

FOOD SAFETY INSPECTION REPORT

Visit # 3416-0000-05
Bureau of Food Inspection
Attention: Records Section
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Chapter 500, Florida Statutes (850) 245-5520

Print Date: December 06, 2018

Food Entity Number:

338130

Food Entity Name:

ONE STOP NO 7

Date of Visit:

December 06, 2018

Food Entity Address:

7583 US Highway 90 Live Oak, FL32060-7166

Food Entity Mailing Address:

7583 US Highway 90 Live Oak, FL 32060-7166

Food Entity Type/Description:

122/ Convenience Store/Prepackaged/No Food Service

Food Entity Owner:

OM SHREE 107 INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On December 06, 2018, ONE STOP NO 7 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

Violation Number 1 2 3 4 5 6 7 8 9 10	Compliance Status OUT OUT IN	Violation Description Supervision: Person in Charge present, demonstrates knowledge, and performs duties Employee Health: Management, food employee and conditional employee; knowledge, responsibilities and reporting Employee Health: Proper use of restriction and exclusion Good Hygienic Practices: Proper eating, tasting, drinking, or tobacco use Good Hygienic Practices: No discharge from eyes, nose, and mouth Preventing Contamination by Hands: Hands clean and properly washed Preventing Contamination by Hands: No bare hand contact with ready-to-eat foods or approved alternate method properly followed Preventing Contamination by Hands: Adequate handwashing sinks, properly supplied and accessible Approved Source: Food obtained from approved source Approved Source: Food received at proper temperature Approved Source: Food in good condition, safe and unadulterated
-	•	Approved Source: Food received at proper temperature

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	FOODE	OKAL ILLIA
Violation Number 15	Compliance Status IN	<u>Violation Description</u> Protection from Contamination: Proper disposition of returned, previously served, reconditioned, and unsafe food Potentially Hazardous Food Time/Temperature: Proper cooking time and temperature Potentially Hazardous Food Time/Temperature: Proper reheating procedures for hot holding
16	N/A	Potentially Hazardous Food Time/Temperature: Proper reheating procedures for hot notating
17	N/A	Potentially Hazardous Food Time/Temporature: Proper cooling time and temperatures
18	N/O	Potentially Hazardous Food Time Temperatures Proper hot holding temperatures
19	N/A	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures Potentially Hazardous Food Time/Temperature: Proper date marking and disposition
20	IN	Potentially Hazardous Food Time/Temperature: Proper date marking and disposition Potentially Hazardous Food Time/Temperature: Proper date marking and disposition Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and
21	N/A	Potentially Hazardous Food Time/Temperature: Proper date marking and Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and Potentially Hazardous Food Time/Temperature: Time as a public health control in the procedure of the pr
22	N/A	Potentially Hazardous Food Times research records Consumer Advisory: Consumer advisory provided for raw or undercooked foods Consumer Advisory: Consumer advisory provided for raw or undercooked foods Consumer Advisory: Consumer advisory provided for raw or undercooked foods
23	N/A	Consumer Advisory: Consumer advisory provided for raw or underconded and Prohibited Foods* Highly Susceptible Populations: Pasteurized Foods, Prohibited Re-service, and Prohibited Foods*
24	N/A	Highly Susceptible Populations of Salar Highly Salar Highly Susceptible Populations of Salar Highly Salar
25	N/A	Chemical: Food additives: approved the chemical: Toxic substances properly identified, stored, and used
26	IN	Conformance with Approved Procedures
27	N/A	Conformance with Apple of the Confor

GOOD RETAIL PRACTICES

Violation Number 34 39 43 45	Compliance Status OUT OUT OUT OUT	Violation Description Food Temperature Control: Thermometers provided and accurate used Prevention of Food Contamination: Wiping cloths: properly used and stored Proper Use of Utensils: Single-use/single-service articles: properly stored, and used Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Utensils Equipment and Vending: Warewashing facilities: installed, maintained, used; test strips - Utensils Equipment and Vending: Nonfood-contact surfaces clean
47	OUT	Provided Eacilities: Plumbing installed; proper backflow devices
49	OUT	Exercised Eacilities: Sewage and waste water properly disposed
50	OUT	Physical Facilities: Physical facilities installed, maintained, and clean
53	OUT	Physical 1 downers .

