

# 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: April 02, 2019

Visit # 3416-0003-21 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Food Entity Number:

30961

Food Entity Name:

JIFFY FOOD STORE # 0320

Date of Visit:

April 02, 2019

Food Entity Address:

1411 N Jefferson ST Perry, FL32347-1328

Food Entity Mailing Address:

1102 Howard ST E Live Oak, FL 32064-3502

Food Entity Type/Description: Food Entity Owner:

JIFFY FOOD STORES (JFO)

Owner Code:

**JFO** 

# **INSPECTION SUMMARY - Met Inspection Requirements**

On April 02, 2019, JIFFY FOOD STORE # 0320 was inspected by KRISTEN SEARER-JONES, 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.

124/ Convenience Store Significant FS AND/OR Packaged Ice

### 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

<b>Violation</b>	<u>Compliance</u>		
Number	<u>Status</u>	Violation Description	
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	N/A	Approved Source: Required records available: shellstock tags, parasite destruction	
13	N/A	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

<b>Violation</b>	<u>Compliance</u>	
Number	<b>Status</b>	Violation Description
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/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	IN	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	IN	Chemical: Toxic substances properly identified, stored, and used
27	N/A	Conformance with Approved Procedures

#### **GOOD RETAIL PRACTICES**

<u>Violation</u>	<u>Compliance</u>	
Number	Status	Violation Description
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
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 -

### **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** 

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124/ Convenience Store Significant FS AND/OR Packaged Ice JIFFY FOOD STORES (JFO)

INSPECTION: RISK BASED

Owner Code: JFO

Violation Number

14

#### Citation Description

Equipment, dispensers or utensils contacting food that is not potentially hazardous (time/temperature control for safety food) not cleaned when contamination may have occurred, at least every 24

hours, before restocking, or at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude

accumulation of soil or mold. 4-602.11(E)

## COS Observation

ICE BAGGING AREA - ICE SCOOP USED FOR BAGGING ICE NOT CLEANED AT LEAST EVERY 24 HOURS - COS - DISCUSSED PROPER CLEANING FREQUENCY WITH PERSON IN CHARGE, ICE SCOOP CLEANED AND SANITIZED.

INSPECTION: GRP

<u>Violation</u> Number	Citation Description	cos	<u>Observation</u>
45	Equipment or component not maintained in good repair, intact, tight, and adjusted in accordance with manufacturer's specifications including maintaining cutting or piercing parts of can openers sharp. 4-501.11	X	ICE BAGGING AREA - JAGGED SHARP EDGES ON ICE SCOOP USED FOR BAGGING ICE - COS - ICE SCOOP VOLUNTARILY PUT OUT OF SERVICE.
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		EMPLOYEE RESTROOM - RESTROOM NOT EQUIPPED WITH SELF CLOSING DOOR.
52	Drains in receptacles or waste handling units for refuse, recyclables, and returnables not used with drain plugs in place. 5-501.114		OUTSIDE - NO DRAIN PLUG IN DUMPSTER.
53	Studs, joists, and rafters exposed in areas subject to moisture. 6-201.18		ICE BAGGING/WAREWASHING AREA - RAFTERS EXPOSED.
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		WALK IN COOLER - DUST BUILDUP ON CEILING OF WALK IN COOLER NEAR AIR HANDLER.
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.		RETAIL - LIGHTS NOT SHIELDED IN REACH IN COOLER NEAR SANDWICHES AND DELI MEATS.

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6-202.11(A)

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COMMENTS

Norovirus handout 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.

(Signature of FDACS Representative)

(Signature of Representative)

KRISTEN SEARER-JONES, SANITATION AND SAFETY SPECIALIST

DEBBRA WINBURN, MANAGER

Print Name and Title

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