

Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 9999-7182-1338-90 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Print Date: October 10, 2019

Food Entity Number: 381375

Food Entity Name: A ONE FOOD & BEVERAGE

Date of Visit: October 10, 2019

Food Entity Address: 125 SW Washington Ave Madison, FL32340-2006 Food Entity Mailing Address: 125 SW Washington Ave Madison, FL 32340-2006

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

Food Entity Owner: SHIVSATI INC Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On October 10, 2019, A ONE FOOD & BEVERAGE 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	OUT	Protection from Contamination: Food-contact surfaces: cleaned and sanitized



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Violation	Compliance	
<u>Number</u>	<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	N/A	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	N/A	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	IN	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures
21	N/A	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	IN	Chemical: Toxic substances properly identified, stored, and used
27	N/A	Conformance with Approved Procedures

GOOD RETAIL PRACTICES

<u>Violation</u>	<u>Compliance</u>		
Number	<u>Status</u>	<u>Violation Description</u>	
41	OUT	Proper Use of Utensils: In-use utensils: properly stored -	
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	

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



COMMISSIONER

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INSPECTION: RISK BASED

Violation **COS** Observation **Citation Description** Number 14 Equipment or utensils not clean to sight and touch. FOOD SERVICE COUNTER. Pf 4-601.11(A) Pf ACCUMULATION OF OLD FOOD RESIDUE HARD WATER AND SOIL ON SURFACES OF SODA FOUNTAIN UNIT. COS. CLEAN SANITIZED AND CHECKED.

INSPECTION: GRP

<u>Violation</u> <u>Number</u>	<u>Citation Description</u>	cos	<u>Observation</u>
41	In-use utensils not stored in food in the food with handles extending out of the food, clean, dry and protected from contamination, in continuously running water or water of at least 135° F. 3-304.12	X	FOOD SERVICE COUNTER. TONGS USED FOR DISPENSING PICKLED PRODUCTS STORED IN SANITIZE SOLUTION IN BETWEEN USE. COS. ITEMS REMOVED AND REPLACED WITH CLEAN DRY STORE UTENSILS.
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		FOOD ENTITY. CRATES CRATE STYLE AND PALLETS USED AS PERMANENT STORAGE PLATFORM FOR VARIOUS FOOD ITEMS.

COMMENTS



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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.

D 7 7 206	Kardzik Petel
(Signature of FDACS Representative)	(Signature of Representative)
LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST	MR. KAUSHIK KUMAR, MANAGER
	Print Name and Title