



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 9999-7182-1350-75
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520

Print Date: November 19, 2019

Food Entity Number: 04246
Food Entity Name: WACO FOOD STORE # 0002
Date of Visit: November 19, 2019
Food Entity Address: 2717 S Byron Butler Pkwy Perry, FL32348-6309
Food Entity Mailing Address: 2715 S Byron Butler Pkwy Perry, FL 32348-6309
Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: WARE OIL COMPANY

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On November 19, 2019, WACO FOOD STORE # 0002 was inspected by LEONEL GARCIA, a representative of the Florida Department of Agriculture and Consumer Services. Violations observed during the inspection must be corrected to be in compliance with Chapter 500, Florida Statutes, and Rule 5K-4, Florida Administrative Code. A Department inspector will check-back to ensure 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 Number</u>	<u>Compliance 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	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

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
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	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	OUT	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

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
33	OUT	Food Temperature Control: Approved thawing methods used
43	OUT	Proper Use of Utensils: Single-use/single-service articles: properly stored, and used
47	OUT	Utensils Equipment and Vending: Nonfood-contact surfaces clean
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices
50	OUT	Physical Facilities: Sewage and waste water properly disposed
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)



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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	<input checked="" type="checkbox"/>	BACKROOM. FRESH FISH STORED IN PLASTIC BIN LOCATED OVER BOXES OF JAVA COOLADA STORED ON SHELF OF WALK IN COOLER. COS. PRODUCT RELOCATED TO A SUITABLE STORAGE LOCATION.	P
19	Hot held potentially hazardous food (time/temperature control for safety food) not maintained at 135°F except as specified in the FDA Food Code. 3-501.16(A)(1) P	<input checked="" type="checkbox"/>	DELI. HOT RIBS AND SAUSAGE ON BUN ON DISPLAY IN HOT CASE RANGING FROM 113F TO 116F INTERNAL TEMP. COS. PRODUCT REHEATED TO 165F PLACE BACK IN HOT UNIT.	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
33	Potentially hazardous food (time/temperature control for safety food) not thawed as specified in FDA Food Code. 3-501.13	<input type="checkbox"/>	DELI. PACKAGES OF FROZEN POULTRY THAWING IN PREPSINK NOT IN A RUNNING BATH OF WATER.
43	Bulk milk container dispensing tube not cut on the diagonal or cut leaving more than one inch protruding from the chilled dispensing head. 4-502.13(B)	<input type="checkbox"/>	FOOD SERVICE. HOSES ON DAIRY DISPENSERS NOT CUT IN A DIAGONAL.
47	Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13	<input type="checkbox"/>	FOOD SERVICE. ACCUMULATION OF FOOD DEBRIS AND OLD DRY SPILLS ON SURFACE OF CAPPUCCINO MAKERS.
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/>	DELI. FAUCET OF PREPSINK LEAKS. DRAINLINE OF PREPSINK LEAKS.



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INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
50	Condensate drainage or other non-sewage liquids and rainwater not drained from point of discharge to disposal according to LAW. 5-403.12	<input type="checkbox"/>	BACKROOM. HEAVY ACCUMULATION OF ICE ON WALLS AND FLOOR OF WALK IN FREEZER.
50	Direct connection exists between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. 5-402.11	<input type="checkbox"/>	DELI. DRAINLINE OF PREPSINK NOT EQUIPPED WITH AN INDIRECT CONNECTION.CHECKBACK WILL BE CONDUCTED ON OR ABOUT 90DAYS FROM TODAY TO VERIFY COMPLIANCE.
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	<input type="checkbox"/>	OUTSIDE. WASTE DUMPSTER KEPT OPEN WHEN NOT IN USE.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/>	BACKROOM. HANDSINK IN MENROOM NOT SEALED TO WALL BEHIND UNIT.
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	<input type="checkbox"/>	STORE. DOORS AND DOOR HANDLES STAINED AND SOILED FOUND THROUGHOUT STORE.BACKROOM. ACCUMULATION OF OLD DRY SPILLS AND SOIL ON FLOOR AREA UNDER SHELVES INSIDE WALK IN COOLER.

COMMENTS

CHECKBACK WILL BE CONDUCTED ON OR ABOUT 90DAYS FROM TODAY TO VERIFY COMPLIANCE.



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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.

(Signature of FDACS Representative)

(Signature of Representative)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

MS. CHRISSY TOUCHTON, MANAGER

Print Name and Title

