

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: June 11, 2019



Visit # 3416-0007-80 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Food Entity Number: 334952
Food Entity Name: GAS N GRILL
Date of Visit: June 11, 2019

Food Entity Address: 20051 Beach RD Perry, FL32348-8439 Food Entity Mailing Address: 20051 Beach RD Perry, FL 32348-8439

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

Food Entity Owner: K & K FOOD STORE INC DBA GAS N GRILL Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On June 11, 2019, GAS N GRILL was inspected by KRISTEN SEARER-JONES, 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

violation	Compliance	
Number	<u>Status</u>	Violation Description
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	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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Compliance

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Violation	Compliance	
Number	<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	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	OUT	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	IN	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures
21	OUT	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

Violation	<u>Compliance</u>	
<u>Number</u>	<u>Status</u>	Violation Description
35	OUT	Food Identification: Food properly labeled; original container
37	OUT	Prevention of Food Contamination: Contamination prevented during food preparation, storage & display -
41	OUT	Proper Use of Utensils: In-use utensils: properly stored -
43	OUT	Proper Use of Utensils: Single-use/single-service articles: properly stored, and used
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices
50	OUT	Physical Facilities: Sewage and waste water properly disposed
52	OUT	Physical Facilities: Garbage/refuse properly disposed; facilities maintained

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GOOD RETAIL PRACTICES

<u>Violation</u>	<u>Compliance</u>	
<u>Number</u>	<u>Status</u>	Violation Description
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

Violation Number	Citation Description	cos	Observation	
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)		NO CERTIFIED FOOD PROTECTION MANAGER AVAILABLE.	Pf
2	494-1416. 2-102.11(B)Pf 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 DISEASE.	Pf

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Owner Code:

INSPECTION: RISK BASED

<u>Violation</u> Number	<u>Citation Description</u>	cos	<u>Observation</u>	
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	X	RETAIL - PACKAGED POPCORN NOT LABELED FROM THE SOURCE. FROZEN ICE POPS NOT LABELED FROM THE SOURCE. TWO BAGS FROZEN LIMA BEANS NOT LABELED FROM SOURCE - COS - ALL PRODUCTS REMOVED FROM RETAIL SALE.	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	X	KITCHEN - RAW EGGS STORED OVER CHEESE IN KITCHEN REFRIGERATOR - COS - EGGS RELOCATED TO BOTTOM SHELF. RETAIL - RAW EGGS AND RAW BACON STORED OVER DRINKS - COS - RAW EGGS AND BACON RELOCATED TO BOTTOM SHELF.	P
14	Equipment or utensils not clean to sight and touch. 4-601.11(A) Pf	X	KITCHEN - PROBE THERMOMETER HAS GREASE BUILDUP, NOT CLEAN TO SIGHT AND TOUCH - COS - THERMOMETER CLEANED DURING INSPECTION. RETAIL - INSIDE OVERHEAD OF ICE UNIT HAS BLACK RESIDUE BUILDUP - COS - ICE MACHINE ADEQUATELY 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	DELI - POTATO WEDGES INTERNALLY TEMPED AT 107 DEGREES F - COS - POTATO WEDGES REHEATED TO 165 DEGREES F DURING INSPECTION.	Р

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20051 Beach RD Perry, FL 32348-8439

INSPECTION: RISK BASED

Owner Code:

Pf

Pf

Violation Number	Citation Description
21	Improper date marking system or no date marking on ready-to-eat potentially hazardous food
	(time/temperature control for safety food) as specified in the food code held at 41°F for more than 24 hours for a maximum of 7 days. 3-501.17 Pf
26	Working containers of poisonous or toxic materials taken from bulk supplies not clearly and individually identified with the common name of the material.

7-102.11 Pf

WALK IN COOLER - OPEN SLICED AND SHREDDED CHEESES NOT DATE MARKED - COS - DATE MARKS PROVIDED.

KITCHEN - WORKING BOTTLE OF YELLOW LIQUID NOT LABELED WITH COMMON NAME - COS -YELLOW LIQUID IDENTIFIED AS PINE SOL AND LABELED

TONGSPROPERLY STORED.

