



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3442-0004-08
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: May 29, 2019

Food Entity Number: 70472
Food Entity Name: RIVER HAVEN MARINA & MOTEL
Date of Visit: May 29, 2019
Food Entity Address: 1110 S Riverside DR Steinhatchee, FL32359
Food Entity Mailing Address: PO Box 898 Steinhatchee, FL 32359-0898
Food Entity Type/Description: 153/ Minor Outlet w/Limited Food Service
Food Entity Owner: RIVER HAVEN MARINA & MOTEL INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On May 29, 2019, RIVER HAVEN MARINA & MOTEL was inspected by DAVID CANO, 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	IN	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	N/O	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	OUT	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	OUT	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

<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	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	N/O	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	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
46	OUT	Utensils Equipment and Vending: Warewashing facilities: installed, maintained, used; test strips -
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

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

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
2	No employee health policy to report information about employee or conditional employee health and activities as they relate to symptoms or diagnosis of diseases that are transmissible through food. 2-201.11(A) P	<input type="checkbox"/>	NO EMPLOYEE HEALTH POLICY AVAILABLE FOR FOOD ESTABLISHMENT. INSPECTOR GAVE EMPLOYEE HEALTH, EMPLOYEE REPORTING, AND NOROVIRUS CLEANUP GUIDANCE DOCUMENTS TO MANAGEMENT.	P
7	Food employee contacting exposed ready-to-eat foods with bare hands or not using suitable utensils. 3-301.11(B) P	<input checked="" type="checkbox"/>	KITCHEN AREA - OBSERVED EMPLOYEE PLACE BARE FINGER IN READY TO EAT TARTER SAUCE THEN PLACE SAUCE BACK IN COOLER. COS - INSPECTOR DISCUSSED IMPORTANCE OF VIOLATION WITH THE PERSON IN CHARGE WHO THEN VOLUNTARILY DISCARDED TARTER SAUCE.	P
8	Signs or posters notifying food employees to wash hands not provided at all handwashing sinks. 6-301.14	<input type="checkbox"/>	KITCHEN AREA - NO HANDWASHING SIGN FOR HANDWASHING SINK NEXT TO WAREWASHING SINK. OUTSIDE AREA - NO HANDWASHING SIGN FOR MEN'S AND WOMEN'S RESTROOMS. INSPECTOR GAVE SIGNS FOR ALL SINKS TO MANAGEMENT.	
8	Handwashing sink not accessible at all times for employee use, is used for other purposes or automatic facility not used in accordance with manufacturer's instructions. 5-205.11 Pf	<input checked="" type="checkbox"/>	KITCHEN AREA - OBSERVED CLEANING SUPPLIES STORED IN HANDWASHING SINK NEXT TO WAREWASHING SINK. COS - HANDWASHING SINK WAS CLEARED OF ALL ITEMS.	Pf



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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"/>	KITCHEN AREA - RAW EGGS WERE STORED OVER HEADS OF LETTUCE IN FOOD STORAGE COOLER. COS - EGGS WERE RELOCATED TO THE BOTTOM SHELF.	P
14	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)	<input type="checkbox"/>	KITCHEN AREA - OBSERVED OLD FOOD RESIDUE ON POTATO SLICER.	
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	<input checked="" type="checkbox"/>	KITCHEN AREA - ZIP-LOC BAGS WITH COOKED PORK DID NOT HAVE ANY DATE MARKING. COS - CORRECT DATE MARK WAS PLACED ON BAGS.	Pf

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
34	Food temperature measuring device with a suitable small diameter probe not provided and readily accessible for assessing food temperatures as specified in the FDA Food Code. 4-302.12 Pf	<input type="checkbox"/>	NO SUITABLE THIN MASS PROBE STYLE THERMOMETER FOR TAKING THE INTERNAL TEMPERATURE OF TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS.	Pf



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<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
46	Sanitizer concentration test kits not available or not readily accessible. 4-302.14 Pf	<input checked="" type="checkbox"/>	NO SANITIZER TEST KIT AVAILABLE FOR FOOD ESTABLISHMENT. COS - INSPECTOR GAVE QUATERNARY AMMONIA TEST STRIPS TO MANAGEMENT.	Pf
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 checked="" type="checkbox"/>	KITCHEN AREA - NO BACKFLOW PREVENTION DEVICE FOR THREADED HOSE BIBB LOCATED OVER WAREWASHING SINK. COS - A BACKFLOW PREVENTION DEVICE WAS INSTALLED DURING THE INSPECTION.	
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/>	KITCHEN AREA - FAUCET FOR WAREWASHING SINK IS LOOSE.	
49	Insufficient or no air gap between the water supply outlet and the flood rim level of the sink, plumbing fixture, or equipment. 5-202.13 P	<input type="checkbox"/>	KITCHEN AREA - HOSE AT WAREWASHING SINK HANGS BELOW FLOOD LEVEL RIM.	P
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"/>	A DIRECT CONNECTION EXISTS ON THE DRAIN OF THE WAREWASHING SINK. INSPECTOR DISCUSSED IMPORTANCE OF VIOLATION WITH THE PERSON IN CHARGE. A COPY OF THE MINIMUM CONSTRUCTION STANDARDS DOCUMENT WAS GIVEN TO MANAGEMENT. PLEASE SEE COMMENTS.	
51	Toilet room doors not kept closed except during maintenance and cleaning. 6-501.19	<input type="checkbox"/>	OUTSIDE AREA - MEN'S AND WOMEN'S RESTROOM DOORS WERE LEFT OPEN.	
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"/>	OUTSIDE AREA - MEN'S AND WOMEN'S RESTROOM DOORS ARE NOT SELF CLOSING.	



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Violation
Number

Citation Description

COS Observation

53

Physical facilities not maintained in good repair.
6-501.11

KITCHEN AREA - WATER STAINS
ON CEILING TILE.

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.

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)

DAVID CANO, SANITATION AND SAFETY SPECIALIST

TIM POWELL, OWNER

Print Name and Title