

#### FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520 Visit # 9999-7182-1317-61 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26

Tallahassee, FL 32399-1650

Owner Code:

Print Date: August 06, 2019

Food Entity Number: 369460

Food Entity Name: BACKDOOR BISTRO & COFFEEHOUSE

Date of Visit: August 06, 2019

Food Entity Address: 124 S Jefferson ST Perry, FL32347-3233 Food Entity Mailing Address: 124 S Jefferson ST Perry, FL 32347-3233

Food Entity Type/Description: 135/ Specialty Food Shops

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Food Entity Owner: BACKDOOR BISTRO & COFFEEHOUSE NEW OPPORTUNTIES

WAITING LLC

## **INSPECTION SUMMARY - Met Inspection Requirements**

On August 06, 2019, BACKDOOR BISTRO & COFFEEHOUSE 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</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	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	IN	Protection from Contamination: Food separated and protected
14	IN	Protection from Contamination: Food-contact surfaces: cleaned and sanitized

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<b>Violation</b>	Compliance	
Number	<u>Status</u>	<u>Violation Description</u>
15	IN	Protection from Contamination: Proper disposition of returned, previously served, reconditioned, and unsafe food
16	N/A	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	IN	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	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</u>	<u>Compliance</u>	
<u>Number</u>	<u>Status</u>	<u>Violation Description</u>
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
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** 

Violation Number	Citation Description	COS Observation	
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	☐ KITCHEN. PERISHABLE FOOD ITEMS STORED IN LUNCH COUNTER COLD CASE RAGING IN INTERNAL TEMPERATURE FROM 43F TO 45F. COS. FOOD ITEMS THERE LESS THEN 1HR. FOOD ITEMS RELOCATED TO A SUITABLE COLD STORAGE LOCATION.	Р
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	BACKROOM. GOJO WD40 AND SPRAY FOAM CONTAINER STORED ON SHELF TOGETHER WITH CLEANED EQUIPMENT AND UTENSILS. COS. ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION.	Р

**INSPECTION: GRP** 

<u>Violation</u> <u>Number</u>	Citation Description	cos	Observation
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)	X	BACKROOM. MULTIPLE SINGLE USE ITEMS STORED UNDER HANDSINK AND ITS DRAINLINE. COS. ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION.
45	Scratched or scored cutting surface that can no longer be effectively cleaned and sanitized, not resurfaced, or not discarded if not capable of being resurfaced. 4-501.12	X	BACKROOM. DEEP SCORING AND STAINS ON SURFACE OF SMALL CUTTING BOARD LOCATED ON DRAINBOARD OF WAREWASHSINK. COS. MANAGEMENT DISCARDED ITEM.



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<u>Violation</u> <u>Number</u>	Citation Description	cos	Observation
53	Physical facilities not maintained in good repair. 6-501.11		BACKROOM. LUNCH COUNTER COLD CASE NOT PRESENTLY GENERATING SUFFICIENT TEMPERATURE TO HOLD PERISHABLE FOOD ITEMS AT 41F INTERNAL TEMP. FOOD ITEMS REMOVED FROM UNIT.

## **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.

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(Signature of FDACS Representative)	(Signature of Representative)	
LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST	MS. DEBBIE BRYSON, MANAGER	
	Print Name and Title	