



ADAM H. PUTNAM
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3416-0000-62
Bureau of Food Inspection
Attention: Records Section
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520

Print Date: January 07, 2019

Food Entity Number: 292786
Food Entity Name: HWY 221 GAS & GRILL
Date of Visit: January 07, 2019
Food Entity Address: 3525 N US 221 Perry, FL32347-9129
Food Entity Mailing Address: 3525 N US 221 Perry, FL 32347-9129
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: SHANI 11 INVESTMENTS INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On January 07, 2019, HWY 221 GAS & GRILL was inspected by KRISTEN SHORT, a representative of the Florida Department of Agriculture and Consumer Services. Any violations observed during this inspection must be corrected to be in 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	IN	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	OUT	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	OUT	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
41	OUT	Proper Use of Utensils: In-use utensils: properly stored -
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices
50	OUT	Physical Facilities: Sewage and waste water properly disposed
52	OUT	Physical Facilities: Garbage/refuse properly disposed; facilities maintained
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean



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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

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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. 2-102.11(C)(2)-(3) & (17) Pf	<input type="checkbox"/>	RETAIL - PERSON IN CHARGE DOES NOT CORRECTLY RESPOND TO QUESTIONS THAT RELATE TO FOODBORNE DISEASE. EMPLOYEE HEALTH GUIDE AND REPORTING FORM 1B LEFT WITH PERSON IN CHARGE.	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	<input checked="" type="checkbox"/>	WALK IN COOLER - RAW SHELL EGGS STORED ABOVE READY TO EAT MACARONI AND CHEESE AND FRESH PRODUCE - COS - RAW SHELLS EGGS RELOCATED TO BOTTOM SHELF.	P
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	<input checked="" type="checkbox"/>	DELI - CUTTING BOARD NOT CLEANED EVERY FOUR HOURS - COS - CUTTING BOARD SANITIZED AND PERSON IN CHARGE INFORMED OF FOUR HOUR RULE.	P
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"/>	DELI - CHICKEN TENDERS, CHICKEN GIZZARDS AND EGG ROLLS TEMPED BETWEEN 95-130 DEGREES F IN HOT HOLDING CASE - COS - ITEMS REHEATED TO 165 DEGREES F.	P



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
20	Cold held potentially hazardous food (time/temperature control for safety food) not maintained at 41°F or below where required. 3-501.16(A)(2) P	<input checked="" type="checkbox"/>	WALK IN COOLER - RAW CHICKEN TENDERS AND RAW CHICKEN WINGS TEMPED AT 52-62 DEGREES F AFTER FOUR HOURS - COS - PRODUCTS DISCARDED.	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	<input checked="" type="checkbox"/>	DELI REFRIGERATOR - GALLON OF MILK NOT DATE MARKED - COS - DATE PROVIDED.	Pf
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	<input type="checkbox"/>	DELI MENU - CONSUMER ADVISORY REMINDER IS MISSING AT POINT OF SALE OF CERTAIN RAW OR UNDERCOOKED READY TO EAT ANIMAL DERIVED FOODS SUCH AS EGGS AND HAMBURGERS.	Pf

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
34	Food temperature measuring device not calibrated in accordance with manufacturer's specifications as necessary to ensure accuracy. 4-502.11(B) Pf	<input checked="" type="checkbox"/>	DELI - PROBE THERMOMETER NOT CALIBRATED - COS - INSPECTOR SHOWED PERSON IN CHARGE HOW TO CALIBRATE THERMOMETER.	Pf
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	<input type="checkbox"/>	BACK AREA - BOWLS WITH NO HANDLE USED AS SCOOPS IN CORNMEAL AND CHICKEN FLOUR. BACK AREA - SCOOP WITH HANDLE SUBMERGED IN BATTER MIX.	



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**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"/> DELI - BUTTER CONTAINER COVERED WITH CARDBOARD LID. DELI - PAINTBRUSH USED AS BASTING BRUSH FOR BUTTER.
45	Non food-contact surfaces not free of unnecessary ledges, projections, and crevices or not designed and constructed to allow easy cleaning to facilitate maintenance. 4-202.16	<input type="checkbox"/> BACK AREA - CARDBOARD USED AS SHELF LINER.
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 BACKFLOW DEVICE INSTALLED AT SPIGOT WITH HOSE CONNECTED.
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"/> WAREWASHING AREA - DIRECT CONNECTION EXISTS AT WAREWASHING SINK. INDIRECT CONNECTION DIAGRAM LEFT WITH PERSON IN CHARGE.
52	Refuse receptacles stored outside that are not designed or constructed for outside storage except as allowed in the FDA Food Code. 5-501.112	<input type="checkbox"/> OUTSIDE - NO PAD PROVIDED FOR GREASE BARREL.
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	<input type="checkbox"/> BACK AREA - UNUSED GRINDER ON TABLE IN BACK AREA.

COMMENTS

Employee health guide, reporting form 1B and time as a public health control handouts left with person in charge.

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.



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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.

Kristen Short

(Signature of FDACS Representative)

KRISTEN SHORT, SANITATION AND SAFETY SPECIALIST

[Signature]

(Signature of Representative)

PRATIK J PATEL (OWNER)

Print Name and Title

Yolanda Siler