

Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 9999-7182-1330-42 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26

Tallahassee, FL 32399-1650

Print Date: September 13, 2019

27804 Food Entity Number:

H & R GROCERY Food Entity Name: Date of Visit: September 13, 2019

Food Entity Address: 1809 SW Main ST Greenville, FL32331-3305 Food Entity Mailing Address: 1809 SW Main ST Greenville, FL 32331-3305

Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice

Food Entity Owner: H & R GROCERY Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On September 13, 2019, H & R 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</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 | 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 | 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 | OUT | Protection from Contamination: Food-contact surfaces: cleaned and sanitized |



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| Violation | Compliance | |
|------------------|-------------------|--|
| <u>Number</u> | <u>Status</u> | Violation Description |
| 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 | 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 | 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> |
| 52 | OUT | Physical Facilities: Garbage/refuse properly disposed; facilities maintained |

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

 Violation

 Number
 Citation Description
 COS
 Observation



NICOLE "NIKKI" FRIED COMMISSIONER

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INSPECTION: RISK BASED

| Violation Number | Citation Description | cos | Observation | |
|---------------------|--|-----|---|----|
| 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 | | FOOD ENTITY MANAGEMENT HAS NOT ENSURE HAVING AN ACTIVE EMPLOYEE HEALTH POLICY TO DEAL WITH SICK EMPLOYEES. LEFT COPIES OF DEPARTMENT HANDOUT. | Р |
| 14 | Equipment or utensils not clean to sight and touch. 4-601.11(A) Pf | | KITCHEN. HOBART MEAT SLICER DIRTY WITH OLD DRY FOOD PARTICLES AND RESIDUE. COS. UNIT CLEANED AND SANITIZED. | Pf |
| 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 | | KITCHEN. MULTIPLE PERISHABLE FOOD ITEMS STORED IN COUNTER TOP COLD CASE HELD FOR MORE THEN 24HRS NOT DATE MARKED. ITEMS IDENTIFIED AND DATE MARKED. | Pf |
| 26 | Toxic tracking powder used in the food establishment. 7-206.13(A) P | | | 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 | X | KITCHEN. CONTAINERS OF CHEMICAL FIRST AID AND BEAUTY AID STORED ON SHELF USED TO AIR DRY EQUIPMENT AND UTENSILS. COS. ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION. | Р |

INSPECTION: GRP

<u>Violation</u>
<u>Number</u> <u>Citation Description</u> <u>COS</u> <u>Observation</u>



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INSPECTION: GRP

Violation **Citation Description COS** Observation **Number** 52 Receptacles and waste handling units for refuse, OUTSIDE. WASTE DUMPSTER recyclables, and returnables not kept covered with KEPT OPEN WHEN NOT IN USE. 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 52 Outdoor enclosure for refuse, recyclables, and OUTSIDE. WASTE DUMPSTER returnables not constructed of durable and cleanable NOT KEPT INSIDE ENCLOSURE. materials. 5-501.12 52 Outdoor storage surface for refuse, recyclables, and OUTSIDE. WASTE DUMPSTER returnables not constructed of nonabsorbent material LOCATED OVER GRASS AREA. such as concrete or asphalt or is not smooth, durable, and sloped to drain. 5-501.11

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.

| #700b | S. B. Paled | |
|---|-------------------------------|--|
| (Signature of FDACS Representative) | (Signature of Representative) | |
| LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST | MS. SONAL PATEL, MANAGER | |
| | Print Name and Title | |