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54

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GOOD RETAIL PRACTICES

Violation Compliance Number

Status

OUT

Violation Description Physical Facilities: Adequate ventilation and lighting; designated areas use -

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> Number	Citation Description	cos	<u>Observation</u>	
1	No certified food protection manager as required. 2-102.12		RETAIL - NO CERTIFIED FOOD MANAGER	Pf
2	Person in charge does not correctly respond to questions that relate to foodborne disease by a food employee who has a disease, medical condition or symptom that may cause foodborne disease or does not comply with reporting responsibilities and exclusion or restriction of food employees.		RETAIL - PERSON IN CHARGE DOES NOT CORRECTLY RESPOND TO QUESTIONS THAT RELATE TO FOODBORNE DISEASE.	
13	2-102.11(C)(2)-(3) & (17) Pf 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	X	RETAIL - RAW SHELL EGGS STORED OVER READY TO EAT FOODS AND MILK PRODUCTS - COS - EGGS RELOCATED.	Р
14	Equipment or utensils not clean to sight and touch. 4-601.11(A) Pf	X	RETAIL SLUSHIE MACHINE - RESIDUE BUILD UP FOUND IN SLUSHIE MACHINE NOZZLES - COS - MACHINE CLEANED DURING INSPECTION	Pf

INSPECTION: GRP

Violation Number

Citation Description

COS Observation

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INSPECTION: GRP

<u>Violation</u>				
Number	Citation Description	<u>cos</u>	Observation	Pf
34	Food temperature measuring device with a suitable small diameter probe not provided and readily accessible for assessing food temperatures as specified in the FDA Food Code. 4-302.12 Pf		RETAIL - NO PROBE THERMOMETER AVAILABLE FOR CHECKING RECEIVING AND COLD HOLD TEMPERATURES ON PERISHABLE FOOD ITEMS	
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)		WAREWASHING SINK - WET RAG STORED ON WAREWASHING SINK	
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		RETAIL - SINGLE USE CUPS STORED IN DISPENSER NOT INVERTED	
43	Single-service or single-use articles not stored in the original protective package or not stored by using other means that afford protection from contamination until used. 4-903.11(C)	_	RETAIL - SINGLE USE CUPS STORED IN CABINET EXPOSED TO DUST AND OTHER CONTAMINANTS WALK IN COOLER - UNSEALED	
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		PLYWOOD USED AT SHELVING AND ATTACHED TO WALL OF WALK IN COOLER	
46	material. 4-101.19 Sanitizer concentration test kits not available or not readily accessible. 4-302.14 Pf		WAREWASHING AREA - NO SANITIZER TEST STRIPS AVAILABLE - COS - INSPECTOR PROVIDED TEMPORARY TEST STRIPS	Pf
4 7	Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13		RETAIL - CABINET BENEATH SODA MACHINE HAS BUILD UP OF DUST AND RESIDUE.WAREWASHING AREA - CABINET BENEATH WAREWASHING SINK HAS BUILDUP OF DUST AND RESIDUE.	

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122/ Convenience Store/Prepackaged/No Food Service **OM SHREE 107 INC**

INSPECTION: GRP

<u>Violation</u> Number	Citation Description	cos	Observation WATER KNOB
49	Plumbing system not maintained in good repair. 5-205.15(B)		MOP SINK - COLD WATER KNOB THREADED WAREWASHING AREA - DIRECT
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		WAREWASHING SINK.
53	Premises not free of litter and items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used. 6-501.114		IN BACK AREA.RETAIL - LAWNMOWER AND HOT WATER HEATER STORED IN RETAIL AREA
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		WALK IN COOLER - BLACK RESIDUE BUILDUP ON WALK IN COOLER DOOR
53	closing. 6-501.12 After use, mops not placed in a position that allows air-drying without soiling walls, equipment or supplies.		MOP SINK - MOP LEFT IN BUCKET, NOT HUNG TO DRY.
54	6-501.16 Lighting not shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, and linens, or unwrapped single-service and single-use articles. 6-202.11(A)		WALK IN COOLER - LIGHT AT SANDWICH DISPLAY AREA NOT SHIELDED

COMMENTS

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 warewasti sith draining that been made before the 90 day check back inspection occurs. The food food service may be taken if the corrections have not been made before the 90 day check back inspection occurs. The food rood service may be taken in the 35-5520 to request a check back inspection if the corrections have been made before the 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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THE STREET STREET

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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)

Ysland Flux

KRISTEN SHORT, SANITATION AND SAFETY SPECIALIST

Sharon Grantham, Coshier

(Signature of Representative)

Print Name and Title

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