



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520



Visit # 9999-7182-1257-17
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: January 28, 2019

Food Entity Number:
Food Entity Name: HWY 221 GAS & GRILL
Date of Visit: January 28, 2019
Food Entity Address: 3525 N US 221 Perry, FL32347-9129
Food Entity Mailing Address:
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: SHRI GHANSHYAM KRUPA LLC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On January 28, 2019, HWY 221 GAS & GRILL was inspected by DAVID CANO, 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 | OUT | 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 | IN | Protection from Contamination: Food-contact surfaces: cleaned and sanitized |



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| <u>Violation</u> | <u>Compliance</u> | <u>Violation Description</u> |
|------------------|-------------------|--|
| <u>Number</u> | <u>Status</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 | IN | 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 | OUT | Potentially Hazardous Food Time/Temperature: Proper date marking and disposition |
| 22 | N/O | Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and records |
| 23 | IN | 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</u> | <u>Compliance</u> | <u>Violation Description</u> |
|------------------|-------------------|---|
| <u>Number</u> | <u>Status</u> | |
| 33 | OUT | Food Temperature Control: Approved thawing methods used |
| 34 | OUT | Food Temperature Control: Thermometers provided and accurate used |
| 38 | OUT | Prevention of Food Contamination: Personal cleanliness |
| 42 | OUT | Proper Use of Utensils: Utensils, equipment and linens: properly stored, dried, handled |
| 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 |
| 51 | OUT | Physical Facilities: Toilet facilities: properly constructed, supplied, cleaned - |
| 52 | OUT | Physical Facilities: Garbage/refuse properly disposed; facilities maintained |



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GOOD RETAIL PRACTICES

| <u>Violation Number</u> | <u>Compliance Status</u> | <u>Violation Description</u> |
|-------------------------|--------------------------|--|
| 53 | OUT | Physical Facilities: Physical facilities installed, maintained, and clean |
| 54 | OUT | Physical Facilities: Adequate ventilation and lighting; designated areas use - |
| 99 | OUT | Food Permit |

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"/> | NO EMPLOYEE HEALTH POLICY AVAILABLE FOR FOOD ESTABLISHMENT. INSPECTOR GAVE EMPLOYEE HEALTH GUIDE, REPORTING AGREEMENT, AND NOROVIRUS CLEANUP GUIDE TO THE PERSON IN CHARGE. | P |
| 4 | Employee eating, drinking or using tobacco where exposed food, clean equipment, utensils, and linens, unwrapped single service and single use articles or other items could become contaminated. 2-401.11 | <input type="checkbox"/> | DELI PROCESSING AREA - OBSERVED EMPLOYEE DRINKING FROM OPEN CAN THROUGHOUT PROCESSING AREA. INSPECTOR DISCUSSED NEED FOR SEGREGATED AREA WITH MANAGEMENT. | |
| 8 | Signs or posters notifying food employees to wash hands not provided at all handwashing sinks. 6-301.14 | <input type="checkbox"/> | OUTSIDE AREA - NO HANDWASHING SIGN FOR BOTH OUTSIDE UNISEX RESTROOMS. INSPECTOR GAVE SIGNS TO MANAGEMENT. | |



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INSPECTION: RISK BASED

| <u>Violation Number</u> | <u>Citation Description</u> | <u>COS</u> | <u>Observation</u> | |
|-------------------------|--|-------------------------------------|--|----|
| 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"/> | DELI PROCESSING AREA - PACKAGED RAW GROUND BEEF WAS STORED OVER PACKAGED COOKED CHICKEN TENDERS AND LETTUCE IN UPRIGHT COOLER. COS - HAMBURGER WAS RELOCATED TO BOTTOM SHELF. | 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 SERVICE COUNTER - INTERNAL TEMPERATURES WERE TAKEN OF FOODS IN HOT HOLDING CASE. CHICKEN GIZZARDS WERE 117.0 DEGREES F., HOT WINGS WERE 109.0 DEGREES F., MEAT LOAF WAS 117.0 DEGREES F., MAC & CHEESE WAS 108.0 DEGREES F., AND POTATO WEDGES WERE 100.0 DEGREES F., COS - OUT OF TEMPERATURE FOODS WERE EITHER ADEQUATELY REHEATED OR VOLUNTARILY DISPOSED OF. TEMPERATURE ON CASE WAS ADJUSTED HOTTER. INSPECTOR GAVE GUIDANCE DOCUMENT FOR TIME AS A PUBLIC HEALTH CONTROL TO MANAGEMENT. | 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 PROCESSING AREA - NO DATE MARK ON CONTAINER OF COOKED SAUSAGE PATTIES IN PREP COOLER. COS - PROPER DATE MARK WAS PLACED ON CONTAINER. | Pf |

