



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 # 3337-0002-60  
Bureau of Food Inspection  
Attention: Records Section  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Food Entry Number: 13928  
Food Entry Name: WINN DIXIE # 0104  
Date of Visit: November 02, 2018  
Food Entry Address: 2057 S BYRON BUTLER PKWY PERRY, FL32348-5599  
Food Entry Mailing Address: PO Box 2209 Jacksonville, FL 32203-2209  
Food Entry Type/Description: 111/ Supermarket  
Food Entry Owner: WINN DIXIE STORES INC (WD1)

Print Date: November 02, 2018

Owner Code: WD1

**INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed**

On November 02, 2018, WINN DIXIE # 0104 was inspected by DAVID CANO, 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	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	IN	Approved Source: Required records available: shellstock tags, parasite destruction
13	OUT	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	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	IN	Potentially Hazardous Food Time/Temperature: Proper date marking and disposition
22	IN	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	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
37	OUT	Prevention of Food Contamination: Contamination prevented during food preparation, storage & display -
41	OUT	Proper Use of Utensils: In-use utensils: properly stored -
43	OUT	Proper Use of Utensils: Single-use/single-service articles: properly stored, and used
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
46	OUT	Utensils Equipment and Vending: Warewashing facilities: installed, maintained, used; test strips -
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
50	OUT	Physical Facilities: Sewage and waste water properly disposed
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean



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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>	
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"/>	DELI PROCESSING AREA - KNIFE STORED IN HANDWASHING SINK. COS - KNIFE WAS REMOVED FROM SINK.	Pf
13	Ready-to-eat food not protected from cross contamination with raw animal food during storage, preparation, holding or display. 3-302.11(A)(1) P	<input checked="" type="checkbox"/>	RETAIL MEAT AREA - RAW HAM HOCKS AND TURKEY WINGS STORED OVER READY TO EAT HAM IN RETAIL DISPLAY CASE. COS - RAW FOODS WERE RELOCATED TO BOTTOM SHELF. RAW SAUSAGE STORED OVER READY TO EAT SAUSAGE IN RETAIL DISPLAY CASE. COS - RAW SAUSAGE WAS RELOCATED TO BOTTOM SHELF.	P
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"/>	RETAIL MEAT AREA - RAW TURKEY WINGS DISPLAYED OVER RAW PORK IN RETAIL DISPLAY CASE. COS - TURKEY WINGS WERE RELOCATED TO BOTTOM SHELF.	P
14	Equipment or utensils not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	DELI PROCESSING AREA - PROTEIN BUILDUP ON CLEANED DELI SLICER. COS - DELI SLICER WAS ADEQUATELY SANITIZED DURING INSPECTION.	Pf

INSPECTION: GRP

Violation Number      Citation Description      COS      Observation



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**INSPECTION: GRP**

**Violation  
Number**

**Citation Description**

**COS Observation**

- 47 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)
- 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
- 53 Physical facilities not maintained in good repair. 6-501.11
- 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

- DELI PROCESSING AREA - BUILD UP OF GREASE ON FRAMES AND OUTSIDE SURFACES OF FRYERS.
- A DIRECT CONNECTION EXISTS ON THE DRAINS OF THE WARWASHING SINKS IN PRODUCE, MEAT, BAKERY, SEAFOOD, AND DELI PROCESSING AREAS. INSPECTOR DISCUSSED IMPORTANCE OF VIOLATION WITH MANAGER. PLEASE SEE COMMENTS.
- DELI PROCESSING AREA - DAMAGED FLOOR TILES IN FRYER AREA. MEAT DEPARTMENT - DAMAGED FLOOR TILES IN PROCESSING ARE AND THERE IS A HOLE AT BOTTOM OF WALK IN COOLER DOOR.
- DELI AREA - BLACK RESIDUE ON WALLS AROUND WALK IN COOLER AND WALK IN FREEZER. CEILING TILE IS WATER DAMAGED. BLACK RESIDUE ON FLOOR INSIDE OF WALK IN FREEZER. BACKROOM AREA - BUILD UP OF RESIDUE AT ENTRANCE OF WALK IN ICE CREAM FREEZER. LOOSE CEILING TILES IN RECEIVING AREA. RETAIL AREA - CEILING TILES ARE WATER DAMAGED.



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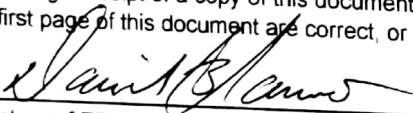
**COMMENTS**


A check back inspection will be conducted on or about 90 days from the date of this inspection to verify that all direct connection plumbing violations have been corrected or documentation has been provided stating that the local plumbing authority having jurisdiction allows or requires the subject direct connections. 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. Please 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. A photo of the corrected warewashing drainline may be emailed to david.cano@freshfromflorida.com for the inspector to review with ownership/management.

The issues described in associated consumer complaint were addressed with the person in charge during this inspection.

**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)

DAVID CANO, SANITATION AND SAFETY SPECIALIST

JASON HACKLE, MANAGER

Print Name and Title

  
Kristen Short  
Kristen Short