

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520 Visit # 3442-0000-48
Bureau of Food Inspection
Attention: Records Section
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: December 20, 2018

Food Entity Number:

Food Entity Name:

COUNTRY KITCHEN

Date of Visit:

December 20, 2018

Food Entity Address:

1305 W HAMPTON SPRINGS AVE PERRY, FL32347

Food Entity Mailing Address:

1305 W HAMPTON SPRINGS AVE PERRY, FL 32347
124/ Convenience Store Significant FS AND/OR Packaged Ice

Food Entity Type/Description: Food Entity Owner:

Violetian

Compliance

HWY 98 GAS & GRILL INC

Owner Code:

INSPECTION SUMMARY - Re-Inspection Required

On December 20, 2018, COUNTRY KITCHEN was inspected by DAVID CANO, a representative of the Florida Department of Agriculture and Consumer Services. The following 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 return for a reinspection on or about January 03, 2019. The failure to correct the violations by this date may result in the imposition of the maximum penalties provide in Chapter 500 Florida Statutes, including an administrative fine and the suspension or revocation of your food permit. The reinspection visit is due to documented citations that pose a risk of foodborne illness.

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</u>	<u>Compliance</u>	
Number 1	Status IN	<u>Violation Description</u> 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	OUT	Good Hygienic Practices: Proper eating, tasting, drinking, or tobacco use
5	IN	Good Hygienic Practices: No discharge from eyes, nose, and mouth
6	OUT	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	TUO	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
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Violation	<u>Compliance</u>	
Number	<u>Status</u>	Violation Description
14	OUT	Protection from Contamination: Food-contact surfaces: cleaned and sanitized
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	OUT	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	IN	Chemical: Toxic substances properly identified, stored, and used
27	N/A	Conformance with Approved Procedures

GOOD RETAIL PRACTICES

<u>Violation</u>	Compliance	
<u>Number</u>	<u>Status</u>	Violation Description
33	OUT	Food Temperature Control: Approved thawing methods used
35	OUT	Food Identification: Food properly labeled; original container
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
41	OUT	Proper Use of Utensils: In-use utensils: properly stored -
42	OUT	Proper Use of Utensils: Utensils, equipment and linens: properly stored, dried, handled
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices

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GOOD RETAIL PRACTICES

Violation	Compliance	
Number	Status	Violation Description
52	OUT	Physical Facilities: Garbage/refuse properly disposed; facilities maintained
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean
99	OUT	Food Permit

VENDED WATER / VENDED ICE

Violation
Number
213

Violation

Compliance **Status** OUT

Violation Description

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

Number	Citation Description
2	No employee health policy to report information about employee or conditional employee health and activities as they relate to symptoms or diagnosis of diseases that are transmissible through food. 2-201.11(A) P
4	Employee eating, drinking or using tobacco where exposed food, clean equipment, utensils, and linens, unwrapped single service and single use articles or other items could become contaminated. 2-401.11

COS Observation

NO EMPLOYEE HEALTH POLICY AVAILABLE. INSPECTOR GAVE EMPLOYEE HEALTH GUIDE, REPORTING AGREEMENT, AND NOROVIRUS CLEANUP GUIDE TO PERSON IN CHARGE.

X **DELI PROCESSING AREA -EMPLOYEE PERSONAL CAKE** STORED ON PROCESSING COUNTER. COS - CAKE WAS **RELOCATED TO** NON-PROCESSING AREA.

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INSPECTION: RISK BASED

<u>Violation</u> <u>Number</u>	Citation Description	<u>cos</u>	Observation	
6	Food employee not cleaning hands or exposed portions of arms immediately before engaging in food preparation or working with exposed food, clean equipment, utensils, or unwrapped single service or single use articles or anytime hands or exposed portions of arms have become contaminated. 2-301.14 P	☒	FOOD SERVICE COUNTER. OBSERVED EMPLOYEE TALKING ON CELL PHONE AND THEN SERVING FOOD TO CUSTOMER WITHOUT WASHING HANDS FIRST. INSPECTOR DISCUSSED IMPORTANCE OF VIOLATION WITH THE PERSON IN CHARGE. COS - EMPLOYEES WASHED HANDS ADEQUATELY AS NEEDED THEREAFTER.	P
8	Handwashing sink or group of adjacent handwashing sinks not provided with either individual, disposable towels, continuous towel system, high velocity pressurized air at ambient temperature, or heated-air hand drying device. 6-301.12 Pf	図	PROCESSING AREA - NO MEANS FOR DRYING HANDS AT HANDWASHING SINK IN ICE BAGGING AREA. COS - PAPER TOWELS WERE PROVIDED.	Pf
8	Handwashing sink or group of 2 adjacent handwashing sinks not provided with hand cleaning liquid, powder, or bar soap. 6-301.11 Pf	X	DELI PROCESSING AREA - NO HAND CLEANSER AVAILABLE AT HANDWASHING SINK NEXT TO WAREWASHING SINK. COS - SOAP WAS PROVIDED.	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	⊠	RETAIL AREA - RAW SHELL EGGS AND RAW BACON WERE DISPLAYED OVER READY TO EAT FOODS INSIDE OF RETAIL COOLER. COS - EGGS AND BACON WERE RELOCATED TO BOTTOM SHELF. DELI PROCESSING AREA - RAW SHELL EGGS WERE STORED OVER FULLY COOKED SAUSAGE IN UPRIGHT STORAGE COOLER. COS - SAUSAGE WAS	P

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RELOCATED OVER EGGS.



