



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 # 3327-0007-00
Bureau of Food Inspection
Attention: Records Section
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: November 27, 2018

Food Entity Number: 33552
Food Entity Name: SAVE A LOT PERRY
Date of Visit: November 27, 2018
Food Entity Address: 2020 S Jefferson ST Perry, FL32348-5617
Food Entity Mailing Address: PO Box 2095 Lake City, FL 32056-2095
Food Entity Type/Description: 111/ Supermarket
Food Entity Owner: FRENVEY INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On November 27, 2018, SAVE A LOT PERRY 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	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	OUT	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	OUT	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	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	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	IN	Potentially Hazardous Food Time/Temperature: Proper cooling time and temperatures
19	N/A	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	OUT	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>
35	OUT	Food Identification: Food properly labeled; original container
36	OUT	Prevention of Food Contamination: Insects, rodents, and animals not present
37	OUT	Prevention of Food Contamination: Contamination prevented during food preparation, storage & display -
39	OUT	Prevention of Food Contamination: Wiping cloths: properly used and stored
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
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices
50	OUT	Physical Facilities: Sewage and waste water properly disposed
51	OUT	Physical Facilities: Toilet facilities: properly constructed, supplied, cleaned -



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS Observation</u>	
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	<input checked="" type="checkbox"/> MEAT DEPARTMENT - HANDWASHING SINK NOT ACCESSIBLE AND USED AS STORAGE FOR UTENSILS - COS - UTENSILS REMOVED AND SINK MADE ACCESSIBLE	Pf
9	Packaged foods not labeled from the source as provided in the Code of Federal Regulations 21 CFR 110, 9 CFR 317, 9 CFR 381 and as specified in the Food Code. 3-201.11(C) Pf	<input checked="" type="checkbox"/> RETAIL - PUDDING CUPS NOT INTENDED FOR INDIVIDUAL RETAIL SALE FOR SALE - COS - PRODUCT REMOVED RETAIL MEAT CASE - BREADED CHICKEN TENDERS WITH NO INGREDIENT STATEMENT - COS - PRODUCT REMOVED	Pf
13	Raw animal food types that require different cook temperatures not separated from each other during storage, preparation, holding or display. 3-302.11(A)(2) P	<input checked="" type="checkbox"/> WALK-IN MEAT COOLER - RAW CHICKEN DISPLAYED OVER RAW PORK PRODUCT ON RACK - COS - CHICKEN RELOCATED	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 checked="" type="checkbox"/> RETAIL - BAGGED LEAFY GREENS FRESH EXPRESS COLE SLAW, FRESH EXPRESS ICEBERG GARDEN, AND FRESH EXPRESS SHREDDED ICEBERG TEMPED AT 48 DEGREES F - 52 DEGREES F - COS - PRODUCT DISCARDED	P
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"/> DRY STORAGE - LIGHTER FLUID AND SPRAY CLEANER STORED OVER DRINKS - COS - CHEMICALS RELOCATED	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS Observation</u>
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<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
35	Food packaged on site not labeled with nutrition labeling as specified in 21 CFR 101 - Food Labeling and 9 CFR 317 Subpart B Nutrition Labeling. 3-602.11(B)(6)	<input checked="" type="checkbox"/>	RETAIL MEAT CASE - NO INGREDIENT LABEL ON SMOKED HAM HOCKS - COS - INGREDIENT LABEL PROVIDED
36	Outer openings not protected by effective means against the entry of insects and rodents. 6-202.15	<input type="checkbox"/>	BACK DOOR - GAP OPEN AT BOTTOM OF BACK DOOR
37	Food not protected from miscellaneous sources of contamination other than sources specified in the FDA Food Code. 3-307.11	<input checked="" type="checkbox"/>	DRY STORAGE - FROZEN TURKEY WINGS AND PORK STORED IN DRY STORAGE AREA - COS - RELOCATED TO FROZEN MEAT CASE
39	Cloths in-use for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer solution at a proper concentration. 3-304.14(B)	<input type="checkbox"/>	MEAT DEPARTMENT COUNTER - WET WIPING CLOTHES LEFT ON PROCESSING TABLES
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"/>	MEAT DEPARTMENT - KNIFE STORED BETWEEN PROCESSING TABLE AND WALL - COS - KNIFE REMOVED
45	Scratched or scored cutting surface that can no longer be effectively cleaned and sanitized, not resurfaced, or not discarded if not capable of being resurfaced. 4-501.12	<input checked="" type="checkbox"/>	PRODUCE PREP AREA - CUTTING BOARD SCRATCHED AND SCORED - COS - CUTTING BOARD FLIPPED TO SIDE IN GOOD REPAIR
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"/>	MEAT WALK IN COOLER AND FREEZER, AND DAIRY WALK IN COOLER - PRODUCT STORED IN SHOPPING CARTS
45	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	<input type="checkbox"/>	MEAT DEPARTMENT - WHITE MEAT TRAYS IN DISREPAIR, CRACKED



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49	Plumbing system not installed to prevent backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use. 5-203.14	<input type="checkbox"/>	MOP SINK - NO BACKFLOW DEVICE INSTALLED AT SPIGOT
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	<input type="checkbox"/>	MEAT DEPARTMENT - DIRECT CONNECTION ON WAREWASHING SINK.
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17	<input type="checkbox"/>	RESTROOMS - TRASH CAN NOT COVERED IN RESTROOM USED BY FEMALES
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"/>	DRY STORAGE AREA - FLOORS PITTED, CRACKED AND DIRT RESIDUE BUILDUP
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"/>	DRY STORAGE AREAS - EXCESSIVE CLUTTER AND DEBRIS IN DRY STORAGE AREAS THROUGHOUT BUILDING
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/>	DRY STORAGE AREA - DUST RESIDUE BUILDUP, CEILING TILES STAINED AND IN DISREPAIR. WALK IN COOLER - DUST BUILDUP ON CEILING
54	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)	<input type="checkbox"/>	WALK IN DAIRY COOLER - LIGHT IN DAIRY COOLER NOT SHIELDED

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.



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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.

Yolanda Sylve
(Signature of FDACS Representative)

YOLANDA SYLVE, SENIOR SANITATION AND SAFETY SPECIALIST

Kristen Short

Nicole Morris
(Signature of Representative)

Nicole Morris (Asst. mgr)
Print Name and Title