



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 26, 2019



Visit # 3467-0002-60  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Food Entity Number: 334322  
Food Entity Name: J J GAS N GRILL INC  
Date of Visit: March 26, 2019  
Food Entity Address: 904 S Jefferson ST Perry, FL32348-4603  
Food Entity Mailing Address: 904 S Jefferson ST Perry, FL 32348-4603  
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: J J GAS N GRILL INC  
Owner Code:

**INSPECTION SUMMARY - Met Inspection Requirements**

On March 26, 2019, J J GAS N GRILL INC 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	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	OUT	Protection from Contamination: Food separated and protected
14	OUT	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	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	IN	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	OUT	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>
31	OUT	Food Temperature Control: Proper cooling methods used; adequate equipment for temperature control
34	OUT	Food Temperature Control: Thermometers provided and accurate used
38	OUT	Prevention of Food Contamination: Personal cleanliness
39	OUT	Prevention of Food Contamination: Wiping cloths: properly used and stored
41	OUT	Proper Use of Utensils: In-use utensils: properly stored -
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
52	OUT	Physical Facilities: Garbage/refuse properly disposed; facilities maintained



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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>	
8	Handwashing sink or group of 2 adjacent handwashing sinks not provided with hand cleaning liquid, powder, or bar soap. 6-301.11 Pf	<input type="checkbox"/>	RETAIL- NO HAND CLEANSER PROVIDED AT HAND WASHING SINK.	Pf
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	<input type="checkbox"/>	RETAIL- NO HAND DRYING DEVICE PROVIDED AT HAND WASHING SINK.	Pf
13	Comminuted or otherwise non-intact meats stored or displayed above whole-muscle intact cuts of meat when not packaged in a manner that precludes the potential for cross-contamination. 3-302.11(A)(3) P	<input checked="" type="checkbox"/>	BACK STORAGE- GROUND BEEF NEXT TO AND OVER WRAPPED SMOKED HAM (NOT FULLY) COOKED IN REACH IN UP RIGHT COOLER. COS GROUND BEEF RELOCATED.	P
14	Equipment or utensils not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	DELI- PROBE THERMOMETER HAS PROTEIN RESIDUE BUILDUP. COS THERMOMETER CLEANED.	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	<input checked="" type="checkbox"/>	DELI- FRIED CHICKEN TEMP AT 121 DEGREES F, GREENS 125 F DEGREES F, EGG ROLLS 125 DEGREES F, CORN DOGS 122 DEGREES F. COS ALL FOODS IN HOT HOLDING UNIT WERE REHEATED 165 FOR 15 SEC.	P



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INSPECTION: RISK BASED

Violation  
Number

Citation Description

COS Observation

23

Animal foods that are raw, undercooked, or not otherwise processed to eliminate pathogens, served or sold as ready-to-eat or as an ingredient in another ready-to-eat food without an effective written consumer advisory to disclose such food and remind consumers of associated health risks. 3-603.11 Pf

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DELI- CONSUMER ADVISORY TO DISCLOSE SUCH FOOD AND REMIND CONSUMERS OF ASSOCIATED HEALTH RISKS OF EATING RAW OR UNDERCOOKED ANIMAL FOOD NOT EFFECTIVE WRITTEN. COS FOOD ESTABLISHMENT IDENTIFIED THE REMINDER ON THE SIGNED POSTED BY MENU.

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

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BACK STORAGE- ALCOHOL AND CLEANING CHEMICALS BOTTLES DISPLAYED NEXT TO AND OVER PACKED FOOD ITEM ON RACK. COS CHEMICALS WERE RELOCATED TO BOTTOM SHELF.

P

INSPECTION: GRP

Violation  
Number

Citation Description

COS Observation

31

Cooling potentially hazardous food (time/temperature control for safety food) not accomplished by effective methods. 3-501.15 Pf

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BACK STOCK AREA- BREAKFAST LEFTOVERS ARE BEING COOLED IN ENCLOSED CONTAINER NOT ALLOWING COOL AIR FLOW IN CONTAINER. COS PRODUCT WERE UNCOVER AND PUT IN FREEZER WERE COOLER DOWN TO 40 DEGREES F WITH IN THE TIME REQUIREMENT.

Pf

34

Food temperature measuring device or water temperature measuring device on warewashing machines not in a numerical scale, printed record, or digital readout in increments no greater than 1° C or 2° F in the intended range of use. 4-204.112(E) Pf

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DELI - NO VISIBLE THERMOMETER FOUND IN HOT HOLDING UNIT.

Pf



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INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
38	Food employee not effectively restraining hair to prevent contact with exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. 2-402.11	<input type="checkbox"/>	DELI- EMPLOYEES NOT WEARING EFFECT HAIR RESTRAINT.
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"/>	DELI- WET WIPING CLOTHS LEFT ON COUNTER BY WARE WASHING SINK.
41	In-use utensils not stored in food in the food with handles extending out of the food, clean, dry and protected from contamination, in continuously running water or water of at least 135° F. 3-304.12	<input checked="" type="checkbox"/>	DELI- IN USE TONGS LEFT ON TOP OF HOT HOLDING UNIT AND IS USING CARD BOARD AS LINER. COS TONGS WERE CLEANED AND PLACED IN CLEAN METAL CONTAINER.
45	Nonfood-contact surfaces of equipment exposed to splash, spillage, or other food soiling or that require frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. 4-101.19	<input type="checkbox"/>	DELI- CARD BOARD LINER ON TOP OF HOT HOLDING UNIT NOT NONABSORBENT AND SMOOTH MATERIAL.
52	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	<input type="checkbox"/>	OUTSIDE- NO PAD PROVIDED FOR GREASE CONTAINER.

COMMENTS

Left handout on cooling with person in charger.



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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)

  
Print Name and Title