113	<input type="checkbox"/> OUTSIDE AREA. WASTE DUMPSTER KEPT OPEN WHEN NOT IN USE.
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	<input type="checkbox"/> BACKROOM AREA. LARGE ACCUMULATION OF MERCHANDISE OBSTRUCTING ACCESS THROUGHOUT DRY STORAGEROOM.

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)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

MS. VOENTRESA HOPKINS, MANAGER

Print Name and Title