



NICOLE "NIKKI" FRIED  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3648-0000-40  
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: September 05, 2019

Food Entity Number: 16008  
Food Entity Name: CLOVER FARM GROCERY  
Date of Visit: September 05, 2019  
Food Entity Address: 1010 E US 90 Madison, FL32340-3080  
Food Entity Mailing Address: 1010 E US 90 Madison, FL 32340-3080  
Food Entity Type/Description: 112/ Grocery Store < 15,000 sq ft  
Food Entity Owner: CLOVER FARM GROCERY

Owner Code:

**INSPECTION SUMMARY - Met Inspection Requirements**

On September 05, 2019, CLOVER FARM GROCERY 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	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	IN	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/A	Potentially Hazardous Food Time/Temperature: Proper cooking time and temperature
17	N/A	Potentially Hazardous Food Time/Temperature: Proper reheating procedures for hot holding
18	OUT	Potentially Hazardous Food Time/Temperature: Proper cooling time and temperatures
19	N/A	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	IN	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures
21	N/O	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	N/A	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>
36	OUT	Prevention of Food Contamination: Insects, rodents, and animals not present
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices
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>	
8	Handwashing sink or group of adjacent handwashing sinks not provided with either individual, disposable towels, continuous towel system, high velocity pressurized air at ambient temperature, or heated-air hand drying device. 6-301.12 Pf	<input checked="" type="checkbox"/>	BACKROOM. PAPER TOWELS OR DRYING DEVICE NOT PROVIDED AT RESTROOM HANDSINK. COS. PAPER TOWELS MADE AVAILABLE DURING VISIT.	Pf
8	Handwashing sink or group of 2 adjacent handwashing sinks not provided with hand cleaning liquid, powder, or bar soap. 6-301.11 Pf	<input checked="" type="checkbox"/>	BACKROOM. HANDSOAP NOT PROVIDED AT RESTROOM HANDSINK. COS. HANDSOAP MADE AVAILABLE DURING VISIT.	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	<input checked="" type="checkbox"/>	MEAT. COMMERCIALY PACKAGED READY TO EAT MEATS DISPLAYED UNDER VARIOUS PACKAGED RAW MEAT PRODUCTS. COS. FOOD ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION OF REACH IN DISPLAY CASE.	P
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. OBSERVE EMPLOYEE CUTTING FRESH WATERMELON HELD AT AMBIENT TEMPERATURE PACKAGE AND PLACE PRODUCT ON RETAIL CASE FOR SALE WITH AN INTERNAL TEMP OF 50F. COS. PRODUCT PLACED UNDER PROPER REFRIGERATION COOLED CHECKED FOR COMPLIANCE.	P

**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
36	Outer openings not protected by effective means against the entry of insects and rodents. 6-202.15	<input type="checkbox"/>	BACKROOM. OPEN GAP FOUND ON MULTIPLE REAR DOORS LEADING TO THE OUTSIDE.
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"/>	FOOD ENTITY. STAINED AND SOILED DOORS AND DOOR HANDLES FOUND IN MULTIPLE LOCATIONS.
49	No service sink or curbed cleaning facility equipped with a floor drain installed or a toilet or urinal is used as a service sink for the disposal of mop water and similar liquid waste. 5-203.13	<input type="checkbox"/>	BACKROOM. ACCESS TO MOP SINK INSTALLED BLOCKED WITH A VARIETY OF ITEMS STORED IN FRONT AND OVER UNIT.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/>	FOOD ENTITY. DAMAGED FLOOR, WALLS AND DOORS FOUND IN MULTIPLE LOCATIONS.

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 Representative)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

MR. HERMAN ROBINSON, MANAGER

Print Name and Title

