

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 9999-7182-1424-49 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Print Date: May 14, 2020

Food Entity Number: 320679

Food Entity Name: LOVE'S TRAVEL STOP # 0379

Date of Visit: May 14, 2020

Food Entity Address: 3204 SE County Road 255 Lee, FL32059-5250 Food Entity Mailing Address: PO Box 26210 Oklahoma City, OK 73126-0210

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

Food Entity Owner: LOVE'S TRAVEL STOPS & COUNTRY STORES INC (LOV) Owner Code: LOV

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On May 14, 2020, LOVE'S TRAVEL STOP # 0379 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 alternative method properly followed
8	IN	PREVENTING CONTAMINATION BY HANDS: 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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Violation	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	N/A	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooking time and temperatures
17	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper reheating procedures for hot holding
18	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooling time and temperatures
19	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper hot holding temperatures
20	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures
21	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper date marking and disposition
22	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Time as a public health control: procedures and records
23	N/A	CONSUMER ADVISORY: Consumer advisory provided for raw or undercooked foods
24	IN	EMPLOYEE HEALTH: Procedures for responding to vomiting and diarrheal events
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: Conformance with approved procedures
95	IN	SUPERVISION: Certified food protection manager

GOOD RETAIL PRACTICES

<u>Violation</u>	<u>Compliance</u>	
Number	<u>Status</u>	<u>Violation Description</u>
31	OUT	FOOD TEMPERATURE CONTROL: Proper cooling methods used; equipment for temperature control
42	OUT	PROPER USE OF UTENSILS: Utensils, equipment and linens: properly stored, dried, and handled
43	OUT	PROPER USE OF UTENSILS: Single-use/single-service articles: properly stored and used

VENDED WATER / VENDED ICE

<u>Violation</u>	<u>Compliance</u>	
<u>Number</u>	<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: GRP

Violation Number	Citation Description	cos	<u>Observation</u>
31	Cooling of time/temperature control for safety food not accomplished by effective methods based on the type of food being cooled. 3-501.15(A) Pf	X	RETAIL. INSTORE CUT AND PF PACKAGED FRUIT CUT STORED IN ICE BIN AVAILABLE FOR CUSTOMER SELF SERVICE NOT SURROUNDED BY SUFFICIENT ICE TO MAINTAINED PRODUCT COLD. COS. PRODUCT REMOVED FROM THIS FORM OF SALE DURING VISIT.
42	Cleaned and sanitized utensils handled, displayed or dispensed without protection from contamination of food- and lip-contact surfaces; or knives, forks or spoons that are not prewrapped are not presented so that only the handles are touched by employees or consumers. 4-904.11(A)-(B)		ARBYS. CLEANED UTENSILS HUNG FROM SIDE OF WIRED SHELF NEXT TO HANDSINK NOT PROTECTED FROM EXPOSURE TO CONTAMINATION. COS. UNITS RELOCATED TO A SUITABLE STORAGE LOCATION.
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)		SELF SERVICE AREA. HOSES OF DAIRY DISPENSERS NOT CUT IN A DIAGONAL ANGLE.

INSPECTION: VENDED WATER/VENDED ICE

<u>Violation</u>
<u>Number</u> <u>Citation Description</u> <u>COS</u> <u>Observation</u>



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INSPECTION: VENDED WATER/VENDED ICE

Violation Number	Citation Description	COS Observation	
213	Microbial analysis of finished product by an approved laboratory not obtained within the required time period. 5K-4.023(8) F.A.C.	MANAGEMENT HAS NOT ENSURE FINISHED STORE BAGGED ICE NOT BEING MICROBIOLOGICAL TESTED EVERY 3 MONTHS AS REQUIRED. NO TEST RESULT AVAILABLE FOR 2020 CALENDAR YEAR. CHECKBACK WILL BE CONDUCTED ON OR ABOUT 30DAYS FROM TODAY TO VERY COMPLIANCE.	

COMMENTS

Consultation visit with food establishment management.

CHECKBACK WILL BE CONDUCTED ON OR ABOUT 30DAYS FROM TODAY TO VERY COMPLIANCE OF MICRO TEST.

ACKNOWLEDGMENT

I acknowledge receipt of a copy of this document,	and I further	acknowledge that I	have verified the	location and mailir	ıg addresses
on the first page of this document are correct, or I	have written	the correct informat	ion on the first pa	ge of this docume	nt.

#200		
(Signature of FDACS Representative)	(Signature of Representative)	
LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST	MR. KENNY BAKER, MANAGER	
	Print Name and Title	