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**Violation
Number**

Citation Description

COS Observation

- | | | |
|----|---|---|
| 33 | Potentially hazardous food (time/temperature control for safety food) not thawed as specified in FDA Food Code. 3-501.13 | <input checked="" type="checkbox"/> DELI PROCESSING AREA - OBSERVED RAW BEEF TIPS BEING THAWED IN CONTAINER AT AMBIENT ROOM TEMPERATURE WITH INTERNAL TEMPERATURE TAKEN OF 65.0 DEGREES F. COS - BEEF TIPS WERE VOLUNTARILY DISCARDED. THAWING GUIDANCE DOCUMENT WAS GIVEN TO MANAGEMENT. |
| 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) | <input type="checkbox"/> DELI PROCESSING AREA - NO VISIBLE THERMOMETER FOR MIDDLE UPRIGHT STORAGE FREEZER IN WAREWASHING ROOM. NO VISIBLE THERMOMETER FOR CHEST FREEZER IN HALLWAY WITH HANDWASHING SINK. |
| 38 | Food employee not effectively restraining hair to prevent contact with exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. 2-402.11 | <input type="checkbox"/> DELI PROCESSING AREA - OBSERVED EMPLOYEE WORKING WITH EXPOSED FOODS WITHOUT ADEQUATE HAIR RESTRAINT. INSPECTOR DISCUSSED ADEQUATE HAIR RESTRAINTS WITH MANAGEMENT. |



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**Violation
Number**

Citation Description

COS Observation

- 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)
- 45 Installed fixed equipment not easily moveable not spaced or not sealed or counter mounted equipment that is not easily moveable not installed elevated or not sealed. 4-402.11
- 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
- 45 Equipment or component not maintained in good repair, intact, tight, and adjusted in accordance with manufacturer's specifications including maintaining cutting or piercing parts of can openers sharp. 4-501.11
- 46 Sanitizer concentration test kits not available or not readily accessible. 4-302.14 Pf

- ☒ DELI PROCESSING AREA - CLEAN KNIFE STORED WITH BLADE TOUCHING ON UNCLEAR DOOR SILL OF PREP COOLER. CLEAN KNIFE WAS STORED WITH BLADE TOUCHING UNCLEAR WOOD BACKSPLASH OF WAREWASHING SINK. COS - BOTH KNIVES WERE RELOCATED TO WAREWASHING SINK BASIN FOR CLEANING.
- ☐ BACKROOM AREA - MOP SINK IS NOT SEALED TO THE WALL.
- ☐ DELI PROCESSING AREA - WOOD BACKSPLASH AT WAREWASHING SINK IS UNSEALED.
- ☐ DELI SERVICE COUNTER AREA - DOORS ON DELI HOT CASE ARE MISSING. SEVERAL LIGHTS FOR DELI HOT CASE ARE NOT WORKING. RETAIL AREA - INSIDE OF MICROWAVE OVEN CAVITY IS RUSTED THROUGH.
- ☒ DELI PROCESSING AREA - NO SANITIZER TESTING KIT AVAILABLE FOR CHLORINE BLEACH USED AT WAREWASHING SINK. COS - INSPECTOR GAVE CHLORINE TEST STRIPS TO THE PERSON IN CHARGE.