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INSPECTION: RISK BASED

Owner Code:

<u>Violation</u> <u>Number</u>	Citation Description	cos	<u>Observation</u>	
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	X	DELI PROCESSING AREA - BUILDUP OF OLD FOOD RESIDUE ON PIERCING AND MECHANICAL PARTS OF COUNTER MOUNTED CAN OPENER. COS - CAN OPENER WAS CLEANED AND SANITIZED DURING INSPECTION.	P
14	Cooking, baking equipment, microwave oven cavities and door seals not cleaned at least every 24 hours. 4-602.12		DELI PROCESSING AREA - BUILDUP OF OLD FOOD RESIDUE ON INSIDE SURFACES OF OVEN CAVITIES. RETAIL AREA - OLD FOOD RESIDUE ON TOP UNDERSIDE OF MICROWAVE OVEN CAVITY.	
19	Hot held potentially hazardous food (time/temperature control for safety food) not maintained at 135°F except as specified in the FDA Food Code. 3-501.16(A)(1) P	×	DELI SERVICE COUNTER - INTERNAL TEMPERATURE TAKEN OF HOT HELD BAKED BEANS WAS 114.0 DEGREES F. AND CORN DOGS WERE 101.0 DEGREES F. COS - BAKED BEANS AND CORN DOGS WERE VOLUNTARILY DISCARDED DURING INSPECTION.	Р

INSPECTION: GRP

Violation

<u>Number</u>

Citation Description

COS Observation

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Food Entity Owner:

HWY 98 GAS & GRILL INC

Owner Code: INSPECTION: GRP

<u>Violation</u> <u>Number</u>	Citation Description	COS	Observation
33	Potentially hazardous food (time/temperature control for safety food) not thawed as specified in FDA Food Code. 3-501.13	X	DELI PROCESSING AREA - OBSERVED SHRIMP IMMERSED IN STILL WATER BEING THAWED INSIDE OF STOCK POT. COS - INSPECTOR REVIEWED PROPER THAWING METHODS WITH PERSON IN CHARGE. WATER WAS POURED OUT AND SHRIMP WERE RELOCATED TO COOLER.
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)	X	RETAIL AREA - BAGGED ICE DISPLAYED IN RETAIL FREEZER DID NOT HAVE MANUFACTURE NAME NOR ADDRESS. COS - NAME AND ADDRESS WERE PLACED ON BAGS DURING INSPECTION.
37	Food not stored in a clean, dry location, not at least 6" above the floor; or subjected to contamination. 3-305.11		BACKROOM AREA - CASES OF FOOD STORED DIRECTLY ON FLOOR INSIDE OF WALK IN FREEZER.
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)	X	DELI PROCESSING AREA - WET WIPING CLOTHS WERE STORED ON PROCESSING TABLES. COS - ALL WET WIPING CLOTHS WERE RELOCATED TO DESIGNATED USED LAUNDRY AREA.
41	In-use utensils not stored in food in the food with handles extending out of the food, clean, dry and protected from contamination, in continuously running water or water of at least 135° F. 3-304.12	X	DELI PROCESSING AREA - FRYING BASKETS WERE STORED ON CLOTH TOWELS BETWEEN USE. COS - CLOTH TOWELS WERE REMOVED.



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HWY 98 GAS & GRILL INC

INSPECTION: GRP

Owner Code:

Violation <u>Number</u> 42

Citation Description

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)

47 Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of

soil residues. 4-602.13

COS Observation

DELI PROCESSING AREA -CLEANED UTENSILS WERE STORED TOUCHING WALL AT PROCESSING COUNTER. COS-UTENSILS WERE RELOCATED AWAY FROM WALL, FOOD STORAGE PANS WERE NOT STORED INVERTED ON DRYING RACK. COS - PANS WERE MOVED TO INVERTED POSITION.

PROCESSING AREA - OLD RESIDUE IN HANDWASHING SINK NEXT TO ICE MAKER. MOLD-LIKE RESIDUE ON OUTSIDE SLIDING DOORS OF ICE MAKER. DELI PROCESSING AREA - OLD FOOD RESIDUE ON OUTSIDE SURFACES OF UTENSIL STORAGE DRAWERS. RETAIL AREA - BUILDUP OF DUST ON BOTTOM SHELF OF CANDY BAR

ISLE.

