



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3467-0000-00
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520

Print Date: January 17, 2019

Food Entity Number: 272793
Food Entity Name: PIGGLY WIGGLY
Date of Visit: January 17, 2019
Food Entity Address: 575 S Jefferson ST Monticello, FL32344-1821
Food Entity Mailing Address: 575 S Jefferson ST Monticello, FL 32344-1821
Food Entity Type/Description: 111/ Supermarket
Food Entity Owner: BIG SAVE INC DBA IGA

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On January 17, 2019, PIGGLY WIGGLY was inspected by YOLANDA SYLVE, 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	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	OUT	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	N/A	Potentially Hazardous Food Time/Temperature: Proper cooking time and temperature
17	N/A	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	N/A	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	OUT	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures
21	N/A	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	OUT	Chemical: Toxic substances properly identified, stored, and used
27	IN	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
37	OUT	Prevention of Food Contamination: Contamination prevented during food preparation, storage & display -
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
51	OUT	Physical Facilities: Toilet facilities: properly constructed, supplied, cleaned -
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean

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)



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INSPECTION: RISK BASED

Violation
Number

Citation Description

COS Observation

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 DISEASES. COPY OF EMPLOYEE HEALTH GUIDE AND EMPLOYEE REPORTING FORM 1B WERE LEFT AND DISCUSSED WITH PERSON CHARGE.	Pf
8	Signs or posters notifying food employees to wash hands not provided at all handwashing sinks. 6-301.14	<input type="checkbox"/> WARE WASHING AREA- NO HAND WASHING SIGN AT HAND WASHING SINK.	
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"/> RETAIL- RAW PACKAGES OF BACON DISPLAYED OVER READY TO EAT ASSORTED SAUSAGES PACKAGES. COS RAW BACON WAS RELOCATED.	P
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"/> RETAIL- PRE-PACKED READY TO EAT EXPRESS SALADS AND CUT MUSTARD GREENS .INTERNAL TEMPERATURES ARE 46, 45, 47 DEGREE F. COS PRODUCTS WERE VOLUNTARY DISCARDED.	P
26	Working containers of poisonous or toxic materials taken from bulk supplies not clearly and individually identified with the common name of the material. 7-102.11 Pf	<input type="checkbox"/> MEAT DEPT- WIPING CLOTH SANITIZER SOLUTION CONTAINER NOT LABELED.	Pf

INSPECTION: GRP

Violation
Number

Citation Description

COS Observation



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COS Observation

- 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)
- 37 Food not stored in a clean, dry location, not at least 6" above the floor; or subjected to contamination. 3-305.11
- 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
- 45 Multiuse food contact surfaces not smooth, free of imperfections, sharp angles, corners and crevices, not finished to have smooth welds and joints; or where required not accessible for cleaning and inspection without disassembling or not easily disassembled with or without common handheld tools. 4-202.11 Pf
- 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
- 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
- 53 Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use not smooth, durable, or not easily cleanable for areas where food operations are conducted. 6-101.11(A)(1)

- RETAIL - NO VISIBLE THERMOMETER FOUND IN DAIRY AND EGG REACH IN COOLERS.
- WALK IN FREEZER- BOXES OF FROZEN MEATS ARE STORED ON FLOOR SURFACE.
- MEAT DEPT- LARGE METAL PANEL ON MEAT GRINDER UNIT IS NO LONGER ATTACHED TO UNIT.
- WALK IN COOLERS - PLASTIC MILK CRATES ARE BEING USED AS RACKS.
- MOP SINK AREA- NO BACK FLOW DEVICE PROVIDED AT HOT WATER FAUCET .
- RESTROOMS- BOTH MALE AND FEMALE RESTROOM DOORS ARE NOT SELF-CLOSING.
- WALK IN COOLERS - FLOOR SURFACE IS PITTED.

Pf



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COS Observation

53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/> WALK IN COOLERS- ALL DOORS ARE IN DISREPAIR, SOME HANDLES ON DOORS ARE MISSING, AND DOORS ARE BUSTED.
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"/> BACK RECEIVING DOORS- DUST AND COB WEBS ON RAFTERS.
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"/> OUTSIDE PARKING LOT- UNUSED LARGE REFRIGERATOR UNITS.

COMMENTS

A Risk Control Plan for cold holding was offered and was declined by person in charge.

Copies of employee health guide and from 1b and cold holding temperatures handout left with person in charge.

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)

YOLANDA SYLVE, SENIOR SANITATION AND SAFETY SPECIALIST

(Signature of Representative)

Print Name and Title