

FOOD SAFETY INSPECTION REPORT

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

Visit # 9999-7182-1393-86

Owner Code:

Chapter 500, Florida Statutes (850) 245-5520

Print Date: March 02, 2020

Food Entity Number: 341850

Food Entity Name: S & M FOOD MART Date of Visit: March 02, 2020

Food Entity Address: 1546 N Jefferson Hwy Monticello, FL32344-5577 Food Entity Mailing Address: 1546 N Jefferson Hwy Monticello, FL 32344-5577

Food Entity Type/Description: 124/ Convenience Store Significant FS AND/OR Packaged Ice

Food Entity Owner: MANASVI INC DBA S & M FOOD MART

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On March 02, 2020, S & M FOOD MART 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</u>	<u>Compliance</u>	
Number	<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	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	IN	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</u>	Compliance	
<u>Number</u>	<u>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	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

st strips -

VENDED WATER / VENDED ICE

<u>Violation</u>	<u>Compliance</u>	
Number	<u>Status</u>	Violation Description
213	OUT	Required Records Available/Provided



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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

<u>Violation</u> <u>Number</u>	Citation Description	COS Observation	
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	☐ BACKROOM. MULTIPLE CONTAINERS OF CLEANING AGENTS STORED OVER WAREWASH SINK AND SHELF LOCATED OVER WAREWASH SINK.	P

INSPECTION: GRP

Violation			
Number	Citation Description	cos	<u>Observation</u>
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		BACKROOM. ACCUMULATION OF HARD WATER STAINS AND SOIL ON SURFACE OF WAREWASH SINK.
47	Non food-contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues. 4-602.13		STORE. ACCUMULATION OF SOIL AND OLD DRY FOOD RESIDUE ON SURFACES OF ICE MAKER AND SODA FOUNTAIN.
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 not maintained in good repair. 6-501.11		STORE. DAMAGED AND STAINED CEILING TILES FOUND IN MULTIPLE LOCATIONS.BACKROOM. DAMAGED WALK IN COOLER CEILING AND WALLS.



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<u>Violation</u> <u>Number</u>	Citation Description	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	☐ BACKROOM. ACCUMULATI OF DUST AND SOIL ON SURFACES OF WALK IN CO REFRIGERATION UNIT AND CEILING.	OLER

INSPECTION: VENDED WATER/VENDED ICE

Number	<u>Citation Description</u>	COS Observation	
213	Records of all complaints received are not maintained or are not made available upon request. 5K-4.023(7) F.A.C.	STORE BAGGED ICE MICROBIOLOGICAL TEST RESULTS NOT AVAILABLE DURING VISIT.CHECKBACK WILL BE CONDUCTED ON OR ABOUT 30DAYS FROM TODAY TO VERIFY	JT

COMMENTS

ACKNOWLEDGMENT

I acknowledge receipt of a copy of this document, and I further acknowledge that I have verified the location and mailing address	ses
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)

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LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

MS. MARLENE ATENCIO, MANAGER

Print Name and Title

Violation