

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

Print Date: March 06, 2019

Visit # 3467-0001-60 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Food Entity Number: 362203

Food Entity Name: JAY VEE FOOD MART

Date of Visit: March 06, 2019

Food Entity Address: 6339 E Capps Hwy Lamont, FL32336-7327 Food Entity Mailing Address: 6339 E Capps Hwy Lamont, FL 32336-7327

Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice

Food Entity Owner: JAYVEER POOJABA LLC/ KEN THAKOR Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On March 06, 2019, JAY VEE FOOD MART 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</u> <u>Number</u> 1	Compliance Status OUT	<u>Violation Description</u> 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	OUT	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	OUT	Protection from Contamination: Food separated and protected
14	OUT	Protection from Contamination: Food-contact surfaces: cleaned and sanitized

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362203

Food Entity Name:

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March 06, 2019

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124/ Convenience Store Significant FS AND/OR Packaged Ice

Food Entity Type/Description: Food Entity Owner:

JAYVEER POOJABA LLC/ KEN THAKOR

Owner Code:

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Violation	Compliance	
<u>Number</u>	<u>Status</u>	Violation Description
15	IN	Protection from Contamination: Proper disposition of returned, previously served, reconditioned, and unsafe food
16	N/O	Potentially Hazardous Food Time/Temperature: Proper cooking time and temperature
17	IN	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	N/O	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

Violation	Compliance	
Number	Status	Violation Description
34	OUT	Food Temperature Control: Thermometers provided and accurate used
	OUT	Proper Use of Utensils: Utensils, equipment and linens: properly stored, dried, handled
42	001	Utensils Equipment and Vending: Warewashing facilities: installed, maintained, used; test strips -
46	OUT	Utensils Equipment and Vending. Watewashing laditudes installed, more and service and serv
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
47		Physical Facilities: Plumbing installed; proper backflow devices
49	OUT	Physical Padilles. Fluinding interests of page 4.
	OUT	Physical Facilities: Sewage and waste water properly disposed
50	001	Physical Facilities: Physical facilities installed, maintained, and clean
53	OUT	Physical Facilities: Physical facilities installed, maintained, and an arrival physical facilities installed, maintained, and a second physical facilities.
55	20.	AND CORRECTIVE ACTIONS

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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Food Entity Mailing Address: Food Entity Type/Description:

124/ Convenience Store Significant FS AND/OR Packaged Ice

Food Entity Owner:

JAYVEER POOJABA LLC/ KEN THAKOR

INSPECTION: RISK BASED

Owner Code:

<u>Violation</u> <u>Number</u>	Citation Description	cos	<u>Observation</u>	
1	Person in charge or food establishment employee is not a certified food protection manager who has passed a test through a recognized accredited certification program as specified in the FDA Food Code, 2-102.11(B) or as specified in 5K-4.021, F.A.C. (Recognized accredited certification programs include: National Registry of Food Safety Professionals (FSP Certificate) (800) 446-0257. Website: www.nrfsp.com; Prometric (800) 624-2736 Website: www.nrfsp.com; National Restaurant Association Education Foundation, SERVESAFE Program (800) 765-2122, Website: www.servesafe.com; 360 TRAINING (888) 360-8764. Website: www.360training.com or AboveTraining/StateFoodSafety.com, (801) 494-1416. 2-102.11(B)Pf		RETAIL - NO CERTIFIED FOOD MANAGER.	Pf
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		RETAIL- PERSON IN CHARGE DOES NOT CORRECTLY RESPOND TO QUESTIONS THAT RELATE TO FOODBORNE DISEASES. EMPLOYEE HEALTH GUIDE AND FROM 1B HANDOUTS WERE DISCUSSED AND LEFT	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	X	WITH PERSON IN CHARGE. DELI- HAND WASHING SINK NOT ACCESSIBLE DUE TO CONTAINER WITH WATER LEFT IN HAND WASHING SINK. COS CONTAINER PEL COATER	Pf
8	Handwashing sink or group of 2 adjacent handwashing sinks not provided with hand cleaning liquid, powder, or bar soap. 6-301.11 Pf		CONTAINER RELOCATED. RETAIL- HAND WASHING SINK NOT SUPPLIED WITH HAND CLEANSER.	Pf

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Owner Code:

