



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 # 3442-0014-81  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Print Date: February 11, 2020

Food Entity Number: 346829  
Food Entity Name: MADDIE'S MARKET  
Date of Visit: February 11, 2020  
Food Entity Address: 815 1ST AVE STEINHATCHEE, FL32359  
Food Entity Mailing Address: 2715 S Byron Butler Pkwy Perry, FL 32348-6309  
Food Entity Type/Description: 112/ Grocery Store < 15,000 sq ft  
Food Entity Owner: WARE OIL COMPANY

Owner Code:

**INSPECTION SUMMARY - Re-Inspection Required**

On February 11, 2020, MADDIE'S MARKET was inspected by DAVID CANO, a representative of the Florida Department of Agriculture and Consumer Services. The following 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 return for a reinspection on or about February 25, 2020. The failure to correct the violations by this date may result in the imposition of the maximum penalties provide in Chapter 500 Florida Statutes, including an administrative fine and the suspension or revocation of your food permit. The reinspection visit is due to documented citations that pose a risk of foodborne illness.

**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	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	IN	Protection from Contamination: Food separated and protected



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

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
14	OUT	Protection from Contamination: Food-contact surfaces: cleaned and sanitized
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	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	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**

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
34	OUT	Food Temperature Control: Thermometers provided and accurate used
36	OUT	Prevention of Food Contamination: Insects, rodents, and animals not present
37	OUT	Prevention of Food Contamination: Contamination prevented during food preparation, storage & display -
41	OUT	Proper Use of Utensils: In-use utensils: properly stored -
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
46	OUT	Utensils Equipment and Vending: Warewashing facilities: installed, maintained, used; test strips -
49	OUT	Physical Facilities: Plumbing installed; proper backflow devices



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GOOD RETAIL PRACTICES

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
50	OUT	Physical Facilities: Sewage and waste water properly disposed
51	OUT	Physical Facilities: Toilet facilities: properly constructed, supplied, cleaned -
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean
54	OUT	Physical Facilities: Adequate ventilation and lighting; designated areas use -

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

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
8	Signs or posters notifying food employees to wash hands not provided at all handwashing sinks. 6-301.14	<input type="checkbox"/>	MEAT DEPARTMENT - NO HANDWASHING SIGN FOR HANDWASHING SINK IN PROCESSING ROOM. SIGNS WERE GIVEN TO MANAGEMENT.	
14	Equipment or utensils not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	MEAT DEPARTMENT - PROTEIN BUILDUP ON CLEANED CUBER BLADE IN PROCESSING ROOM. COS - CUBER BLADE WAS CLEANED AND SANITIZED. SUBWAY - STUCK ON RESIDUE ON CLEANED SCOOPS INSIDE OF UTENSIL DRAWER IN WAREWASHING AREA. COS - UTENSILS WERE REMOVED FROM DRAWER, CLEANED, AND SANITIZED.	Pf



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**INSPECTION: RISK BASED**

**Violation  
Number**

**Citation Description**

**COS Observation**

26

Chemical sanitizer or other chemical antimicrobials applied to food-contact surfaces do not meet the requirements specified in the Code of Federal Regulations. 7-204.11 P

☒ MEAT DEPARTMENT - QUATERNARY AMMONIA SANITIZER MIXED ON SITE IN SPRAY BOTTLE AND USED FOR FOOD CONTACT SURFACES IN MEAT PROCESSING AREA TESTED AT 500PPM. COS - SANITIZER WAS DILUTED AND VERIFIED AT 400PPM AS PRODUCT LABEL RECOMMENDS.

P

**INSPECTION: GRP**

**Violation  
Number**

**Citation Description**

**COS Observation**

34

Temperature measuring device sensor not located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit or in the coolest part of a hot food storage unit or equipment not provided with least one easily readable integral or permanently affixed temperature measuring device located to allow easy viewing. 4-204.112(A)-(D)

☐ RETAIL AREA - NO VISIBLE THERMOMETER FOR WALK IN MILK COOLER AND SEAFOOD FREEZER. BACKROOM AREA - NO VISIBLE THERMOMETER FOR THE THREE FRIDGIDAIRE FREEZERS ADJACENT TO MEAT PROCESSING ROOM.

