



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 # 3467-0001-41
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: February 20, 2019

Food Entity Number: 18015
Food Entity Name: FAST TRACK # 0426
Date of Visit: February 20, 2019
Food Entity Address: 303 Millinor ST Madison, FL32340-2237
Food Entity Mailing Address: 3715 NW 97th Blvd Ste A Gainesville, FL 32606-7373
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: LAND O'SUN MANAGEMENT CORP (LOS)

Owner Code: LOS

INSPECTION SUMMARY - Met Inspection Requirements

On February 20, 2019, FAST TRACK # 0426 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	IN	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	IN	Protection from Contamination: Food separated and protected
14	OUT	Protection from Contamination: Food-contact surfaces: cleaned and sanitized



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<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/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	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>
34	OUT	Food Temperature Control: Thermometers provided and accurate used
42	OUT	Proper Use of Utensils: Utensils, equipment and linens: properly stored, dried, handled
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices
52	OUT	Physical Facilities: Garbage/refuse properly disposed; facilities maintained

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



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
14	Equipment or utensils not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	RETAIL- BUNN ICEE MACHINE HAS BLACK SUBSTANCE RESIDUE BUILDUP ON NOZZLES. COS NOZZLES WERE CLEANED.	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- COFFEE DAIRY CREAMER IN DISPENSER NOT DATE MARK. COS DAIRY CREAMER WAS PROPERLY DATE MARK.	Pf

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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"/>	RETAIL- NO VISIBLE THERMOMETER FOUND IN SANDWICH UNIT.	
42	Soiled linens not kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food, clean equipment, clean utensils, or single-service and single-use articles. 4-803.11	<input type="checkbox"/>	WARE WASHING AREA- SOILED WIPING CLOTHS LEFT IN WARE WASHING SINK.	
47	Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13	<input type="checkbox"/>	RETAIL- DUST AND DEAD INSECTS BUILDUP INSIDE CABINETS SURFACE.	
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"/>	MOP SINK AREA- BOTH HOT AND COLD WATER SPIGOTS ARE MISSING BACKFLOW DEVICE.	



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Violation
Number

52

Citation Description

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

COS Observation

OUTSIDE- NO PAD PROVIDED FOR DUMPSTER.

COMMENTS

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)

Tanice Ford Manager

Print Name and Title