



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520



Visit # 9999-7182-1369-03
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: January 09, 2020

Food Entity Number: 361746
Food Entity Name: PIC N SAV #654
Date of Visit: January 09, 2020
Food Entity Address: 739 E Base ST Madison, FL32340-2707
Food Entity Mailing Address: 120 Industrial DR Sikeston, MO 63801-5216
Food Entity Type/Description: 111/ Supermarket
Food Entity Owner: FOOD GIANT SUPERMARKETS INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On January 09, 2020, PIC N SAV #654 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 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	OUT	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	IN	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	N/O	Potentially Hazardous Food Time/Temperature: Proper reheating procedures for hot holding
18	IN	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	IN	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>
38	OUT	Prevention of Food Contamination: Personal cleanliness
42	OUT	Proper Use of Utensils: Utensils, equipment and linens: properly stored, dried, handled
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, 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
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

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

6	Food employee hands and the exposed portions of arms not kept clean. 2-301.11 P	<input checked="" type="checkbox"/> DELI. OBSERVED ACTIVE EMPLOYEES UNABLE TO DRY HANDS AFTER WASHING DUE TO LACK OF PAPER TOWELS. COS. BROUGHT TO THE ATTENTION OF MANAGEMENT AND EMPLOYEES CORRECTIONS MADE DURING VISIT.	P
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	<input type="checkbox"/> DELI. HANDSINK USED FOR MULTIPLE PURPOSES.	Pf
8	Handwashing sink or group of adjacent handwashing sinks not provided with either individual, disposable towels, continuous towel system, high velocity pressurized air at ambient temperature, or heated-air hand drying device. 6-301.12 Pf	<input checked="" type="checkbox"/> DELI. PAPER TOWELS NOT AVAILABLE AND OR PROVIDED IN DEPT. COS. DISPENSERS EQUIPPED WITH PAPER TOWELS DURING VISIT.	Pf
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"/> MEAT. COMMERCIALY PACKAGED RAW MEAT PRODUCTS DISPLAYED OVER READY TO EAT FOOD ITEMS IN REACH IN DISPLAY CASES. COS. PRODUCTS RELOCATED DURING VISIT.	P
13	Comminuted or otherwise non-intact meats stored or displayed above whole-muscle intact cuts of meat when not packaged in a manner that precludes the potential for cross-contamination. 3-302.11(A)(3) P	<input checked="" type="checkbox"/> MEAT. GROUNDED AND OR CUBED MEATS DISPLAYED OVER INTACT MUSCLE MEAT OF SAME SPECIES LOCATED IN REACH IN DISPLAY CASES. COS. PRODUCTS RELOCATED TO A SUITABLE STORAGE LOCATION.	P



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INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
38	Food employee not effectively restraining hair to prevent contact with exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. 2-402.11	<input checked="" type="checkbox"/>	DELI. NOT WEARING BEAR NET TO EFFECTIVELY RESTRAINT HAIR. COS. CORRECTION MADE DURING VISIT.
42	Cleaned equipment or utensils, laundered linens, not stored in a clean, dry location, exposed to splash, dust, or other contamination, at least 6 inches above the floor, or not stored in a self-draining position that allows air drying or not covered or inverted. 4-903.11(B)	<input type="checkbox"/>	DELI. SEEMINGLY CLEAN POTS PANS AND PLASTIC BUCKET STORED DIRECTLY ON FLOOR BY HANDSINK.
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	<input type="checkbox"/>	STORE. CUTTING BOARDS DISPLAYING DEEP SCORING FOUND IN MULTIPLE LOCATIONS.
47	Dust, dirt, food residue, and other debris accumulated on equipment nonfood-contact surfaces or food-contact surfaces of equipment and pans used for cooking are encrusted with grease deposits and other soil accumulations. 4-601.11(B)-(C)	<input type="checkbox"/>	DELI. ACCUMULATION OF OLD DRIED FOOD SPILLS ON SURFACE OF MICROWAVE.
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/>	PRODUCE. LEAK ON DRAINLINE OF WAREWASHSINK AND ICE MAKER DISCHARGE LINE.MEAT. HANDSINK FAUCET BROKEN AND OPERATING AS DESIGNED.
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"/>	MEAT. ACCUMULATION OF ICE ON FLOOR OF WALK IN FREEZER.
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"/>	DELI. ACCUMULATION OF SOIL AND GRIME ON FLOOR OF WALK IN FREEZER.OUTSIDE. ACCUMULATION OF SOIL AND GRIME ON PAVEMENT AROUND RECEIVING AREAS.



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Citation Description

COS Observation

53

Food preparation sinks, handwashing sinks or warewashing equipment used for cleaning maintenance tools, preparation or holding maintenance materials or disposal of mop water and similar liquid wastes. 6-501.15 Pf

☐ DELI. HANDSINK USED AS PREPSINK SIGNS OF GREASE AND SOIL ACCUMULATION AT BOTTOM OF UNIT AN DRAIN.

Pf

COMMENTS

CBD PRODUCTS NOT PRESENT AT THIS TIME.

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. NICOLE DAVIS, MANAGER

Print Name and Title