34

Food temperature measuring device with a suitable small diameter probe not provided and readily accessible for assessing food temperatures as specified in the FDA Food Code. 4-302.12 Pf

☐ NO SUITABLE THIN PROBE STYLE THERMOMETER FOR TAKING THE INTERNAL TEMPERATURE OF TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS. INSPECTOR DISCUSSED REQUIREMENT WITH MANAGEMENT.

Pf



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**COS Observation**

- |    |  |   |
|----|--|---|
| 36 | Outer openings not protected by effective means against the entry of insects and rodents. 6-202.15   | <input type="checkbox"/> BACKROOM AREA - GAP EXPOSING DAYLIGHT BETWEEN AND AT BOTTOM OF REAR HALLWAY EXIT DOOR AND RECEIVING DOORS IN STOCKROOM.  |
| 37 | Food not stored in a clean, dry location, not at least 6" above the floor; or subjected to contamination. 3-305.11   | <input type="checkbox"/> SUBWAY - CASE OF MARINARA STORED DIRECTLY ON THE FLOOR INSIDE OF WALK IN COOLER. COS - MARINARA WAS RELOCATED TO SHELF. PRODUCE BACKROOM AREA - CASES OF PRODUCE STORED DIRECTLY ON THE FLOOR INSIDE OF PRODUCE WALK IN COOLER.  |
| 41 | In-use utensils not stored in food in the food with handles extending out of the food, clean, dry and protected from contamination, in continuously running water or water of at least 135° F. 3-304.12  | <input checked="" type="checkbox"/> SUBWAY - SERVING SPATULA WAS STORED WITH HANDLE TOUCHING TUNA SPREAD AT SERVICE COUNTER. COS - SPATULA WAS REPOSITIONED WITH HANDLE STICKING OUT OF FOOD.   |
| 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 checked="" type="checkbox"/> SUBWAY - CLEANED UTENSILS WERE STORED INSIDE OF DRAWER WITH OLD FOOD RESIDUE AND DEBRIS IN WAREWASHING AREA. COS - ALL UTENSILS AND THE DRAWER WERE CLEANED, AND SANITIZED. SHAKER CUPS WERE NOT STORED INVERTED ON DRAIN SHELF IN CLOSET BETWEEN WAREWASHING AREA AND SERVICE COUNTER AREA. COS - CUPS WERE STORED INVERTED. |



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**COS Observation**

45	Installed fixed equipment not easily moveable not spaced or not sealed or counter mounted equipment that is not easily moveable not installed elevated or not sealed. 4-402.11	<input type="checkbox"/> MEAT DEPARTMENT - WAREWASHING SINK IS NOT SEALED TO THE WALL IN THE PROCESSING ROOM.	
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	<input type="checkbox"/> MEAT DEPARTMENT - BEVERAGE CRATE IS USED TO LEVEL THE MEAT GRINDER IN THE PROCESSING ROOM.	
45	Nonfood-contact surfaces of equipment exposed to splash, spillage, or other food soiling or that require frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. 4-101.19	<input type="checkbox"/> MEAT DEPARTMENT - DECK FOR SLIDING TABLE OF BAND SAW HAS CORROSION IN PROCESSING ROOM.	
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)	<input type="checkbox"/> MEAT DEPARTMENT - FOOD CONTACT SURFACES OF WHEEL AND WHEEL HUB FOR BAND SAW HAVE SURFACE CORROSION IN THE PROCESSING ROOM.	
46	Sanitizer concentration test kits not available or not readily accessible. 4-302.14 Pf	<input checked="" type="checkbox"/> SUBWAY - NO CHLORINE TEST STRIPS AVAILABLE FOR CHLORINE SANITIZER USED FOR KNIFE WELL AT SUB PREP COUNTER. COS - INSPECTOR GAVE CHLORINE TEST STRIPS TO MANAGEMENT.	Pf
46	Warewashing equipment not cleaned before use or throughout day at frequency necessary to prevent recontamination of equipment and utensils or at least every 24 hours if used. 4-501.14	<input checked="" type="checkbox"/> SUBWAY - BUILDUP OF RESIDUE ON HANDLE OF SPRAYER NOZZLE AT WAREWASHING SINK. COS - HANDLE WAS CLEANED DURING INSPECTION.	