Pf



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| 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"/> | BACKROOM AREA - NO BACKFLOW PREVENTION DEVICE ON THREADED MOP SINK FAUCET. |
| 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 - EMPLOYEE RESTROOM DOOR IS NOT SELF-CLOSING. OUTSIDE AREA - RESTROOM DOORS FOR BOTH UNISEX RESTROOMS ARE NOT SELF-CLOSING. |
| 51 | Toilet room doors not kept closed except during maintenance and cleaning. 6-501.19 | <input type="checkbox"/> | OUTSIDE AREA - DOORS TO BOTH UNISEX RESTROOMS WERE LEFT OPEN. |
| 52 | Outdoor storage surface for refuse, recyclables, and returnables not constructed of nonabsorbent material such as concrete or asphalt or is not smooth, durable, and sloped to drain. 5-501.11 | <input type="checkbox"/> | OUTSIDE AREA - GREASE CONTAINER STORED DIRECTLY ON THE GROUND. |
| 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"/> | BACKROOM AREA - BLACK RESIDUE ON FLOOR OF WALK-IN COOLER. DELI PROCESSING AREA - RESIDUE ON EXPOSED PLUMBING, FLOOR, AND WALLS BEHIND HANDWASHING SINK, WAREWASHING SINK AND FRYER STATION. |
| 53 | Physical facilities not maintained in good repair. 6-501.11 | <input type="checkbox"/> | BACKROOM AREA - VENT COVER IS MISSING IN EMPLOYEE RESTROOM. RETAIL AREA - SEVERAL CEILING TILES HAVE WATER STAINING. |
| 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"/> | DELI PROCESSING AREA - UNUSED GRINDER IN WAREWASHING AREA. |



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| 54 | 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) | <input type="checkbox"/> | DELI PROCESSING AREA - SHIELD CAPS WERE MISSING FOR FLUORESCENT LIGHTS OVER WAREWASHING SINK. |
| 54 | Dressing rooms, lockers, or other suitable facilities or areas not provided for the orderly storage of employee's clothing and other possessions or not designated when employees routinely change their clothes in the establishment. 6-305.11 | <input checked="" type="checkbox"/> | DELI PROCESSING AREA - EMPLOYEE PURSES AND JACKETS STORED ON COUNTER USED TO STORE HAMBURGER BUNS AND HOUSE COUNTER MOUNTED CAN OPENER. COS - SEGREGATED AREA WAS DESIGNATED FOR EMPLOYEE PERSONAL ITEMS. |
| 99 | The food establishment is operating without a valid food permit. 500.12(1)(a)F.S. | <input type="checkbox"/> | FOOD ESTABLISHMENT IS OPERATING WITHOUT A VALID 2019 FOOD PERMIT. REQUEST FOR INITIAL INSPECTION WAS MADE IN FIMS. ORIGINAL OPENING DATE WAS 01-25-2019. PLEASE SEE COMMENTS. |

COMMENTS

Thank you for submitting your food establishment permit application. To complete the application process, you must remit payment in full. To expedite the processing of your food permit application, electronic online payment is available at <http://fims.freshfromflorida.com/>. Follow the instructions on the portal page for payment processing. Payment by check or money order is also accepted, but must be made payable to FDACS and remitted to Florida Department of Agriculture and Consumer Services, PO Box 6720, Tallahassee, FL 32314-6720.

Please note that payment by check or money order may delay the processing of your food permit application.

Permit fees must be paid in full before your application can be processed further. Failure to pay any permit fees in full will result in the denial of your permit and you may be subject to administrative penalties if you are found operating without a valid food permit, which is a violation of Section 500.12(1)(a), Florida Statutes. If you are found to be in violation of this provision, the Department may impose up to a \$5,000.00 fine against you and/or seek administrative action to close your business.



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The Minimum Construction Standards checklist has been used in accordance with 500.12(2)(a) Florida Statutes by the food safety inspector to determine compliance before obtaining a food permit.

Food establishment is operating without a valid 2019 food permit. Request for initial inspection was made in FIMS. Original opening date was 01-25-2019.

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)

DAVID CANO, SANITATION AND SAFETY SPECIALIST

(Signature of Representative)

Print Name and Title