

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 3327-0006-80 Bureau of Food Inspection Attention: Records Section

3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Print Date: November 21, 2018

Food Entity Number: 368184 Food Entity Name: WALTER B'S Date of Visit: November 21, 2018

Food Entity Address: 15729 Beach RD Perry, FL32348-8758 Food Entity Mailing Address: PO Box 913 Perry, FL 32348-0913

Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice

Food Entity Owner: **WBS LLC** Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On November 21, 2018, WALTER B'S 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

| Violation | <u>Compliance</u> | |
|------------------|-------------------|--|
| Number | <u>Status</u> | Violation Description |
| 1 | IN | 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 | 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 | 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</u> | <u>Compliance</u> | |
|------------------|-------------------|--|
| Number | <u>Status</u> | Violation Description |
| 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 | 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 | IN | 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</u> | <u>Compliance</u> | |
|------------------|-------------------|--|
| <u>Number</u> | <u>Status</u> | Violation Description |
| 31 | OUT | Food Temperature Control: Proper cooling methods used; adequate equipment for temperature control |
| 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 |
| 47 | OUT | Utensils Equipment and Vending: Nonfood-contact surfaces clean |
| 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

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INSPECTION: RISK BASED

| <u>Violation</u> <u>Number</u> | Citation Description | cos | <u>Observation</u> | |
|-----------------------------------|---|-----|---|---|
| 8 | Signs or posters notifying food employees to wash hands not provided at all handwashing sinks. 6-301.14 | X | MEAT DEPARTMENT - NO HANDWASHING SIGN POSTED - COS - SIGN PROVIDED RESTROOMS - NO HANDWASHING SIGN POSTED - COS - SIGN PROVIDED | |
| 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 | X | DELI - RAW SHELL EGGS STORED OVER RAW BACON - COS - EGGS RELOCATED | Р |
| 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 | × | DELI - CLEANING CHEMICALS STORED ABOVE FOOD PREP AREA - COS - CLEANING PRODUCT RELOCATED | Р |
| | | | | |

INSPECTION: GRP

| Violation Number | Citation Description | COS Observation | cos | |
|---------------------|---|---|-----|----|
| 31 | Cooling potentially hazardous food (time/temperature control for safety food) not accomplished by effective methods. 3-501.15 Pf | DELI - RICE, SPAGHETTI SAUCE AND PEAS COOLED IN CLOSED CONTAINER - COS - PRODUCT DISCARDED, COOLING HANDOUT LEFT WITH MANAGEMENT. | X | Pf |
| 37 | Food not stored in a clean, dry location, not at least 6" above the floor; or subjected to contamination. 3-305.11 | □ WALK IN FREEZER - BOXES STORED ON FLOOROUTSIDE STORAGE SHED - BOXES STORED ON FLOOR | | |
| 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) | ☑ DELI - TWO WET WIPING CLOTHS LEFT ON DELI COUNTER. WET CLOTH USED UNDER DRYING UTENSILS - COS - CLOTHES REMOVED. | X | |

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| <u>olation</u> umber | Citation Description | cos | <u>Observation</u> |
|-------------------------|---|-----|--|
| 4 7 | Dust, dirt, food residue, and other debris accumulated on equipment nonfood-contact surfaces or food-contact surfaces of equipment and pans used for cooking are encrusted with grease deposits and other soil accumulations. 4-601.11(B)-(C) | | MEAT DEPARTMENT - RESIDUE BUILDUP AND COLLECTED FOOD DEBRIS ON NON FOOD CONTACT SURFACES. |
| 3 | Physical facilities not maintained in good repair. 6-501.11 | | MEAT DEPARTMENT - WALL PANEL LOOSE FROM WALL SURFACE ABOVE THREE COMPARTMENT SINK |
| 53 | Studs, joists, and rafters exposed in areas subject to moisture. 6-201.18 | | SCREENED IN SMOKE PROCESSING AREA - CEILING NEEDS TO BE INSTALLED ABOVE PROCESSING AREAS, TABLES, SMOKER |

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.

(\$ignature of FDACS Reforesentative)

(Signature of Representative)

YOLANDA SYLVE, SENIOR SANITATION AND SAFETY SPECIALIST

WALTER SESSIONS, OWNER

Print Name and Title

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