



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3467-0001-40
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: February 20, 2019

Food Entity Number: 320679
 Food Entity Name: LOVE'S TRAVEL STOP # 0379
 Date of Visit: February 20, 2019
 Food Entity Address: 3204 SE County Road 255 Lee, FL32059-5250
 Food Entity Mailing Address: PO Box 26210 Oklahoma City, OK 73126-0210
 Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice
 Food Entity Owner: LOVE'S TRAVEL STOPS & COUNTRY STORES INC (LOV) Owner Code: LOV

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On February 20, 2019, LOVE'S TRAVEL STOP # 0379 was inspected by YOLANDA SYLVE, a representative of the Florida Department of Agriculture and Consumer Services. Violations observed during the inspection must be corrected to be in compliance with Chapter 500, Florida Statutes, and Rule 5K-4, Florida Administrative Code. A Department inspector will check-back to ensure 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	OUT	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	OUT	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	IN	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures
21	IN	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	N/A	Conformance with Approved Procedures

GOOD RETAIL PRACTICES

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
37	OUT	Prevention of Food Contamination: Contamination prevented during food preparation, storage & display -
39	OUT	Prevention of Food Contamination: Wiping cloths: properly used and stored
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
51	OUT	Physical Facilities: Toilet facilities: properly constructed, supplied, cleaned -
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean
99	OUT	Food Permit



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VENDED WATER / VENDED ICE

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
213	OUT	Required Records Available/Provided

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"/>	ARBY'S- PERSON IN CHARGE DOES NOT CORRECTLY RESPOND TO QUESTIONS THAT RELATE TO FOODBORNE DISEASE. COPY OF EMPLOYEE GUIDE AND FORM 1B WERE DISCUSSED WITH MANAGEMENT.	Pf
6	Food employee not cleaning hands or exposed portions of arms immediately before engaging in food preparation or working with exposed food, clean equipment, utensils, or unwrapped single service or single use articles or anytime hands or exposed portions of arms have become contaminated. 2-301.14 P	<input checked="" type="checkbox"/>	TACO AREA- OBSERVED EMPLOYEE ENTER PROCESSING AREA AND HANDLING CLEAN LARGE METAL SHEET PAN WITHOUT WASHING HANDS. TIME WAS TAKEN TO DISCUSS WITH EMPLOYEE PROCEDURES OF WHEN TO WASH HANDS. COS PAN PUT IN TO WARE WASHING SINK.	P
8	Signs or posters notifying food employees to wash hands not provided at all handwashing sinks. 6-301.14	<input type="checkbox"/>	TACO AREA- NO HAND WASHING SIGN PROVIDED AT HAND WASHING SINK. NEW SIGNS WERE LEFT WITH MANAGEMENT.	



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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"/>	ARBY'S- SLICED ROAST BEEF IN HOT HOLDING UNIT TEMP AT 124 AND 126 F DEGREES. COS SLICED ROAST BEEF WAS DISCARDED BY MANAGEMENT.	P
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"/>	ARBY'S - CLEANING CHEMICAL SPRAY BOTTLE LEFT ON TABLE NEXT TO CLEAN SLICER. COS SPRAY BOTTLE WAS RELOCATED.	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
37	Food not stored in a clean, dry location, not at least 6" above the floor; or subjected to contamination. 3-305.11	<input type="checkbox"/>	WALK IN STORE COOLER- BOXED PRODUCT DISPLAYED ON FLOOR.
39	Cloths in-use for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer solution at a proper concentration. 3-304.14(B)	<input type="checkbox"/>	TACO AREA- WET 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 STORE- INSIDE BOTTOM SURFACE CABINETS UNDER SODA FOUNTAIN HAS DRIED RESIDUE BUILD UP.
51	Plumbing fixtures including but not limited to handwashing sinks, toilets and urinals not cleaned as often as necessary to keep them clean. 6-501.18	<input type="checkbox"/>	ARBY'S - FRONT COUNTER HAND WASHING SINK HAS BROWN RESIDUE BUILDUP.
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 AREA- LITTER DEBRIS BUILDUP AROUND TRASH COMPACTOR.
99	The food establishment permit is not conspicuously displayed. 5K-4.020(2) F.A.C.	<input type="checkbox"/>	RETAIL STORE - UNABLE TO LOCATE 2019 FOOD PERMIT.



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INSPECTION: VENDED WATER/VENDED ICE

**Violation
Number**

213

Citation Description

Finished product packaged ice not sampled for microbiological analysis by an approved laboratory at least once every three months. 5K-4.023(5)(e) F.A.C.

COS Observation

RETAIL STORE- NO FINISHED PRODUCT PACKAGED ICE SAMPLE FOR MICROBIOLOGICAL ANALYSIS PROVIDED DURING THIS INSPECTION.

COMMENTS

Food establishment will be allotted 30 days to comply with ice analysis, which can be done via email. Send copy of ice analysis to Yolanda.Sylve@freshfromflorida.com.

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)

(Signature of Representative)

YOLANDA SYLVE, SENIOR SANITATION AND SAFETY SPECIALIST

DAVID HERRING, MANAGER

Print Name and Title

