

Florida Department of Agriculture and Consumer Services Division of Food Safety

#### FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 9999-7182-1352-38 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

NICOLE "NIKKI" FRIED COMMISSIONER

Print Date: November 22, 2019

Food Entity Number:	382938
Food Entity Name:	C & E MARKET
Date of Visit:	November 22, 2019
Food Entity Address:	821 SW M L King JR DR Madison, FL32340-1105
Food Entity Mailing Address:	PO Box 1139 Madison, FL 32341-5139
Food Entity Type/Description:	112/ Grocery Store < 15,000 sq ft
Food Entity Owner:	DAVIS MARKETING GROUP LLC

Owner Code:

#### **INSPECTION SUMMARY - Met Inspection Requirements**

On November 22, 2019, C & E MARKET 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

<b>Violation</b>	<b>Compliance</b>	
<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	OUT	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	IN	Protection from Contamination: Food-contact surfaces: cleaned and sanitized



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#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Violation	<u>Compliance</u>	
<u>Number</u>	<u>Status</u>	Violation Description
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	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	IN	Chemical: Toxic substances properly identified, stored, and used
27	N/A	Conformance with Approved Procedures

# **GOOD RETAIL PRACTICES**

Violation	<u>Compliance</u>	
Number	<u>Status</u>	Violation Description
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
51	OUT	Physical Facilities: Toilet facilities: properly constructed, supplied, cleaned -
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: RISK BASED** 



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COMMISSIONER

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382938 C & E MARKET November 22, 2019 821 SW M L King JR DR Madison, FL32340-1105 s: PO Box 1139 Madison, FL 32341-5139 on: 112/ Grocery Store < 15,000 sq ft DAVIS MARKETING GROUP LLC

**INSPECTION: RISK BASED** 

Owner Code:

Violation				
Number	Citation Description	<u>cos</u>	Observation	
8	Handwashing sink not accessible at all times for employee use, is used for other purposes or automatic facility not used in accordance with manufacturer's instructions. 5-205.11 Pf		CUTTINGROOM. HANDSINK NEXT TO WAREWASHSINK NOT ACCESSIBLE.	
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		RETAIL. RAW SMOKED MEATS STORED OVER AND NEXT TO READY TO EAT MEAT PRODUCTS ON DISPLAY IN REACH IN CASE. COS. PRODUCTS RELOCATED TO A SUITABLE STORAGE LOCATION.	Ρ
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	X	BACKROOM. VARIOUS READY TO EAT FOOD ITEMS CREATED AND HELD FOR A DAY TO TOW AND READY TO EAT LEFT OVERS NOT IDENTIFIED WITH A SHELF LIFE. COS. PRODUCTS MARKED WITH A SELL BY DATE.	

#### **INSPECTION: GRP**

<b>Violation</b>			
Number	Citation Description	<u>cos</u>	<u>Observation</u>
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		PROCESSINGROOM. CUTTING BOARDS DISPLAYING DEEP SCORING AND STAINS.
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		STORE. CRATES AND CRATE STYLE PLATFORMS USED AS PERMANENT STRUCTURE FOR STORING VARIOUS FOOD ITEMS.
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		BACKROOM. RESTROOM DOOR NOT EQUIPPED WITH A SELF CLOSING MECHANISM.

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Pf



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Violation

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Number	Citation Description	<u>cos</u>	Observation
53	Physical facilities not maintained in good repair. 6-501.11		BACKROOM. HOLE ON RESTROOM WALL UNDER HANDSINK.
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		OUTSIDE. ACCUMULATION OF IDLE EQUIPMENT OBSTRUCTING EASY ACCESS AROUND BUILDING.

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.

(Signature of FDACS Representative)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

(Signature of Representative)

MR. MICHAEL DUCKWORTH, EMPLOYEE

Print Name and Title

FDACS 14205 Rev. 07/13