



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 # 9999-7182-1302-81
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Food Entity Number: 361746
Food Entity Name: PIC N SAV
Date of Visit: June 06, 2019
Food Entity Address: 739 E Base ST Madison, FL32340-2707
Food Entity Mailing Address: 120 Industrial DR Sikeston, MO 63801-5216
Food Entity Type/Description: 111/ Supermarket
Food Entity Owner: FOOD GIANT SUPERMARKET DBA PIGGLY WIGGLY
Owner Code:

INSPECTION SUMMARY - Re-Inspection Required

On June 06, 2019, PIC N SAV was inspected by LEONEL GARCIA, a representative of the Florida Department of Agriculture and Consumer Services. The following 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 return for a reinspection on or about June 20, 2019. The failure to correct the violations by this date may result in the imposition of the maximum penalties provide in Chapter 500 Florida Statutes, including an administrative fine and the suspension or revocation of your food permit. The reinspection visit is due to documented citations that pose a risk of foodborne illness.

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</u>	<u>Compliance</u>	
<u>Number</u>	<u>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	OUT	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



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
14	IN	Protection from Contamination: Food-contact surfaces: cleaned and sanitized
15	IN	Protection from Contamination: Proper disposition of returned, previously served, reconditioned, and unsafe food
16	IN	Potentially Hazardous Food Time/Temperature: Proper cooking time and temperature
17	IN	Potentially Hazardous Food Time/Temperature: Proper reheating procedures for hot holding
18	OUT	Potentially Hazardous Food Time/Temperature: Proper cooling time and temperatures
19	OUT	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	OUT	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	IN	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 Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
34	OUT	Food Temperature Control: Thermometers provided and accurate used
36	OUT	Prevention of Food Contamination: Insects, rodents, and animals not present
42	OUT	Proper Use of Utensils: Utensils, equipment and linens: properly stored, dried, handled
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices
50	OUT	Physical Facilities: Sewage and waste water properly disposed
51	OUT	Physical Facilities: Toilet facilities: properly constructed, supplied, cleaned -
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean



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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

6	Food employee not cleaning hands or exposed portions of arms immediately before engaging in food preparation or working with exposed food, clean equipment, utensils, or unwrapped single service or single use articles or anytime hands or exposed portions of arms have become contaminated. 2-301.14 P	<input checked="" type="checkbox"/> DELI. OBSERVE EMPLOYEE COMING BACK TO DEPARTMENT AFTER ENGAGING IN OTHER ACTIVITIES AND NOT WASHING HANDS. COS. BROUGHT TO ATTENTION OF DEPT MANAGER AND DISCUSSION CONDUCTED WITH EMPLOYEES.	P
13	Raw animal food types that require different cook temperatures not separated from each other during storage, preparation, holding or display. 3-302.11(A)(2) P	<input checked="" type="checkbox"/> MEAT. VARIOUS RAW MEAT TYPES THAT REQUIRE DIFFERENT COOKING TEMPERATURES NOT SEPARATED FROM EACH OTHER LOCATED IN REACH DISPLAY CASE. COS. ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION.	P
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"/> MEAT. COMMERCIALY PACKAGED RAW MEATS DISPLAYED NEXT TO AND OR ABOVE COMMERCIALY PACKAGED RTE FOOD ITEMS LOCATED IN REACH IN DISPLAY CASE. COS. PRODUCTS 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>	
18	Potentially hazardous food (time/temperature control for safety food) prepared from ingredients at ambient room temperature not cooled to 41°F within 4 hours. 3-501.14(B) P	<input checked="" type="checkbox"/>	PRODUCE. CUT AND PACKAGED IN STORE MELONS ON DISPLAY IN REACH IN CASE RANGING FROM 45F TO 50F INTERNAL TEMP. COS. ITEMS REMOVED FROM SALE COOL DOWN CHECKED AND VERIFY PROPER COOLING TEMPERATURE ACQUIRED.	P
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. BBQ CHICKEN AND PORK RIBS ON DISPLAY IN HOT CASE RANGING FROM 117F TO 120F INTERNAL TEMP. COS. FOOD ITEMS REHEATED CHECKED AND VERIFY BEFORE BEING PLACE BACK IN HOT CASE.	P
20	Cold held potentially hazardous food (time/temperature control for safety food) not maintained at 41°F or below where required. 3-501.16(A)(2) P	<input checked="" type="checkbox"/>	DELI. MULTIPLE READY TO EAT IN STORE PACKAGED FOOD ITEMS IN REACH DISPLAY CASE RANGING FROM 44F TO 45F INTERNAL TEMP. COS. ITEMS RELOCATED TO A SUITABLE COLD STORAGE LOCATION.	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
34	Food temperature measuring device not calibrated in accordance with manufacturer's specifications as necessary to ensure accuracy. 4-502.11(B) Pf	<input checked="" type="checkbox"/>	DELI. PROBE THERMOMETERS NOT ACCURATE.PRODUCE. PROBE THERMOMETER NOT ACCURATE.COS. THERMOMETERS CALIBRATED DURING VISIT.	Pf



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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 BY RECEIVING.
42	Cleaned equipment or utensils, laundered linens, not stored in a clean, dry location, exposed to splash, dust, or other contamination, at least 6 inches above the floor, or not stored in a self-draining position that allows air drying or not covered or inverted. 4-903.11(B)	<input type="checkbox"/>	DELI. BUG ZAPPERS LOCATED OVER HANDSINK AND MICROWAVE.
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"/>	RETAIL. ACCUMULATION OF RUST ON SURFACES OF DISPLAY SHELVES.
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	<input type="checkbox"/>	FOOD ENTITY. BACKFLOW DEVICE MISSING AT MULTIPLE THREADED SPIGOTS.
50	Condensate drainage or other non-sewage liquids and rainwater not drained from point of discharge to disposal according to LAW. 5-403.12	<input type="checkbox"/>	BACKROOM. ACCUMULATION OF ICE ON FLOOR OF WALK IN FREEZER.
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.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/>	MEAT. BROKEN AND DAMAGED FLOOR AND COVING TILES IN CUTTINGROOM.FOOD ENTITY. BROKEN AND DAMAGED GASKETS ON DOORS OF REFRIGERATED CASES AND WALK IN UNITS.

COMMENTS

VISIT INCLUDED FOLLOW UP TO REQ#5008664.



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VIOLATION NOTED REQUIRED A REINSPECTION ON OR ABOUT 14DAYS FROM TODAY.

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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)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

(Signature of Representative)

MR. SAUL CAMACHO, MANAGER

Print Name and Title