INSPECTION: RISK BASED

<u>Violation</u> <u>Number</u>	Citation Description	cos	Observation	
8	Handwashing sink or group of adjacent handwashing sinks not provided with either individual, disposable towels, continuous towel system, high velocity pressurized air at ambient temperature, or heated-air hand drying device. 6-301.12 Pf		DELI- HAND WASHING SINK NOT PROVIDED WITH HAND DRYING DEVICE. COS PAPER TROWELS WERE SUPPLIED.RETAIL- HAND WASHINGS SINK NOT SUPPLIED WITH HAND DRYING DEVICE.	Pf
9	Packaged foods not labeled from the source as provided in the Code of Federal Regulations 21 CFR 110, 9 CFR 317, 9 CFR 381 and as specified in the Food Code. 3-201.11(C) Pf	Ø	RETAIL- ASSORTED CRACKERS REMOVED FROM MANUFACTURE'S ORIGINAL LABELED MASTER CONTAINER AND OFFER FOR INDIVIDUAL PRE-PACKAGE RETAIL SALE WITHOUT BEING LABELED. WITH MANUFACTURES NAME AND ADDRESS, PRODUCT NAME, INGREDIENTS AND NET WEIGHT. COS PRODUCT REMOVED FROM RETAIL TO BEHIND COUNTER.	Pf
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		RETAIL- RAW SHELL EGGS DISPLAYED OVER MILK AND PRODUCE IN REACH IN UNIT. COS EGGS WERE RELOCATED.	Р
14	Equipment or utensils not clean to sight and touch. 4-601.11(A) Pf	⊠	DELI- PROBE THERMOMETERS HAVE DUST AND STICKY RESIDUE BUILDUP. COS THERMOMETERS WERE CLEANED DURING INSPECTION.	Pf
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	X	RETAIL - READY TO EAT CHICKEN WINGS TEMP AT 117 DEGREES F, PORTION PIZZA SLICED 117 DEGREES F. COS PRODUCT WERE REHEATED TO 165 DEGREES F.	Р

INSPECTION: GRP

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INSPECTION: GRP

<u>Violation</u> <u>Number</u>	Citation Description	cos	Observation	
34	Food temperature measuring device not calibrated in accordance with manufacturer's specifications as necessary to ensure accuracy. 4-502.11(B) Pf	☒	DELI- ONE OF TWO PROBE THERMOMETERS NOT ABLE TO CALIBRATE. COS THERMOMETER WAS DISCARDED BY PERSON IN CHARGE.	Pf
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)		RETAIL- NO VISIBLE THERMOMETER FOUND IN EGG AND SANDWICH REACH IN COOLER.	
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		WARE WASHING AREA- SOILED WIPING CLOTHS LEFT ON WARE WASHING SINK.	
46	Warewashing equipment not cleaned before use or throughout day at frequency necessary to prevent recontamination of equipment and utensils or at least every 24 hours if used. 4-501.14		WARE WASHING AREA- WARE WASHING SINK HAS DUST AND OTHER RESIDUE BUILDUP.	
46	Sanitizer concentration test kits not available or not readily accessible. 4-302.14 Pf		WARE WASHING AREA- NO SANITIZER TEST KIT AVAILABLE.	Pf
4 7	Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13		RETAIL- INSIDE SURFACE OF CABINETS HAS DUST, DRIED SPILLED RED SUBSTANCE.DELI- BOTTOM SURFACE OF PIZZA REFRIGERATOR HAS SPILLED FOOD DRIED FOOD PARTICLES AND DUST BUILDUP.	

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47	Dust, dirt, food residue, and other debris accumulated on equipment nonfood-contact surfaces or food-contact surfaces of equipment and pans used for cooking are encrusted with grease deposits and other soil accumulations. 4-601.11(B)-(C)	X	DELI- SMALL BAKING PAN HAD EXCESSIVE BURNED ON GREASE RESIDUE BUILDUP. COS PAN WAS DISCARDED BY PERSON IN CHARGE.
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		OUTSIDE - NO BACK FLOW PROVIDED AT SIDE OF BUILDING SPIGOT.
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		WARE WASHING AREA- WARE WASHING SINK HAS DIRECT CONNECTION.
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		DELI-FLOOR SURFACE UNDER TABLES, MOBILE RACKS HAS FOOD PARTICLE, DUST AND GREASY RESIDUE BUILD UP. RETAIL- FLOOR SURFACE UNDER TABLES, RACKS BEHIND EQUIPMENT HAS DUST AND OTHER DEBRIS BUILD UP. WALK IN COOLER- FLOOR SURFACE UNDER TABLES, MOBILE RACKS HAS FOOD PARTICLE, DUST AND GREASY RESIDUE BUILD UP.
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		DELI, RETAIL, WARE WASHING AND RETAIL AREAS - ARE CLUTTERED WITH UNUSED EQUIPMENTS.
53	Physical facilities not maintained in good repair. 6-501.11		DELI - FLOOR SURFACE HAS CRACKLED FLOOR TILES.

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

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scheduled 90 day check back inspection.

Copies of Time as Public Health Control Requirements, Employee Health Guide and Form 1b handouts were left wth 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)

(Signature of Representative)

YOLANDA SYLVE, SENIOR SANITATION AND SAFETY SPECIALIST

Print Name and Title

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