



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 # 3386-0000-68  
Bureau of Food Inspection  
Attention: Records Section  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Print Date: December 17, 2018

Food Entity Number: 363320  
Food Entity Name: JOHNSON & JOHNSON #25  
Date of Visit: December 17, 2018  
Food Entity Address: 6458 US Highway 129 Live Oak, FL32060-9045  
Food Entity Mailing Address: PO Box 157 Madison, FL 32341-0157  
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: JOHNSON & JOHNSON INC  
Owner Code:

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

On December 17, 2018, JOHNSON & JOHNSON #25 was inspected by LEONEL GARCIA, 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	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	N/O	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	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	IN	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>
35	OUT	Food Identification: Food properly labeled; original container
37	OUT	Prevention of Food Contamination: Contamination prevented during food preparation, storage & display -
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
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean



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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>	
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 type="checkbox"/>	JERKY FUDGE AREA. ACCESS TO HANDSINK OBSTRUCTED WITH A VARIETY OF UTENSILS STORED INSIDE UNIT.	Pf
8	Handwashing sink not provided in food preparation, food dispensing or warewashing area. 5-203.11 Pf	<input type="checkbox"/>	JERKY FUDGE AREA. HANDSINK NOT PROVIDED AT FOOD SERVICE PREP AREA OF KIOSK. CHECKBACK WILL BE CONDUCTED ON OR ABOUT 90DAYS FROM TODAY TO VERIFY COMPLIANCE.	Pf
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"/>	DUNKIN DONUTS. VARIOUS BOXES OF FROZEN FOOD ITEMS STORED IN WALK IN FREEZER FOUND OPENLY EXPOSE. COS. ITEMS PLACED IN A CLOSE CONTAINER DURING VISIT.	

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
35	Food removed from an original container that is not easily identified is not labeled with common name of food. 3-302.12	<input checked="" type="checkbox"/>	BURGER KING. SQUEEZE BOTTLES OF WATER USED IN PREP AREA NOT LABEL TO IDENTIFY CONTENT. COS. BOTTLES LABEL DURING VISIT.
37	Food not stored in a clean, dry location, not at least 6" above the floor; or subjected to contamination. 3-305.11	<input type="checkbox"/>	BACKROOM AREA. BAGGED ICE STORED DIRECTLY ON FLOOR OF WALK IN FREEZER.
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"/>	BURGER KING. DIRTY IN USE APRON HUNG FROM SIDE OF STORAGE SHELF HOLDING CLEANED EQUIPMENT AND UTENSILS. COS. APRON RELOCATED TO A SUITABLE STORAGE LOCATION.
45	Multiuse food contact surfaces not smooth, free of imperfections, sharp angles, corners and crevices, not finished to have smooth welds and joints; or where required not accessible for cleaning and inspection without disassembling or not easily disassembled with or without common handheld tools. 4-202.11 Pf	<input type="checkbox"/>	BURGER KING. PLASTIC DRAWERS BINS USED FOR HOT HOLDING VARIOUS RTE FOOD ITEMS DISPLAYING HEAVY BUILD UP OF BURNED FOOD RESIDUE. Pf
47	Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13	<input type="checkbox"/>	SELF SERVICE COUNTER. ACCUMULATION OF SOIL ON SURFACES OF MANITOWOC ICE DISPENSER.
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"/>	BURGER KING. HEAVY ACCUMULATION OF FOOD DEBRIS FOUND ON DRAIN OF WAREWASHSINK AND FLOOR DRAIN BY FILTER CYLINDERS OBSTRUCTING THE DRAINING PROCESS.

**INSPECTION: VENDED WATER/VENDED ICE**



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**INSPECTION: VENDED WATER/VENDED ICE**


<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
213	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.	<input type="checkbox"/>	FOOD ENTITY SAMPLE RESULT AVAILABLE ON STORE BAGGED ICE DATED 2016. CHECKBACK WILL BE CONDUCTED ON OR ABOUT 90DAYS FROM TODAY TO VERIFY COMPLIANCE.

**COMMENTS**

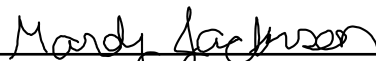
A check back inspection will be conducted on or about 90 days from the date of this inspection to verify that hand sink violations have been corrected. Corrective actions, including the issuance of a stop use order for equipment and/or food service may be taken if the corrections have not been made before the 90 day check back inspection occurs. 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.

**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)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

  
\_\_\_\_\_  
(Signature of Representative)

MS. MEGAN TRIPP, MANAGER

Print Name and Title