DELI PROCESSING AREA -BUILDUP OF GREASE ON FRYING BASKETS AND COOLING RACKS. **COS - FRYING BASKETS AND** COOLING RACKS WERE **CLEANED AND SANITIZED DURING INSPECTION. CARBON BUILDUP ON OUTSIDE** SURFACES OF BAKING PANS. **BUILDUP OF ACCUMULATED GREASE INSIDE OF FRYER**

UNITS.

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)

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<u>Violation</u>	Otto the a December of the control o	COS	Observation
<u>Number</u> 49	Citation Description 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		BACKROOM AREA - NO BACKFLOW PREVENTION DEVICE ON THREADED MOP SINK FAUCET. OUTSIDE AREA - NO BACKFLOW PREVENTION DEVICE ON THREADED HOSE BIBBS ON NORTH AND SOUTH SIDE OF BUILDING.
52	Refuse, recyclables, or returnables not removed from the premises at a frequency that will minimize the development of objectionable odors or other conditions that attract or harbor vermin. 5-502.11		DELI PROCESSING AREA - STOCK POTS WITH OLD GREASE STORED BEHIND COUNTER NEAR FRYING STATION.
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 - OLD FOOD RESIDUE ON PEGBOARD AT PROCESSING COUNTER. BUILDUP OF BLACK RESIDUE UNDER AND BEHIND FOOD STORAGE COOLER AND UNDER AND BEHIND FRYING STATION. BACKROOM AREA - BLACK RESIDUE ON FLOOR OF WALK IN COOLER AND AT ENTRANCE TO WALK IN FREEZER.
53	Physical facilities not maintained in good repair. 6-501.11		RETAIL AREA - FLOOR TILES MISSING NEAR CUSTOMER SEATING AREA. BACKROOM AREA - CEILING TILES ARE DAMAGED IN HALLWAY BETWEEN DELI AND WALK IN COOLER. FLOOR TILES ARE MISSING IN STOCK ROOM NEAR WALK IN FREEZER AND HANDWASHING SINK. HOLES IN WALL OVER MOP SINK.

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HWY 98 GAS & GRILL INC

Owner Code:

1 30 OAS & GRILL INC

Violation

Number 99 Citation Description

The food establishment is operating without a valid food permit. 500.12(1)(a)F.S.

COS Observation

FOOD ESTABLISHMENT IS
OPERATING WITHOUT A VALID
2018 FOOD PERMIT. ORIGINAL
OPENING DATE WAS OCTOBER
2018. PLEASE SEE COMMENTS.

INSPECTION: VENDED WATER/VENDED ICE

<u>Violation</u> <u>Number</u>

213

Citation Description

Finished product microbiological analysis records not maintained or made available upon request.

5K-4.023(5)(e) F.A.C.

COS Observation

QUARTERLY ICE TEST WAS NOT AVAILABLE DURING INSPECTION. INSPECTOR EXPLAINED IMPORTANCE OF VIOLATION WITH THE PERSON IN CHARGE. ICE TEST DOCUMENTATION CAN BE EMAILED TO

DAVID.CANO@FRESHFROMFLOR IDA.COM. PLEASE SEE

INSPECTION REPORT FOR MORE

DETAILS.

COMMENTS

All requests for a new food permit submitted January 1 through June 30, shall be assessed a permit fee per F.S. Chapter 500 and Rule 5K-4. All requests for a new food permit submitted July 1 through December 31, shall be assessed permit fees of sixty percent (60%) of the applicable fee per F.S. Chapter 500 and Rule 5K-4.

Payments can be made online at http://www.freshfromflorida.com/Pay-Register-Online/ or can be mailed to Florida Department of Agriculture and Consumer Services, P.O. Box 6720, Tallahassee FL 32314-6720. Checks and money orders are to be payable to Florida Department of Agriculture and Consumer Services. All payments must include the Food Entity number and reason of payment type in the memo section of the check or money order.

The Minimum Construction Standards checklist has been used in accordance with 500.12(2)(a) Florida Statutes by the food safety inspector to determine compliance before obtaining a food permit.

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Cartes Terranson



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Salmonella outbreak related to Kratom Products handout was given to the person in charge.

Failure to provide required quarterly ice test documentation in 30 days may result in issuance of Stop Use/Stop Sale of ice and all ice equipment and/or Administrative Action. Documentation can be emailed to david.cano@freshfromflorida.com

Food Establishment is operating without a valid 2018 food permit. Original opening date was October 2018.

A re-inspection will be conducted on or about 14 days due to an Inspection Summary- Re-Inspection Required.

A Risk Control Plan was offered to the person in charge for hot holding at time of inspection.

ACKNOWLEDGMENT

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.				
Wai I El aus	Jonne Street			
(Signature of FDACS Representative)	(Signature of Representative)			
AVID CANO, SANITATION AND SAFETY SPECIALIST	DONNA STEWART, HEAD CASHIER			

Print Name and Title

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