



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 9999-7182-1440-81
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: June 17, 2020

Food Entity Number: 16008
Food Entity Name: CLOVER FARM GROCERY
Date of Visit: June 17, 2020
Food Entity Address: 1010 E US 90 Madison, FL32340-3080
Food Entity Mailing Address: 1010 E US 90 Madison, FL 32340-3080
Food Entity Type/Description: 112/ Grocery Store < 15,000 sq ft
Food Entity Owner: CLOVER FARM GROCERY

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On June 17, 2020, CLOVER FARM GROCERY 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	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	OUT	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	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	N/A	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooking time and temperatures
17	N/A	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	N/A	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper hot holding temperatures
20	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures
21	N/A	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper date marking and disposition
22	N/A	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	OUT	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 Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
36	OUT	PREVENTION OF FOOD CONTAMINATION: Insects, rodents, and animals not present
42	OUT	PROPER USE OF UTENSILS: Utensils, equipment and linens: properly stored, dried, and handled
45	OUT	UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices
51	OUT	PHYSICAL FACILITIES: Toilet facilities: properly constructed, supplied, and cleaned
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean



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INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
36	Outer opening not protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors. Windows or doors kept open for ventilation or other purposes not protected against the entry of insects and rodents by 16 mesh to 1 inch screens; properly designed and installed air curtains to control flying insects; or other effective means. 6-202.15	<input type="checkbox"/>	MEAT. OPEN GAP AT BOTTOM OF WALK IN COOLER DOOR LEADING TO THE OUTSIDE.
42	Soiled linens not kept in clean, nonabsorbent receptacles or clean, washable laundry bags or not stored and transported to prevent contamination of food, clean equipment, clean utensils, or single-service and single-use articles. 4-803.11	<input type="checkbox"/>	PRODUCE. WET AND SOILED LINEN STORED IN PREP SINK.
45	Surfaces that are subject to scratching or scoring not resurfaced or discarded when they can no longer be effectively cleaned and sanitized. 4-501.12	<input type="checkbox"/>	STORE. CUTTING BOARDS HEAVILY SCORED AND STAINED.
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/>	MEAT. DRAINLINE OF WAREWASH SINK LEAKS AND NOT DESIGNED TO MEET CODE.
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17	<input type="checkbox"/>	BACKROOM. UNISEX RESTROOM NOT EQUIPPED WITH A COVERED WASTE BASKET.
53	Physical facilities not cleaned as often as necessary to keep them clean, or cleaning not done during periods when the least amount of food is exposed such as after closing. 6-501.12	<input type="checkbox"/>	STORE. ACCUMULATION OF SOIL AND STAINS ON SURFACES OF DOORS AND DOOR HANDLES.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/>	STORE. DAMAGED FLOOR WALLS DOORS AND DOORWAYS FOUND IN MULTIPLE LOCATIONS.



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COMMENTS

Consultation visit with food establishment 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)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

(Signature of Representative)

MR. MIKE DOWDY, MANAGER

Print Name and Title

