

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520



Visit # 9999-7182-1338-73 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

NICOLE "NIKKI" FRIED COMMISSIONER

Print Date: October 10, 2019

Food Entity Number:	272793
Food Entity Name:	sanataninc dba piggly wiggly
Date of Visit:	October 10, 2019
Food Entity Address:	575 S Jefferson ST Monticello, FL32344-1821
Food Entity Mailing Address:	575 S Jefferson ST Monticello, FL 32344-1821
Food Entity Type/Description:	111/ Supermarket
Food Entity Owner:	BIG SAVE INC DBA IGA

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On October 10, 2019, sanataninc dba piggly wiggly 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

Violation	<u>Compliance</u>	
<u>Number</u>	<u>Status</u>	Violation Description
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	OUT	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</u> <u>Number</u> 15	<u>Compliance</u> <u>Status</u> IN	<u>Violation Description</u> 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	OUT	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	OUT	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>	Violation Description
31	OUT	Food Temperature Control: Proper cooling methods used; adequate equipment for temperature control
36	OUT	Prevention of Food Contamination: Insects, rodents, and animals not present
43	OUT	Proper Use of Utensils: Single-use/single-service articles: properly stored, and used
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices
51	OUT	Physical Facilities: Toilet facilities: properly constructed, supplied, cleaned -
52	OUT	Physical Facilities: Garbage/refuse properly disposed; facilities maintained
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean



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OBSERVATIONS AND CORRECTIVE ACTIONS

COS = Corrected on Site

P = Priority Citation

(Directly Associated with Foodborne Illnesses)

Pf = Priority Foundation Citation

(Supports or Leads to a Priority Citation)

INSPECTION: RISK BASED

Violation Number

(2) P

4-601.11(A) Pf

13

14

Citation Description

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

Raw animal food types that require different cook

temperatures not separated from each other during

storage, preparation, holding or display. 3-302.11(A)

Equipment or utensils not clean to sight and touch.

COS Observation

- \mathbf{X} BACKROOM. FRESH SHELL EGGS STORED OVER BOX OF ORANGE JUICE AND AMERICAN CHEESE. COS. PRODUCT **RELOCATED TO A SUITABLE** STORAGE LOCATION.MEAT. COMMERCIALLY PROCESS AND PACKAGED READY TO EAT FOOD ITEMS STORED NEXT TO AND OR BELOW RAW MEAT PRODUCTS. COS. FOOD ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION.
- \times MEAT. COMMERCIALLY PROCESS AND PACKAGED MEAT PRODUCTS REQUIRING DIFFERENT COOKING TEMPERATURE NOT SEPARATED FROM EACH AND OR STORED ABOVE ONE ANOTHER. COS. FOOD ITEMS WERE RELOCATED TO A SUITABLE STORAGE LOCATION.
- \times MEAT. HEAVY ACCUMULATION OF SOIL AND FOOD RESIDUE ON SURFACES OF MEAT GRINDER. COS. UNIT CLEANED SANITIZED AND CHECKED.

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272793 sanataninc dba piggly wiggly October 10, 2019 575 S Jefferson ST Monticello, FL32344-1821 ss: 575 S Jefferson ST Monticello, FL 32344-1821 ion: 111/ Supermarket BIG SAVE INC DBA IGA INSPECTION: RISK BASED

Owner Code:

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<u>Violation</u> <u>Number</u>	Citation Description	COS Observation
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	 PRODUCE. MULTIPLE COMMERCIALLY PROCESS AND PACKAGED CUT GREENS ON DISPLAY FOR SALE IN REACH IN CASE RANGING FROM 45F TO 50F INTERNAL TEMPERATURE. COS. PRODUCTS RELOCATED TO A SUITABLE COLD STORAGE LOCATION.
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	PRODUCE. MULTIPLE CHEMICAL CONTAINERS STORED ON SHELF LOCATED OVER WAREWASHSINK. COS. PRODUCTS RELOCATED TO A SUITABLE STORAGE LOCATION.

INSPECTION: GRP

COTAINER.

<u>Violation</u> <u>Number</u>	Citation Description	<u>cos</u>	Observation
31	Stored frozen food not maintained frozen. 3-501.11		RETAIL. MULTIPLE FROZEN FOOD ITEMS STORED IN DISPLAY FREEZER NOT HELD HARD FROZEN.
36	Outer openings not protected by effective means against the entry of insects and rodents. 6-202.15		BACKROOM. OPEN GAP AT BOTTOM OF REAR EXIT DOOR LOCATED BEHIND CUTTINGROOM.
43	Single-service or single-use articles not stored in the original protective package or not stored by using other means that afford protection from contamination until used. 4-903.11(C)		BACKROOM. VARIOUS SINGLE USE CONTAINERS STORED ON SHELVES OF DRY STORAGEROOM NOT STORED INVERTED AND OR IN A CLOSE



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Violation	
<u>Number</u>	Citation Description
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
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
45	Utensils and food-contact surfaces of equipment constructed of materials not smooth, easily cleanable, durable, corrosion- resistant, nonabsorbent, resistant to pitting, chipping crazing, scratching, scoring, distortion, decomposition and cannot withstand repeated warewashing under normal use conditions. 4-101.11(B)-(E)
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
51	Toilet room not enclosed where required or not provided with tight-fitting self-closing door except as specified in the food code. 6-202.14
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17
52	Refuse, recyclables, or returnables not removed from the premises at a frequency that will minimize the development of objectionable odors or other conditions that attract or harbor vermin. 5-502.11
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

COS Observation

- □ FOOD ENTITY. CUTTING BOARD DISPLAYING DEEP SCORING.
- FOOD ENTITY. CRATES AND CRATE STYLE PLATFORMS USED AS PERMANENT STORAGE FOR VARIOUS FOOD ITEMS.
- □ BACKROOM. STORAGE SHELVES DISPLAYING A RAW WOOD SURFACE.
- MEAT. SPIGOT AND WATER HOSE CONNECTION LOCATED UNDER HANDSINK IN CUTTINGROOM LACKING A BACKFLOW DEVICE.
- BACKROOM. DOOR OF RESTROOMS NOT EQUIPPED WITH A SELF CLOSING MECHANISM.
- BACKROOM. LADIESROOM NOT EQUIPPED WITH A COVERED WASTE BASKET.
- OUTSIDE. MULTIPLE PALLETIZED RECYCLE BOXES OBSTRUCTING A PORTION OF THE PARKING LOT.
- OUTSIDE. WASTE DUMPSTER KEPT OPEN WHEN NOT IN USE.



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<u>Number</u>	Citation Description	<u>cos</u>	<u>Observation</u>
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	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		STORE. ACCUMULATION OF WEBBING ON WALLS AND CEILING. ACCUMULATION OF SOIL AND STAINS FOUND ON FLOOR WALLS DOORS AND DOOR HANDLES IN MULTIPLE LOCATION.
53	Premises not free of litter and items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used. 6-501.114		STORE. DIRTY IDLE REFRIGERATED CASES FOUND ON RETAIL FLOOR AND PARKING LOT.
53	Physical facilities not maintained in good repair. 6-501.11		FOOD ENTITY. DAMAGED CEILING FLOOR WALLS DOORS AND DOOR FRAMES FOUND IN MULTIPLE LOCATIONS.

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.

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(Signature of FDACS Representative)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

(Signature of Representative)

MR. JAY PATEL, MANAGER

Print Name and Title

FDACS 14205 Rev. 07/13