



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3648-0000-03
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: July 03, 2019

Food Entity Number: 16013
 Food Entity Name: JIFFY FOOD STORE # 0301
 Date of Visit: July 03, 2019
 Food Entity Address: 570 E Base ST Madison, FL32340-2704
 Food Entity Mailing Address: 1102 Howard ST E Live Oak, FL 32064-3502
 Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice
 Food Entity Owner: JIFFY FOOD STORES (JFO) Owner Code: JFO

INSPECTION SUMMARY - Met Inspection Requirements

On July 03, 2019, JIFFY FOOD STORE # 0301 was inspected by LEONEL GARCIA, 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.

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	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	OUT	Protection from Contamination: Food separated and protected
14	IN	Protection from Contamination: Food-contact surfaces: cleaned and sanitized



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
13	Food not protected from cross contamination by not storing in packages, covered containers or wrappings. 3-302.11(A)(5)	<input checked="" type="checkbox"/>	BACKROOM. OPEN PACKAGE OF HOT DOGS STORED ON WALK IN COOLER SHELF LEFT UNCOVER. COS. PRODUCT COVER DURING VISIT.
26	Poisonous or toxic materials not stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles by separation or location. 7-201.11 P	<input type="checkbox"/>	BACKROOM. MULTIPLE CHEMICAL CONTAINERS STORED OVER WAREWASHSINK. P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
37	Food stored in prohibited area or under source of contamination. 3-305.12	<input type="checkbox"/>	BACKROOM. SODA SYRUP STORED UNDER HANDSINK.
47	Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13	<input type="checkbox"/>	RETAIL. ACCUMULATION OF HARD WATER RESIDUE ON SIDE OF ICE MAKER.
52	Receptacles and waste handling units for refuse, recyclables, and returnables not kept covered with tight fitting lids or doors when located outdoors; or indoor receptacles that contain food not kept covered when not in continuous use or full. 5-501.113	<input type="checkbox"/>	OUTSIDE. WASTE DUMPSTER KEPT OPEN WHEN NOT IN USE.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/>	FOOD ENTITY. DAMAGED AND STAINED CEILING TILES OVER RETAIL FLOOR. MISSING FINISHED WALL BEHIND MOPSINK.
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	<input type="checkbox"/>	FOOD ENTITY. SOILED AC VENTS REFRIGERATION FANS IN WALK IN COOLER AND DOOR OF WALK IN COOLER.



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INSPECTION: GRP

Violation
Number

Citation Description

COS Observation

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.
6-202.11(A)

FOOD SERVICE. FLUORESCENT
TUBE OVER FOOD COUNTER
NOT SHIELDED OR SHATTER
PROOF.

COMMENTS

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 FDACS Representative)

[Signature of Representative]

(Signature of Representative)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

MS. QUATISHIA MCQUAY, MANAGER

Print Name and Title