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COS Observation

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

☐ OUTSIDE AREA - NO BACKFLOW PREVENTION DEVICE FOR BOTH THREADED HOSE BIBBS ON EITHER SIDE OF MOP SINK BASIN.

49 Plumbing system not maintained in good repair. 5-205.15(B)

☐ SUBWAY - PINHOLE LEAK ON WATER SUPPLY FAUCET AT HANDWASHING SINK NEXT TO WAREWASHING SINK. OUTSIDE AREA - CONCRETE SEPTIC COVERS HAVE HEAVY CHIPPING NEXT TO A/C UNITS.

50 Sewage not conveyed to the point of disposal through an approved sanitary sewage system or another system constructed, maintained, and operated according to LAW. 5-402.13 P

☐ OUTSIDE GROUNDS - STANDING WASTEWATER WAS OBSERVED ON THE GROUND FROM THE SEPTIC TANK LOCATED ON THE NORTH SIDE OF THE BUILDING. INSPECTOR DISCUSSED IMPORTANCE OF VIOLATION WITH MANAGEMENT. NO WASTEWATER WAS OBSERVED INSIDE OF FOOD ESTABLISHMENT. PLEASE SEE COMMENTS.

P

51 Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17

☐ BACKROOM AREA - NO COVERED LID WASTE RECEPTACLE INSIDE OF WOMEN'S RESTROOM.

51 Plumbing fixtures including but not limited to handwashing sinks, toilets and urinals not cleaned as often as necessary to keep them clean. 6-501.18

☐ SUBWAY - MINERAL LIKE BUILDUP ON HANDWASHING SINK FAUCET IN SERVICE COUNTER AREA.



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COS Observation

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

☐ MEAT DEPARTMENT - MOLD-LIKE RESIDUE ON UNDERSIDE OF MEAT TRAY SHELVING, ON COOLING FAN SHROUD, AND ON WALL NEAR ENTRANCE TO WALK IN COOLER INSIDE OF PROCESSING ROOM. DELI AREA - ACCUMULATION OF GREASE AND DUST ON HOOD VENT. BUILDUP OF ICE ON THE FLOOR INSIDE OF WALK IN FREEZER. BACKROOM AREA - ENCRUSTED RESIDUE ON FLOOR UNDER MILK DISPLAY AND BUILDUP OF DUST ON COOLING UNITS AND ON CEILING IN FRONT OF COOLING UNITS INSIDE OF MILK WALK IN COOLER. BUILDUP OF DUST ON COOLING UNIT INSIDE OF PRODUCE WALK IN COOLER.

53

Physical facilities not maintained in good repair. 6-501.11

☐ MEAT DEPARTMENT - FLOOR IS DAMAGED AT ENTRANCE TO WALK IN COOLER IN MEAT PROCESSING ROOM. FLOOR SEAL IS WORN INSIDE OF PROCESSING ROOM AND WALK IN COOLER. BACKROOM AREA - WATER DAMAGED CEILING TILE IN CORNER OF STOCKROOM. CEILING COVERING IS MISSING EXPOSING INSULATION OVER ENTRANCE TO STOCKROOM.





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54

Dressing rooms, lockers, or other suitable facilities or areas not provided for the orderly storage of employee's clothing and other possessions or not designated when employees routinely change their clothes in the establishment. 6-305.11

☒ SUBWAY - EMPLOYEE PERSONAL BELONGINGS STORED ON SHELF OVER SINGLE USE FOOD TRAYS. COS - FOOD TRAYS WERE ADEQUATELY RELOCATED.

54

Lighting not shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, and linens, or unwrapped single-service and single-use articles. 6-202.11(A)

☐ MEAT DEPARTMENT - FLUORESCENT LIGHTS NOT SHIELDED OVER PROCESSING AREA.

**COMMENTS**

A re-inspection will be conducted on or about 14 days due to an Inspection Summary- Re-Inspection Required.

Person in charge stated and inspector verified that deli area is currently not in use and is only being used for storage of maintenance equipment only.

Hepatitis A and Norovirus guidance documents, dishwashing guidance document, and handwashing signs were given to management.

**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)

DAVID CANO, SANITATION AND SAFETY SPECIALIST

Print Name and Title