PROPERLY.

COS Observation

X

INSPECTION: GRP

Violation Number	Citation Description	cos	Observation
35	Food removed from an original container that is not easily identified is not labeled with common name of food. 3-302.12		KITCHEN - PLASTIC CONTAINER OF SUGAR NOT LABELED WITH COMMON NAME. KITCHEN - WORKING CONTAINER OF WATER NOT LABELED - COS - CONTAINER OF WATER LABELED.
37	Food not stored in a clean, dry location, not at least 6" above the floor; or subjected to contamination. 3-305.11		WALK IN FREEZER - BOXES OF FROZEN POTATO WEDGES STORED DIRECTLY ON FLOOR OF WALK IN FREEZER.
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		DELI - TONGS USED WITH READY TO EAT DELI CASE FOODS STORED IN CARDBOARD CONTAINER WITH GREASE STAINS, NOT CLEANED EVERY 4 HOURS - COS - CARDBOARD CONTAINER DISCARDED,

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INSPECTION: GRP

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43	Single-service or single-use articles not stored in a clean, dry location, exposed to splash, dust, or other contamination, at least 6 inches above the floor. 4-903.11(A)		BACK STORAGE AREA - BOXES OF SINGLE USE CUPS STORED DIRECTLY ON FLOOR.	
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		DELI - HEAT LAMP STRIP IN DELI CASE IN DISREPAIR.	
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		WALK IN COOLER - CARDBOARD USED AS SHELF LINER IN WALK IN COOLER. RETAIL - RAW WOOD SHELVING USED INSIDE RETAIL CABINETS.	
45	Multiuse food contact surfaces not smooth, free of imperfections, sharp angles, corners and crevices, not finished to have smooth welds and joints; or where required not accessible for cleaning and inspection without disassembling or not easily disassembled with or without common handheld tools. 4-202.11 Pf		KITCHEN - SCOOP USED IN SUGAR BIN MISSING HANDLE.	Pf
4 7	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)		KITCHEN - CARBON BUILDUP ON FRYER BASKET.	
4 7	Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13		WALK IN COOLER - HEAVY RESIDUE BUILDUP IN DRINK HOLDER TRACKS. WAREWASHING AREA - RESIDUE BUILDUP ON FAUCET AND HANDLES OF WAREWASHING SINK.	

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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 - BACKFLOW DEVICE NOT INSTALLED AT THREADED SPIGOT ON OUTSIDE OF BUILDING.
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		KITCHEN - DIRECT CONNECTION EXISTS AT THE WAREWASHING SINK. PLEASE SEE COMMENTS.
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		OUTSIDE - GREASE TRAP AND DUMPSTER NOT STORED ON PAD.
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		KITCHEN - UNUSED MICROWAVE AND SMALL OVEN STORED IN KITCHEN. BACK ROOM - UNNECESSARY EQUIPMENT AND CLUTTER STORED IN BACK DRY STORAGE AREA.
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		KITCHEN - HEAVY GREASE BUILDUP ON FLOORS AND WALLS AROUND FRYER IN KITCHEN. WALK IN COOLER - DUST BUILDUP ON AIR VENTS IN WALK IN COOLER.
54	Sufficient lighting not provided as specified in the FDA Food Code. 6-303.11		WALK IN COOLER - NO LIGHTING PROVIDED IN WALK IN COOLER.

COMMENTS

A check back inspection will be conducted on or about 90 days from the date of this inspection to verify that all direct connection plumbing violations have been corrected or documentation has been provided stating that the local plumbing authority having jurisdiction allows or requires the subject direct connections. 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. Please call 1-850-245-5520 to request a check back inspection if the corrections have been made before the scheduled 90 day check back inspection.

Employee Health Guidelines, reporting agreement and norovirus handout provided.

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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)

(Signature of Representative)

KRISTEN SEARER-JONES, SANITATION AND SAFETY SPECIALIST

Print Name and Title