



ADAM H. PUTNAM
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3327-0003-60
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: October 25, 2018

Food Entity Number: 50004
Food Entity Name: FAST TRACK # 0427
Date of Visit: October 25, 2018
Food Entity Address: I 10 & US 19 MONTICELLO, FL32344
Food Entity Mailing Address: 3715 NW 97th Blvd Ste A Gainesville, FL 32606-7373
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: LAND O'SUN MANAGEMENT CORP (LOS)

Owner Code: LOS

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On October 25, 2018, FAST TRACK # 0427 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 | 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 | 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 | OUT | 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 | N/O | 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 | 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 | IN | 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 |
| 36 | OUT | Prevention of Food Contamination: Insects, rodents, and animals not present |
| 42 | OUT | Proper Use of Utensils: Utensils, equipment and linens: properly stored, dried, handled |
| 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 |
| 54 | OUT | Physical Facilities: Adequate ventilation and lighting; designated areas use - |



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VENDED WATER / VENDED ICE

| <u>Violation Number</u> | <u>Compliance Status</u> | <u>Violation Description</u> |
|-------------------------|--------------------------|-------------------------------------|
| 213 | OUT | Required Records Available/Provided |

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

| <u>Violation Number</u> | <u>Citation Description</u> | <u>COS</u> | <u>Observation</u> | |
|-------------------------|--|-------------------------------------|--|----|
| 2 | Person in charge does not correctly respond to questions that relate to foodborne disease by a food employee who has a disease, medical condition or symptom that may cause foodborne disease or does not comply with reporting responsibilities and exclusion or restriction of food employees. 2-102.11(C)(2)-(3) & (17) Pf | <input type="checkbox"/> | ARBY'S AND RETAIL STORE-PERSONS IN CHARGE DOES NOT CORRECTLY RESPOND TO QUESTIONS THAT RELATE TO FOODBORNE DISEASES. COPIES OF EMPLOYEE GUIDE AND FORM 1B WERE AND DISCUSSED AND LEFT WITH MANAGEMENT. | Pf |
| 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 | <input checked="" type="checkbox"/> | RETAIL- TONG USED AT READY TO EAT HOT HOLDING HOTDOG ARE NOT BEING CLEANED WITH IN THE 4 HOUR REQUIREMENT. COS TONGS WERE CLEANED DURING INSPECTION. | P |



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INSPECTION: RISK BASED

**Violation
Number**

Citation Description

COS Observation

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

ARBY'S - NO DATE MARKING ON READY TO EAT SLICED ROAST BEEF. COS PRODUCT WAS PROPERLY DATE MARK BY MANAGEMENT. RETAIL STORE- READY TO EAT OPEN PACKAGE IN WALK IN COOLER HAD NO DATE MARKING. COS PRODUCT WAS PROPERLY DATE MARKED BY MANAGEMENT.

Pf

INSPECTION: GRP

**Violation
Number**

Citation Description

COS Observation

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

RETAIL STORE- NO THERMOMETER PROVIDED FOR CHECKING HOT AND COLD TEMPERATURE OF PERISHABLE FOODS. COS ARBY'S PROVIDED THERMOMETER TO USED TEMPORARY.

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 STORE- SELF SERVICE COOKIES AND MUFFINS DISPLAY UNIT IS LACKING PRODUCTS INGREDIENTS STATEMENT . COS MANAGEMENT REMOVED COOKIES AND MUFFINS DISPLAY UNIT FROM RETAIL.

36

Outer openings not protected by effective means against the entry of insects and rodents. 6-202.15

RETAIL STORE- BACK ROOM BY ICE CREAM /COOKIE STATION FLOOR DRAIN IS EXPOSED .



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**Violation
Number**

Citation Description

COS Observation

- | | | |
|----|--|--|
| 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 type="checkbox"/> ARBY'S - CLEAN UTENSILS STORED ON DRAWERS IN CABINET UNDER BACK SLICER HAS DRIED FOOD PARTICLES BUILDUP . |
| 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"/> ARBY'S- HAND WASHING SINK BY OVENS HAD FOREIGN RESIDUE BUILDUP. |
| 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- OPEN DUMPSTER LIDS. |
| 53 | Carpeting or similar material installed in areas where the floor is subject to moisture, flushing, or spray cleaning methods. 6-201.14(A) | <input type="checkbox"/> RETAIL STORE- CARPET INSTALLED IN ICE CREAM/ COOKIE STATION. |
| 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"/> ARBY'S- OUTSIDE SHED WHERE SINGLE USED ITEMS ARE STORED SUCH AS CUPS HAS CLUTTER OF UNUSED EQUIPMENT AND BOXES. |
| 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"/> ARBY'S- FLOOR SURFACE UNDER AND BEHIND ICE MACHINE HAD OLD DRIED FOOD DEBRIS AND DUST ACCUMULATION. ARBY'S- OUTSIDE STORAGE SHED- FLOOR SURFACE HAS DUST AND FOREIGN SUBSTANCE BUILDUP UNDER RACKS. RETAIL STORE- IN ROOM BY ICE CREAM/COOKIE STATION HAS DUST AND FOREIGN SUBSTANCE BUILDUP. |



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Number

54

Citation Description

Break areas, lockers or other suitable facilities not located in a designated room or area where contamination of food, equipment, utensils, linens, or single-service and single-use articles can occur. 6-403.11

COS Observation

ARBY'S- EMPLOYEE PERSONAL FOOD ITEMS NOT BEING SEGREGATED FROM FOOD ESTABLISHMENT FOODS IN WALK IN COOLER. COS PRODUCT IN WALK IN COOLER WERE DISCARDED BY MANAGEMENT.

INSPECTION: VENDED WATER/VENDED ICE

Violation
Number

213

Citation Description

Finished product packaged ice not sampled for microbiological analysis by an approved laboratory at least once every three months. 5K-4.023(5)(e) F.A.C.

COS Observation

FINISHED PRODUCT PACKAGED ICE NOT SAMPLED FOR MICROBIOLGICAL ANALYSIS AVAILABLE DURING THIS INSPECTION.

COMMENTS

Food establishment has 30 days to comply with ice sample analysis report which can be done, by sending report via email to Yoland.sylve@freshformflorida.com.



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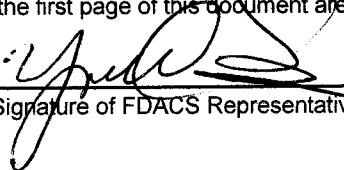
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ACKNOWLEDGMENT

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)

Stacy Siplin (Assistant mgr)

Print Name and Title