



ADAM H. PUTNAM
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 9999-7182-1234-50
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: October 23, 2018

Food Entity Number: 372649
Food Entity Name: BP LAMONT
Date of Visit: October 23, 2018
Food Entity Address: 21 Woodworth RD Lamont, FL32336-7235
Food Entity Mailing Address: 21 Woodworth RD Lamont, FL 32336-7235
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: SHIVRAM INC
Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On October 23, 2018, BP LAMONT 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	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	IN	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	IN	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	IN	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>
34	OUT	Food Temperature Control: Thermometers provided and accurate used
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
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)



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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

FOOD ENTITY MANAGEMENT DOES NOT HAVE AN ACTIVE CERTIFIED FOOD MANAGER EMPLOYEE ON STAFF.

Pf

2

No employee health policy to report information about employee or conditional employee health and activities as they relate to symptoms or diagnosis of diseases that are transmissible through food. 2-201.11(A) P

FOOD ENTITY MANAGEMENT DOES NOT HAVE AN ACTIVE EMPLOYEE HEALTH POLICY TO DEAL WITH SICK EMPLOYEES. LEFT COPY OF DEPT. HAND OUT.

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

KITCHEN ROOM. HANDSOAP DISPENSER LOCATED OVER WAREWASH SINK.

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

KITCHEN ROOM. ACCESS TO HANDSINK OBSTRUCTED WITH ICE BAGGING APPARATUS LOCATED IN FRONT OF UNIT. COS. UNIT RELOCATED TO A SUITABLE STORAGE LOCATION.

Pf



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
13	Food not protected from cross contamination by not storing in packages, covered containers or wrappings. 3-302.11(A)(5)	<input checked="" type="checkbox"/>	KITCHEN ROOM. OPEN CONTAINERS OF BULK INGREDIENTS STORED ON SHELF LOCATED UNDER FOOD PREP COUNTER. CONTAINERS CLOSE AND PROTECTED.	
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	<input checked="" type="checkbox"/>	KITCHEN ROOM. DISH SOAP AND OTHER CLEANING AGENTS STORED ON SHELF LOCATED OVER WAREWASH SINK. COS. ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION.	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
34	Food temperature measuring device with a suitable small diameter probe not provided and readily accessible for assessing food temperatures as specified in the FDA Food Code. 4-302.12 Pf	<input checked="" type="checkbox"/>	KITCHEN ROOM. PROBE THERMOMETER NOT AVAILABLE AT THE START OF VISIT. PROBE THERMOMETER ACQUIRED.	Pf
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 checked="" type="checkbox"/>	KITCHEN ROOM. ICE BAGGING APPARATUS LOCATED IN FRONT OF HANDSINK. UNIT RELOCATED TO A SUITABLE STORAGE LOCATION.	
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	<input type="checkbox"/>	FOOD ENTITY. CRATES AND CRATE STYLE PLATFORMS USED AS PERMANENT STORAGE FOR VARIOUS FOOD ITEMS THROUGHOUT STORE.	
51	Plumbing fixtures including but not limited to handwashing sinks, toilets and urinals not cleaned as often as necessary to keep them clean. 6-501.18	<input type="checkbox"/>	BACKROOM AREA. RESTROOM FIXTURES FOUND DIRTY AND STAINED.	



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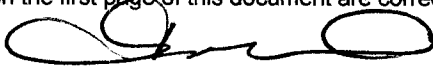
COS Observation

- | | | |
|----|---|---|
| 52 | Outdoor enclosure for refuse, recyclables, and returnables not constructed of durable and cleanable materials. 5-501.12 | <input type="checkbox"/> OUTSIDE AREA. WASTE DUMPSTER NOT EQUIPPED WITH A SURROUNDING ENCLOSURE. |
| 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 | Physical facilities cleaning not done as often as necessary to keep them clean or during periods when the least amount of food is exposed such as after closing. 6-501.12 | <input type="checkbox"/> RETAIL AREA. HEAVY ACCUMULATION OF DUST AND SOIL ON SURFACE OF AC RETURN VENT. |

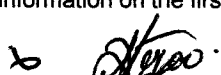
COMMENTS

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.

 # 206

(Signature of FDACS Representative)



(Signature of Representative)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

MR. RAJ PATEL, MANAGER

Print Name and Title