



NICOLE "NIKKI" FRIED  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3491-0001-39  
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: March 19, 2019

Food Entity Number: 272793  
Food Entity Name: PIGGLY WIGGLY  
Date of Visit: March 19, 2019  
Food Entity Address: 575 S Jefferson ST Monticello, FL32344-1821  
Food Entity Mailing Address: 575 S Jefferson ST Monticello, FL 32344-1821  
Food Entity Type/Description: 111/ Supermarket  
Food Entity Owner: BIG SAVE INC DBA IGA

Owner Code:

**INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed**

On March 19, 2019, PIGGLY WIGGLY was inspected by LEONEL GARCIA, 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	OUT	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	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	OUT	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	N/A	Potentially Hazardous Food Time/Temperature: Proper cooking time and temperature
17	N/A	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	N/A	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	IN	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures
21	N/A	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>
33	OUT	Food Temperature Control: Approved thawing methods used
36	OUT	Prevention of Food Contamination: Insects, rodents, and animals not present
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
50	OUT	Physical Facilities: Sewage and waste water properly disposed
51	OUT	Physical Facilities: Toilet facilities: properly constructed, supplied, cleaned -
52	OUT	Physical Facilities: Garbage/refuse properly disposed; facilities maintained
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean
54	OUT	Physical Facilities: Adequate ventilation and lighting; designated areas use -



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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

Violation  
Number

Citation Description

COS Observation

1	No certified food protection manager as required. 2-102.12	<input type="checkbox"/> FOOD ENTITY OPEN FOR BUSINESS WITH MORE THEN 4ACTIVE EMPLOYEES AND LACKING AN ACTIVE CERTIFY FOOD MANAGER ON DUTY.	
2	Person in charge does not ensure food employees and conditional employees are informed of their responsibility to report to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food. 2-103.11(N)	<input type="checkbox"/> FOOD ENTITY MANAGEMENT HAS NOT ENSURE HAVING AN ACTIVE EMPLOYEE HEALTH POLICY THAT ENSURES FOOD EMPLOYEE AND CONDITIONAL EMPLOYEES ARE INFORMED OF THEIR RESPONSIBILITY TO REPORT TO THE PERSON IN CHARGE INFORMATION ABOUT THEIR HEALTH AND ACTIVITIES AS THEY RELATE TO DISEASES THAT ARE TRANSMISSIBLE THROUGH FOOD.	
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	<input checked="" type="checkbox"/> RETAIL. PACKAGED RAW MEATS SAUSAGES AND SMOKED PRODUCTS DISPLAYED OVER VARIOUS READY TO EAT FOOD ITEMS. COS. ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION.RETAIL. SEVERAL DOZENS OF RAW SHELL EGGS DISPLAYED OVER VARIOUS READY TO EAT FOOD ITEMS LIKE PILLSBURY DOUGH DANNON YOGURT AND PACKAGED TORTILLAS. COS. ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION.	P



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**INSPECTION: RISK BASED**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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"/>	BACKROOM. BLEACH AND DETERGENT PRODUCTS STORED OVER AND OR NEXT TO PET FOOD ITEMS LOCATED ON DRY STORAGE SHELF. COS. ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION.	P

**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
33	Potentially hazardous food (time/temperature control for safety food) not thawed as specified in FDA Food Code. 3-501.13	<input type="checkbox"/>	MEAT DEPT. BULK TURKEY NECKS AND WINGS THAWING IN AT ROOM TEMP INSIDE WAREWASH SINK AND LACKING RUNNING WATER.
36	Outer openings not protected by effective means against the entry of insects and rodents. 6-202.15	<input type="checkbox"/>	BACKROOM. OPEN GAP AT BOTTOM OF REAR EXIT DOOR BEHIND MEAT CUTTINGROOM.
36	Premises not maintained by eliminating harborage conditions. 6-501.111(D)	<input type="checkbox"/>	OUTSIDE. ACCUMULATION OF VARIOUS UNNECESSARY ITEMS INCLUDING NONFUNCTIONAL REFRIGERATION UNITS AT REAR AND SIDE OF BUILDING CREATING HARBORAGE.FOOD ENTITY. ACCUMULATION OF VARIOUS UNNECESSARY ITEMS IN VARIOUS LOCATION OF BUSINESS CREATING HARBORAGE.



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<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
45	Non food-contact surfaces not free of unnecessary ledges, projections, and crevices or not designed and constructed to allow easy cleaning to facilitate maintenance. 4-202.16	<input type="checkbox"/>	FOOD ENTITY. CRATES AND CRATE STYLE PLATFORM USED AS PERMANENT STORAGE FOR VARIOUS FOOD ITEMS THROUGHOUT BUSINESS.
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	<input type="checkbox"/>	PRODUCE. PREPSINK DRAINLINE NOT EQUIPPED WITH AN INDIRECT CONNECTION. CHECKBACK WILL BE CONDUCTED ON OR ABOUT 90DAYS FROM TODAY TO VERIFY COMPLIANCE.
51	Toilet room not enclosed where required or not provided with tight-fitting self-closing door except as specified in the food code. 6-202.14	<input type="checkbox"/>	BACKROOM. RESTROOM DOORS NOT EQUIPPED WITH A SELF CLOSING MECHANISM.
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17	<input type="checkbox"/>	BACKROOM. LADIESROOM NOT EQUIPPED WITH A COVERED WASTE BASKET.
52	Receptacles and waste handling units for refuse, recyclables, and returnables not kept covered with tight fitting lids or doors when located outdoors; or indoor receptacles that contain food not kept covered when not in continuous use or full. 5-501.113	<input type="checkbox"/>	OUTSIDE. WASTE DUMPSTER NOT KEPT COVERED WHEN NOT IN USE.
52	Drains in receptacles or waste handling units for refuse, recyclables, and returnables not used with drain plugs in place. 5-501.114	<input type="checkbox"/>	OUTSIDE. WASTE DUMPSTER NOT EQUIPPED WITH A DRAIN PLUG.
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	<input type="checkbox"/>	FOOD ENTITY. ACCUMULATION OF SOIL OLD DRIED FOOD RESIDUE AND GRIME ON SURFACES OF WALLS DOORS DOOR HANDLES AND FLOOR THROUGHOUT FOOD ENTITY.



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<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/>	FOOD ENTITY. DETERIORATING BROKEN DAMAGED MISSING CEILING WALLS DOORS DOOR FRAME AND FLOOR TILES FOUND THROUGHOUT FOOD ENTITY.
54	Lighting not shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, and linens, or unwrapped single-service and single-use articles. 6-202.11(A)	<input type="checkbox"/>	PREP ROOMS. CEILING LIGHT FIXTURES IN PRODUCE WAREWASH ROOM AND MEAT ROOM NOT SHIELDED OR SHATTER PROOF.

**COMMENTS**

CHECKBACK WILL BE CONDUCTED ON OR ABOUT 90DAYS FROM TODAY TO VERIFY COMPLIANCE WITH VIOLATION #50.

**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)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

MR. JAQDISH PATEL, MANAGER

Print Name and Title

