



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 # 3416-0001-20
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: January 30, 2019

Food Entity Number: 309411
Food Entity Name: WACO # 0021
Date of Visit: January 30, 2019
Food Entity Address: 3936 S Byron Butler Pkwy Perry, FL32348-6701
Food Entity Mailing Address: 2715 S Byron Butler Pkwy Perry, FL 32348-6309
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: WARE OIL COMPANY

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On January 30, 2019, WACO # 0021 was inspected by KRISTEN SEARER-JONES, 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	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	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	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	IN	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	IN	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	N/A	Conformance with Approved Procedures

GOOD RETAIL PRACTICES

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
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)

INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS Observation</u>
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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"/>	DELI - PERSON IN CHARGE DOES NOT CORRECTLY RESPOND TO QUESTIONS THAT RELATE TO FOODBORNE DISEASE. EMPLOYEE HEALTH GUIDE, EMPLOYEE REPORTING AGREEMENT AND NOROVIRUS HANDOUT LEFT WITH PERSON IN CHARGE.	Pf
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 checked="" type="checkbox"/>	RETAIL - EMPLOYEE OBSERVED WASHING EQUIPMENT IN HANDWASHING SINK - COS - PERSON IN CHARGE CORRECTED EMPLOYEE AND INFORMED THEM OF PROPER WAREWASHING PROCEDURES.	Pf
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"/>	RETAIL - HALF AND HALF IN DAIRY CREAM DISPENSER NOT DATE MARKED - COS - DATE PROVIDED.	Pf
26	Poisonous or toxic materials not stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles by separation or location. 7-201.11 P	<input checked="" type="checkbox"/>	RETAIL - FLOOR CLEANER STORED WITH SINGLE USE ITEMS - COS - FLOOR CLEANER RELOCATED.	P
26	Retail poisonous or toxic materials not stored or not displayed over or not separated from food, equipment, utensils, linens, or single-service and single-use articles by spacing or partitioning. 7-301.11(A) P	<input checked="" type="checkbox"/>	RETAIL - BEAUTY SUPPLIES STORED OVER SINGLE USE ITEMS - COS - BEAUTY ITEMS RELOCATED.	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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Violation
Number

Citation Description

COS Observation

- 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
- 53 Physical facilities not maintained in good repair. 6-501.11

- ☐ WALK IN FREEZER - WALK IN FREEZER NOT MAINTAINED IN GOOD REPAIR RESULTING IN ICE BUILDUP ON WALLS, CEILING AND AIR UNIT.
- ☐ RETAIL - STAINED CEILING TILES THROUGHOUT. BACK ROOM - FLOOR IN BACK ROOM IN DISREPAIR.

COMMENTS

Employee health guide, employee reporting agreement and norovirus 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.

Kristen Searer-Jones
(Signature of FDACS Representative)

Michelle Reckwald
(Signature of Representative)

KRISTEN SEARER-JONES, SANITATION AND SAFETY SPECIALIST

MICHELLE RECKWALD, DELI MANAGER

Print Name and Title

Yolanda