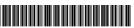


Florida Department of Agriculture and Consumer Services Division of Food Safety

## FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520



Visit # 9999-7182-1440-81 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

NICOLE "NIKKI" FRIED COMMISSIONER

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

<b>Violation</b>	<b>Compliance</b>	
<u>Number</u>	<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	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</u> <u>Number</u>	<u>Compliance</u> <u>Status</u>	Violation Description
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**

Violation	<u>Compliance</u>	
Number	<u>Status</u>	Violation Description
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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Food Entity Owner:	CLOVER FARM GROCERY	Owner Code:
	OBSERVATIONS AND CORRECTIVE ACTIONS	

COS = Corrected on Site

P = Priority Citation

(Directly Associated with Foodborne Illnesses)

Pf = Priority Foundation Citation

(Supports or Leads to a Priority Citation)

INSPECTION: RISK BASED

**INSPECTION: GRP** 

#### <u>Violation</u> <u>Number</u> <u>Citation Description</u>

- 8 Handwashing sink or group of 2 adjacent handwashing sinks not provided with hand cleaning liquid, powder, or bar soap. Handwashing sink or group of adjacent handwashing sinks not provided with: individual, disposable towels; continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. 6-301.11 and 6-301.12 Pf
  - 13 Raw animal food not separated during storage, preparation, holding or display from ready-to-eat raw animal food, other raw ready-to-eat food, cooked ready-to-eat food, or fruits and vegetables before they are washed. 3-302.11(A)(1) P

COS Observation

PRODUCE. HANDSINK NOT EQUIPPED WITH HANDSOAP.

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Ρ

- MEAT. COMMERCIALLY PACKAGED RAW MEATS STORED DISPLAYED OVER COMMERCIALLY PACKAGED READY TO EAT FOOD ITEMS. COS. PRODUCTS RELOCATED TO A SUITABLE STORAGE LOCATION.MEAT. PACKAGED MEATS WITH DIFFERENT COOKING TEMPERATURES NOT SEPERATED FROM EACH OTHER.
- PRODUCE. BOTTLE OF 409 STORED ON PREP TABLE OF PROCESSING ROOM. COS.
  ITEM RELOCATED TO A SUITABLE STORAGE LOCATION.

26 Poisonous or toxic materials not stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic material by spacing or partitioning, or locating the poisonous or toxic material in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. 7-201.11 P



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16008 CLOVER FARM GROCERY June 17, 2020 1010 E US 90 Madison, FL32340-3080 : 1010 E US 90 Madison, FL 32340-3080 n: 112/ Grocery Store < 15,000 sq ft CLOVER FARM GROCERY INSPECTION: GRP

Owner Code:

<u>Violation</u> Number	Citation Description
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
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
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
49	Plumbing system not maintained in good repair. 5-205.15(B)
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17
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
53	Physical facilities not maintained in good repair. 6-501.11

#### COS Observation

- MEAT. OPEN GAP AT BOTTOM OF WALK IN COOLER DOOR LEADING TO THE OUTSIDE.
- □ PRODUCE. WET AND SOILED LINEN STORED IN PREP SINK.
- □ STORE. CUTTING BOARDS HEAVILY SCORED AND STAINED.
- MEAT. DRAINLINE OF WAREWASH SINK LEAKS AND NOT DESIGNED TO MEET CODE.
- BACKROOM. UNISEX RESTROOM NOT EQUIPPED WITH A COVERED WASTE BASKET.
- STORE. ACCUMULATION OF SOIL AND STAINS ON SURFACES OF DOORS AND DOOR HANDLES.
- STORE. DAMAGED FLOOR WALLS DOORS AND DOORWAYS FOUND IN MULTIPLE LOCATIONS.



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# ACKNOWLEDGMENT

COMMENTS

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.

t/do

(Signature of FDACS Representative)

LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST

Consultation visit with food establishment management.

(Signature of Representative)

MR. MIKE DOWDY, MANAGER

Print Name and Title

FDACS 14205 Rev. 07/13