



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 # 3327-0008-00
Bureau of Food Inspection
Attention: Records Section
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: December 17, 2018

Food Entity Number: 355956
Food Entity Name: JAI SAI NATH 32344 INC
Date of Visit: December 17, 2018
Food Entity Address: 1200 W Washington ST Monticello, FL32344-1129
Food Entity Mailing Address: 1200 W Washington ST Monticello, FL 32344-1129
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: JAI SAI NATH 32344 INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On December 17, 2018, JAI SAI NATH 32344 INC 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	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	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	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	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	IN	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	IN	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures
21	OUT	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	OUT	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 Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
34	OUT	Food Temperature Control: Thermometers provided and accurate used
39	OUT	Prevention of Food Contamination: Wiping cloths: properly used and 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 -
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices
50	OUT	Physical Facilities: Sewage and waste water properly disposed



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VENDED WATER / VENDED ICE

<u>Violation</u> <u>Number</u>	<u>Compliance</u> <u>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</u> <u>Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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	<input checked="" type="checkbox"/>	DELI- OBSERVED EMPLOYEES NOT WASHING HAND WHEN DONNING SINGLE USE GLOVES AFTER RETURNING INTO DELI AREA. COS DEFICIENT WAS DISCUSSION WITH CERTIFIED FOOD MANAGER AND EMPLOYEES.	P
8	Signs or posters notifying food employees to wash hands not provided at all handwashing sinks. 6-301.14	<input type="checkbox"/>	ICE BAGGING AREA- NO HAND WASHING SIGN PROVIDED BY HAND WASHING SINK. INSPECTOR PROVIDED HAND WASHING SIGNS.	
8	Handwashing sink or group of 2 adjacent handwashing sinks not provided with hand cleaning liquid, powder, or bar soap. 6-301.11 Pf	<input checked="" type="checkbox"/>	DELI- NO HAND CLEANSER PROVIDED AT HAND WASHING SINK. COS HAND CLEANSER WAS SUPPLIED DURING THIS INSPECTION.	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 COOLER- RAW CHICKEN BOXES STORED OVER RAW PORK CHOP BOX ON RACK. COS PORK CHOP BOX WAS RELOCATED.	P



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INSPECTION: RISK BASED

Violation
Number

Citation Description

COS Observation

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

☒ DEL - UTENSILS USED SUCH AS KNIVES, CUTTING BOARDS ARE NOT BEING CLEANED AT LEAST EVERY 4 HOURS. COS EQUIPMENT WAS CLEANED.

P

21

Improper date marking system or no date marking on ready-to-eat potentially hazardous food (time/temperature control for safety food) as specified in the food code held at 41°F for more than 24 hours for a maximum of 7 days. 3-501.17 Pf

☒ DELI- SHREDDED WHITE CHEESE AND SLICED YELLOW CHEESE IN PIZZA COOLER ARE MISSING DATE MARK. COS PRODUCTS WERE PROPERLY DATE MARK.

23

Animal foods that are raw, undercooked, or not otherwise processed to eliminate pathogens, served or sold as ready-to-eat or as an ingredient in another ready-to-eat food without an effective written consumer advisory to disclose such food and remind consumers of associated health risks. 3-603.11 Pf

☐ DELI- RAW EGGS ARE PREPARED AT CONSUMER REQUEST WITHOUT CONSUMER DISCLOSURE AND REMINDER AT POINT OF SALE. INSPECTOR PROVIDED HAND OUT SIGN.

INSPECTION: GRP

Violation
Number

Citation Description

COS Observation

34

Temperature measuring device sensor not located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit or in the coolest part of a hot food storage unit or equipment not provided with least one easily readable integral or permanently affixed temperature measuring device located to allow easy viewing. 4-204.112(A)-(D)

☐ DELI- NO VISIBLE THERMOMETER FOUND IN PIZZA COOLER. WALK IN COOLER-NO VISIBLE THERMOMETER FOUND.



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INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS Observation</u>
39	Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses not free of food debris and visible soil. 3-304.14(D)	<input checked="" type="checkbox"/> DELI- SANITIZER SOLUTION HAS DEBRIS AND VISIBLE SOIL. COS SANITIZER SOLUTION WAS DUMP AND NEW BATCH MADE.
43	Single-service or single-use articles handled, displayed or dispensed without protection from contamination of food and lip contact surfaces by employees or consumers; or not inverted so only the handles are touched. 4-904.11	<input type="checkbox"/> RETAIL- CUPS DISPLAYED IN DISPENSER BY COFFEE AND SODA FOUNTAIN ARE EXPOSED.
45	Nonfood-contact surfaces of equipment exposed to splash, spillage, or other food soiling or that require frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. 4-101.19	<input type="checkbox"/> DELI- PAPER SHELVING LINER USE ON TABLE BOTTOM SHELF ARE NOT NONABSORBENT ON SMOOTH MATERIAL.
46	Sinks and drainboards of warewashing sinks and machines not self-draining. 4-204.119	<input type="checkbox"/> DELI - NO DRAIN BOARDS OR SHELVING PROVIDED.
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"/> OUTSIDE - NO BACK FLOW DEVICE PROVIDED AT SPIGOTS.
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"/> DELI- WARE WASHING SINK (THREE COMP SINK) HAS A DIRECT CONNECTION.

INSPECTION: VENDED WATER/VENDED ICE

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS 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"/> RETAIL-NO FINISHED PRODUCT PACKAGED ICE NOT SAMPLED FOR MICROBIOLOGICAL ANALYSIS PROVIDED.



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COMMENTS

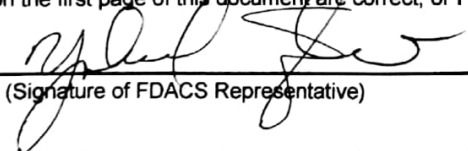
Food establishment will be given 30 days to comply with ice sample analysis, which can be done by sending via email copy of ice sample analysis to Yolanda.Sylve@freshfromflorida.com.

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.

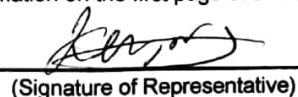
Handouts left with management, Ice Packaging Requirements, Minimum Construction Standards and Consumer Advisory sign.

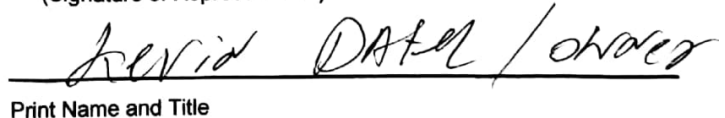
ACKNOWLEDGMENT

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)

YOLANDA SYLVE, SENIOR SANITATION AND SAFETY SPECIALIST


(Signature of Representative)


Print Name and Title