



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 # 3386-0000-27  
Bureau of Food Inspection  
Attention: Records Section  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Print Date: December 06, 2018

Food Entity Number: 354371  
Food Entity Name: PIT STOP ARIYANA LLC  
Date of Visit: December 06, 2018  
Food Entity Address: 885 N Jefferson ST Monticello, FL32344-2129  
Food Entity Mailing Address: 885 N Jefferson ST Monticello, FL 32344-2129  
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: PIT STOP ARIYANA LLC  
Owner Code:

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

On December 06, 2018, PIT STOP ARIYANA LLC 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	OUT	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	IN	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	IN	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	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	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 -
42	OUT	Proper Use of Utensils: Utensils, equipment and linens: properly stored, dried, handled
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
50	OUT	Physical Facilities: Sewage and waste water properly disposed
51	OUT	Physical Facilities: Toilet facilities: properly constructed, supplied, cleaned -
52	OUT	Physical Facilities: Garbage/refuse properly disposed; facilities maintained
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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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>	
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	<input type="checkbox"/>	KITCHEN AREA. MANAGEMENT COULD NOT CONFIRM HAVING AN ACTIVE EMPLOYEE HEALTH POLICY TO DEAL WITH SICK EMPLOYEES. LEFT COPY OF DEPT. HAND OUT.	P
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"/>	BACKROOM AREA. HANDSINK NOT CONVENIENTLY LOCATED FOR USE DURING ICE BAGGING PROCESS. CHECKBACK WILL BE CONDUCTED TO VERIFY COMPLIANCE.	Pf
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	<input checked="" type="checkbox"/>	KITCHEN AREA. POTATO WEDGES HOT HELD IN HOT CASE RANGING IN INTERNAL TEMP FROM 121F TO 123F. COS. PRODUCT REHEATED CHECKED AND VERIFY.	P

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>
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. BULK CONTAINERS OF JOLLY RANCHER SLUSH STORED DIRECTLY ON FLOOR OF WALK IN COOLER.
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 type="checkbox"/>	KITCHEN AREA. WAREWASH SINK LOCATED NEXT TO SHELF HOLDING CLEANED EQUIPMENT AND UTENSILS AND LACKING MEANS TO CONTROL WATER SPLASHING.
43	Single-service or single-use articles reused. 4-502.13(A)	<input type="checkbox"/>	KITCHEN AREA. SINGLE USE GLOVE USED FOR CHICKEN BREADING HELD FOR REUSE. ITEM BROUGHT TO THE ATTENTION OF MANAGEMENT AND CORRECTIONS MADE.
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"/>	BACKROOM AREA. SHELVES USED FOR HOLDING VARIOUS FOOD ITEMS DISPLAYING A RAW WOOD SURFACE FOUND IN MULTIPLE LOCATIONS.
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"/>	KITCHEN AREA. DRAINLINE OF WAREWASH SINK NOT EQUIPPED WITH AN AIR GAP. CHECKBACK WILL BE CONDUCTED TO VERIFY COMPLIANCE.
51	Toilet room opens directly into a processing area. 5K-4.004(3)(d)	<input type="checkbox"/>	BACKROOM AREA. UNISEX RESTROOM OPENS DIRECTLY INTO ICE MACHINE AND ICE BAGGING ROOM. CHECKBACK WILL BE CONDUCTED TO VERIFY COMPLIANCE.



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INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
51	Toilet room not enclosed where required or not provided with tight-fitting self-closing door except as specified in the food code. 6-202.14	<input type="checkbox"/>	BACKROOM AREA. RESTROOM DOOR NOT EQUIPPED WITH A SELF CLOSING MECHANISM.
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17	<input type="checkbox"/>	BACKROOM AREA. UNISEX RESTROOM NOT EQUIPPED WITH A COVERED WASTE BASKET.
52	Receptacles and waste handling units for refuse, recyclables, and returnables not kept covered with tight fitting lids or doors when located outdoors; or indoor receptacles that contain food not kept covered when not in continuous use or full. 5-501.113	<input type="checkbox"/>	OUTSIDE AREA. WASTE DUMPSTER KEPT OPEN WHEN NOT IN USE.
53	Floors, floor coverings, walls, wall coverings, and ceilings not designed constructed, and installed so they are smooth and easily cleanable. 6-201.11	<input type="checkbox"/>	FOOD ENTITY. OPEN HOLES ON WALL AND DAMAGED BROKEN FLOOR TILES FOUND IN MULTIPLE LOCATIONS.
54	Break areas, lockers or other suitable facilities not located in a designated room or area where contamination of food, equipment, utensils, linens, or single-service and single-use articles can occur. 6-403.11	<input type="checkbox"/>	KITCHEN AREA. JACKET HUNG OVER WAREWASH SINK AND FROM SIDE OF SHELF HOLDING CLEANED EQUIPMENT LOCATED NEXT TO SINK.

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"/>	RETAIL AREA. STORE BAGGED ICE FINISHED PRODUCT NOT SAMPLE FOR MICROBIOLOGICAL ANALYSIS. CHECKBACK WILL BE CONDUCTED TO VERIFY COMPLIANCE.



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**COMMENTS**

A check back inspection will be conducted on or about 90 days from the date of this inspection to verify that all direct connection plumbing violations have been corrected or documentation has been provided stating that the local plumbing authority having jurisdiction allows or requires the subject direct connections. 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.

A check back inspection will be conducted on or about 90 days from the date of this inspection to verify that all violations for restroom doors opening into a prohibited area have been corrected. Toilet room doors shall be self-closing and shall not open directly into rooms where food is exposed to airborne contamination, except where alternate means have been taken to prevent such contamination (such as double doors, positive air-flow systems, etc.) 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)

(Signature of Representative)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

MR. SANJAY PATEL, MANAGER

Print Name and Title

