



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 # 3557-0001-20
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: May 02, 2019

Food Entity Number: 51343
Food Entity Name: J R'S AUCILLA RIVER
Date of Visit: May 02, 2019
Food Entity Address: 23485 US 98 Lamont, FL32336-8229
Food Entity Mailing Address: 23485 US 98 Lamont, FL 32336-8229
Food Entity Type/Description: 123/ Convenience Store Limited FS
Food Entity Owner: J R'S AUCILLA RIVER

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On May 02, 2019, J R'S AUCILLA RIVER 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 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	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	IN	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/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	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	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>
34	OUT	Food Temperature Control: Thermometers provided and accurate used
35	OUT	Food Identification: Food properly labeled; original container
36	OUT	Prevention of Food Contamination: Insects, rodents, and animals not present
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
50	OUT	Physical Facilities: Sewage and waste water properly disposed
52	OUT	Physical Facilities: Garbage/refuse properly disposed; facilities maintained

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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INSPECTION: RISK BASED

Violation
Number

Citation Description

COS Observation

Pf

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: prometric.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 PROTECTION MANAGER.

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 AGREEMENT FORM 1B DISCUSSED AND LEFT WITH PERSON IN CHARGE.

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

PROCESSING AREA- NO HAND CLEANSER PROVIDED AT HAND WASHING SINK. COS HAND CLEANSER SUPPLIED.

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

RETAIL- BOILED PEANUTS TEMPTED AT 87 AND 89 DEGREES F. COS PEANUT REHEATED TO 165 DEGREES F.

P



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INSPECTION: RISK BASED

Violation Number

Citation Description

COS Observation

26

Retail poisonous or toxic materials not stored or not displayed over or not separated from food, equipment, utensils, linens, or single-service and single-use articles by spacing or partitioning. 7-301.11(A) P

RETAIL- INSECT SPRAY CANS DISPLAYED OVER PACKAGED FOODS ON DISPLAY SHELVING. COS PACKAGED FOOD WERE RELOCATED.

P

INSPECTION: GRP

Violation Number

Citation Description

COS Observation

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)

PROCESSING AREA- NO VISIBLE THERMOMETER FOUND IN UPRIGHT REFRIGERATOR. WALK IN COOLER- NO VISIBLE THERMOMETER FOUND IN UPRIGHT REFRIGERATOR.

35

Food packaged on site not labeled with the common name of the food or with a list of ingredients in descending order of predominance by weight, including any artificial colors, flavors or preservatives, or not labeled with an accurate quantity of contents, or the name and place of business of the manufacturer, packer, or distributor. 3-602.11(B)(1)-(4)

RETAIL- IN HOUSE MADE SANDWICHES AT MISSING PRODUCT NAME, NAME AND ADDRESS OF MANUFACTURE, INGREDIENT STATEMENT AND NET WEIGHT. COS 6 SANDWICHES WERE REMOVED FROM RETAIL AREA.

36

Live animals not prohibited from premises as specified in the FDA Food Code. 6-501.115 Pf

RETAIL- LARGE BROWN DOG . COS DOG WAS REMOVED FROM STORE.

Pf

47

Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13

OUTSIDE - MOP SINK HAS DEBRIS BUILDUP.



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COS Observation

- 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
- 52 Waste receptacle not located at each lavatory or group of adjacent lavatories where disposable towels are used or where refuse is generated or commonly discarded, or where recyclables or returnables are placed. 5-501.16(B)-(C)

- PROCESSING AREA- WARE WASHING SINK HAS DIRECT CONNECTION. SEE COMMENT SECTION.
- PROCESSING AREA- NOT WASTE RECEPTACLE PROVIDED BY HAND WASHING SINK.

COMMENTS

Food establishment will be given 90 days to comply with indirect connection, if indirect connection is not installed or documentation Authority Having Jurisdiction stating may allow a direct connection provided. All processing equipment will be put under stop use order, food establishment can to call 850-245-5520 if corrections have been made prior to the 90 days.

Employee Health Guidelines and reporting agreement provided, norovirus hand outs were left with person in charger.

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)
Lacey Land Cashier
Print Name and Title