



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 # 3416-0001-21
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: February 01, 2019

Food Entity Number: 29314
Food Entity Name: PUBLIX # 0231
Date of Visit: February 01, 2019
Food Entity Address: 1528 Ohio Ave S Live Oak, FL32064-4514
Food Entity Mailing Address: PO Box 32027 Lakeland, FL 33802-2027
Food Entity Type/Description: 111/ Supermarket
Food Entity Owner: PUBLIX SUPER MARKETS INC (PUB) Owner Code: PUB

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On February 01, 2019, PUBLIX # 0231 was inspected by KRISTEN SEARER-JONES, 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	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	IN	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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<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	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	IN	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	IN	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	IN	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>
39	OUT	Prevention of Food Contamination: Wiping cloths: properly used and stored
50	OUT	Physical Facilities: Sewage and waste water properly disposed

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: GRP

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

Citation Description

COS Observation

- 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)
- 50 Direct connection exists between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. 5-402.11

- ☒ BAKERY - OBSERVED WET WIPING CLOTH ON TABLE IN BAKERY - COS - WIPING CLOTH WAS RELOCATED.
- ☐ MEAT DEPARTMENT - DIRECT CONNECTION EXISTS AT WAREWASHING SINK IN MEAT DEPARTMENT. PLEASE SEE COMMENTS.

COMMENTS

A check back inspection will be conducted on or about 90 days from the date of this inspection to verify the direct connection of the warewash sink drainline has been corrected. Corrective actions, including the issuance of a stop use order for equipment and/or food service may be taken if the corrections have not been made before the 90 day check back inspection occurs. The food establishment may call 1-850-245-5520 to request a check back inspection if the corrections have been made before the scheduled 90 day check back inspection.

Indirect connection diagram 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)

Adam Service
(Signature of Representative)

KRISTEN SEARER-JONES, SANITATION AND SAFETY SPECIALIST

ADAM SERVICE, ASM

Print Name and Title

Yael