



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 # 3416-0000-20
Bureau of Food Inspection
Attention: Records Section
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: December 19, 2018

Food Entity Number: 346829
Food Entity Name: MADDIE'S MARKET
Date of Visit: December 19, 2018
Food Entity Address: 815 1ST AVE STEINHATCHEE, FL32359
Food Entity Mailing Address: 2715 S Byron Butler Pkwy Perry, FL 32348-6309
Food Entity Type/Description: 112/ Grocery Store < 15,000 sq ft
Food Entity Owner: MADDIE'S MARKET WARE OIL & SUPPLY CO INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On December 19, 2018, MADDIE'S MARKET was inspected by KRISTEN SHORT, 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</u> | <u>Compliance</u> | |
|------------------|-------------------|--|
| <u>Number</u> | <u>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 | 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 | N/O | 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 | 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 | N/A | 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> |
|-------------------------|--------------------------|---|
| 37 | OUT | Prevention of Food Contamination: Contamination prevented during food preparation, storage & display - |
| 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 |
| 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 |
| 54 | OUT | Physical Facilities: Adequate ventilation and lighting; designated areas use - |



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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

Violation
Number

Citation Description

COS Observation

| | | | |
|----|---|--|----|
| 8 | Signs or posters notifying food employees to wash hands not provided at all handwashing sinks. 6-301.14 | <input type="checkbox"/> SUBWAY - NO HANDWASHING SIGNAGE AT HANDWASHING SINK IN WAREWASHING AREA OR AT HANDWASHING SINK IN SANDWICH PREP AREA. PERSON IN CHARGE SUPPLIED WITH HANDWASHING SIGNAGE. | |
| 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 COOLER - RAW CHICKEN STORED OVER SMOKED HAM - COS - CHICKEN AND HAM SEPARATED. | P |
| 14 | Equipment or utensils not clean to sight and touch. 4-601.11(A) Pf | <input checked="" type="checkbox"/> MEAT DEPARTMENT - OLD MEAT BUILDUP ON BOTTOM SECTION OF BAND SAW - COS - BAND SAW PROPERLY CLEANED. | Pf |

INSPECTION: GRP

Violation
Number

Citation Description

COS Observation

| | | | |
|----|---|---|--|
| 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"/> WALK IN FREEZER - BOXES STORED ON FLOOR. | |
| 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 - SINGLE USE CUPS EXPOSED IN DISPENSER. | |



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INSPECTION: GRP

**Violation
Number**

Citation Description

COS Observation

- | | | |
|----|--|--|
| 45 | Utensils and food-contact surfaces of equipment constructed of materials not smooth, easily cleanable, durable, corrosion-resistant, nonabsorbent, resistant to pitting, chipping crazing, scratching, scoring, distortion, decomposition and cannot withstand repeated warewashing under normal use conditions. 4-101.11(B)-(E) | <input type="checkbox"/> WALK IN COOLER - METAL RACKS IN WALK IN COOLER HAS RUST AND RESIDUE BUILDUP. |
| 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"/> DRY STORAGE - ICE BUILDUP IN REACH IN FREEZER. RETAIL FISH FREEZER - ICE BUILD UP THROUGHOUT FREEZER. |
| 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, SUBWAY, AND MEAT DEPARTMENT - DIRECT CONNECTIONS EXIST AT ALL THREE COMPARTMENT SINKS. |
| 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"/> WALK IN COOLER - DUST BUILDUP ON CEILING VENTS. WALK IN FREEZER - ICE BUILD UP ON FLOOR DIRECTLY INSIDE DOOR. |
| 53 | Physical facilities not maintained in good repair. 6-501.11 | <input type="checkbox"/> MEAT DEPARTMENT WALK IN COOLER - CONCRETE FLOOR IN DISREPAIR. |
| 54 | Intake and exhaust air ducts not cleaned or filters not changed and are a source of contamination by dust, dirt, and other materials or ventilation system vented to the outside creates a public health hazard or nuisance or unlawful discharge. 6-501.14 | <input type="checkbox"/> DELI - EXHAUST VENT HAS ACCUMULATION OF GREASE AND DUST. |

COMMENTS

Deli closed during inspection. Deli only operating Fridays and Saturdays.

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



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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.

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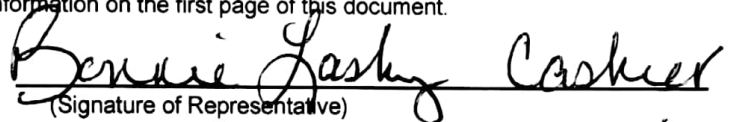
ACKNOWLEDGMENT

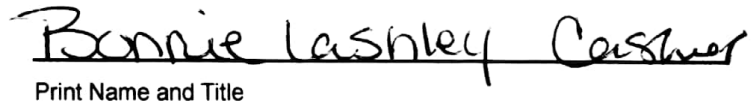
I acknowledge receipt of a copy of this document, and I further acknowledge that I have verified the location and mailing addresses on the first page of this document are correct, or I have written the correct information on the first page of this document.


(Signature of FDACS Representative)

KRISTEN SHORT, SANITATION AND SAFETY SPECIALIST




(Signature of Representative)


Print Name and Title