



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 9999-7182-1330-76
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 16, 2019

Food Entity Number: 385872
Food Entity Name: COUNTRY KITCHEN
Date of Visit: September 16, 2019
Food Entity Address: 1305 W Hampton Springs Ave Perry, FL32347-3811
Food Entity Mailing Address: 1305 W Hampton Springs Ave Perry, FL 32347-3811
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: HWY 98 GAS & GRILL INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On September 16, 2019, COUNTRY KITCHEN was inspected by LEONEL GARCIA, 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	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	OUT	Preventing Contamination by Hands: Adequate handwashing sinks, properly supplied and accessible
9	IN	Approved Source: Food obtained from approved source
10	IN	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	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	IN	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	IN	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	IN	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	OUT	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>
35	OUT	Food Identification: Food properly labeled; original container
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices
52	OUT	Physical Facilities: Garbage/refuse properly disposed; facilities maintained
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean



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VENDED WATER / VENDED ICE

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
213	OUT	Required Records Available/Provided

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

<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"/>	FOOD ENTITY MANAGEMENT HAS NOT ENSURE HAVING AN ACTIVE EMPLOYEE HEALTH POLICY. LEFT COPIES OF DEPARTMENT HAND OUT.	P
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"/>	KITCHEN. OBSERVE EMPLOYEE DONNING GLOVES WITHOUT FIRST WASHING HANDS. COS. BROUGHT TO THE ATTENTION OF MANAGEMENT AND EMPLOYEES AND CORRECTIONS MADE DURING VISIT.	P
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"/>	KITCHEN. HANDSINK NOT EQUIPPED WITH PAPER TOWELS OR DRYING DEVICE. COS. PAPER TOWELS PROVIDED.BACKROOM. HANDSINK IN ICE BAGGING ROOM NOT EQUIPPED WITH PAPER TOWELS OR DRYING DEVICE. COS. PAPER TOWELS PROVIDED.	Pf



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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 2 adjacent handwashing sinks not provided with hand cleaning liquid, powder, or bar soap. 6-301.11 Pf	<input checked="" type="checkbox"/>	KITCHEN. HANDSINK NOT EQUIPPED WITH HANDSOAP. COS. HANDSOAP PROVIDED.BACKROOM. HANDSINK IN ICE BAGGING ROOM NOT EQUIPPED WITH HANDSOAP. COS. HANDSOAP PROVIDED.	Pf
14	Equipment or utensils not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	FOOD SERVICE COUNTER. SPOUTS ON SODA FOUNTAIN DIRTY WITH OLD DRIED FOOD RESIDUE. COS. UNIT CLEANED SANITIZED AND CHECKED.	Pf
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"/>	KITCHEN. MULTIPLE PERISHABLE FOOD ITEMS STORED IN DOUBLE DOOR SUPERIOR CASE RANGING FROM 46F TO 47F INTERNAL TEMPERATURE. COS. PRODUCTS RELOCATED TO A SUITABLE COLD STORAGE LOCATION.	P
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"/>	DELI. MULTIPLE RETAIL FIRST AID AND BEAUTY AID PRODUCTS STORED OVER DIPPING SAUCE CONTAINERS AND SINGLE USE CLAMSHELL. CHECKBACK WILL BE CONDUCTED ON OR ABOUT 30DAYS TO VERIFY 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>
35	Food removed from an original container that is not easily identified is not labeled with common name of food. 3-302.12	<input type="checkbox"/>	KITCHEN. BULK CONTAINERS OF RAW FOOD PRODUCTS NOT LABELED WITH COMMON NAME OF FOOD.
45	Non food-contact surfaces not free of unnecessary ledges, projections, and crevices or not designed and constructed to allow easy cleaning to facilitate maintenance. 4-202.16	<input type="checkbox"/>	FOOD ENTITY. CRATES AND CRATE STYLE PLATFORMS USED AS PERMANENT STORAGE FOR VARIOUS FOOD ITEMS THROUGHOUT STORE.
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	<input type="checkbox"/>	KITCHEN. DEEP SCORING ON SURFACE OF CUTTING BOARDS LOCATED OVER PREP TABLE AND WAREWASHSINK.
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 SERVICE COUNTER. ACCUMULATION OF SOIL ON SURFACE OF CAPPUCCINO MAKER.BACKROOM. ACCUMULATION OF SOIL ON SURFACE OF ICE MAKER.
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"/>	OUTSIDE. SPIGOTS LOCATED ON THE NORTH AND SOUTH SIDE OF BUILDING NOT EQUIPPED WITH A BACKFLOW PREVENTER.
52	Storage area or enclosure for refuse, recyclables, or returnables not maintained free of unnecessary items or not clean. 5-501.115	<input type="checkbox"/>	OUTSIDE. ACCUMULATION OF LITTER DEBRIS AND SOIL FOUND THROUGHOUT ENCLOSURE.
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"/>	BACKROOM. DAMAGED WALL AND CEILING DISPLAYING HOLES AND DETERIORATION.



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INSPECTION: VENDED WATER/VENDED ICE

**Violation
Number**

Citation Description

COS Observation

213

Finished product packaged ice not sampled for microbiological analysis by an approved laboratory at least once every three months. 5K-4.023(5)(e) F.A.C.

STORE BAGGED ICE MICROBIOLOGICAL TEST RESULT AVAILABLE FOR REVIEW DATED DEC. 2018. CHECKBACK WILL BE CONDUCTED ON OR ABOUT 30DAYS FROM TODAY TO VERIFY COMPLIANCE.

COMMENTS

MADE MANAGEMENT AWARE FOOD ENTITY IS NOT REGISTER DACS AND LEFT COPY OF DEPARTMENT HANDOUT TO ASSIST IN REGISTERING FOR EGOV.

CHECKBACK WILL BE CONDUCTED ON OR ABOUT 30DAYS FROM TODAY TO VERIFY COMPLIANCE.

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. DANIEL ARRELLANO, MANAGER

Print Name and Title

