

Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 9999-7182-1343-49 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26

Tallahassee, FL 32399-1650

Print Date: October 28, 2019

Food Entity Number: 30961

Food Entity Name: JIFFY FOOD STORE # 0320

Date of Visit: October 28, 2019

Food Entity Address: 1411 N Jefferson ST Perry, FL32347-1328
Food Entity Mailing Address: 1102 Howard ST E Live Oak, FL 32064-3502

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

Food Entity Owner: JIFFY FOOD STORES (JFO) Owner Code: JFO

INSPECTION SUMMARY - Met Inspection Requirements

On October 28, 2019, JIFFY FOOD STORE # 0320 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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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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/O	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	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	IN	Chemical: Toxic substances properly identified, stored, and used
27	N/A	Conformance with Approved Procedures

GOOD RETAIL PRACTICES

Violation	Compliance	
<u>Number</u>	<u>Status</u>	<u>Violation Description</u>
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
52	OUT	Physical Facilities: Garbage/refuse properly disposed; facilities maintained
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: GRP

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

COS Observation



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INSPECTION: GRP

Violation Number	Citation Description	cos	Observation
47	Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13		BACKROOM. HEAVY ACCUMULATION OF RUST ON SURFACE OF ICE MAKER.
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		OUTSIDE. WASTE CONTAINER KEPT OPEN WHEN NOT IN USE.
52	Outdoor enclosure for refuse, recyclables, and returnables not constructed of durable and cleanable materials. 5-501.12		OUTSIDE. WASTE DUMPSTER NOT KEPT INSIDE ENCLOSURE.
53	Studs, joists, and rafters exposed in areas subject to moisture. 6-201.18		BACKROOM. ROOM USED FOR ICE BAGGING AND WAREWASHING NOT EQUIPPED WITH A FINISH CEILING.
53	Physical facilities cleaning not done as often as necessary to keep them clean or during periods when the least amount of food is exposed such as after closing. 6-501.12		FOOD ENTITY. ACCUMULATION OF DUST AND WEBBING ON CEILING OF WAREWASHROOM AND ICE BAGGINGACCUMULATION OF DUST AND WEBBING ON WALL SURFACE LOCATED BEHIND FOOD SERVICE COUNTER.

COMMENTS



NICOLE "NIKKI" FRIED COMMISSIONER

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ACKNOWLEDGMENT

I acknowledge receipt of a copy of this document, and I further acknow on the first page of this document are correct, or I have written the correct.	
(Signature of FDACS Representative)	(Signature of Representative)
LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST	MS. ALEEDA SCOTT, CASHIER
	Print Name and Title