



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3442-0019-33
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 01, 2020

Food Entity Number: 279975
Food Entity Name: DOLLAR GENERAL # 9065
Date of Visit: June 01, 2020
Food Entity Address: 1209 Highway 51 NE Steinhatchee, FL32359-2607
Food Entity Mailing Address: 100 Mission Ridge Goodlettsville, TN 37072-2171
Food Entity Type/Description: 152/ Minor Outlet with Perishables
Food Entity Owner: DOLGENCORP LLC (GN\$)

Owner Code: GN\$

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On June 01, 2020, DOLLAR GENERAL # 9065 was inspected by DAVID CANO, 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 Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
1	IN	SUPERVISION: Person in charge present, demonstrates knowledge, and performs duties
2	N/A	EMPLOYEE HEALTH: Management, food employee and conditional employee; knowledge, responsibilities and reporting
3	N/A	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	N/A	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	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
14	N/A	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	N/O	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	N/A	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>
34	OUT	FOOD TEMPERATURE CONTROL: Thermometers provided and accurate
45	OUT	UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
47	OUT	UTENSILS, EQUIPMENT AND VENDING: Nonfood-contact surfaces clean
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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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	Sign or poster notifying food employees to wash their hands not provided at all handwashing sinks used by food employees, or handwashing signage not clearly visible to food employees. 6-301.14		<input type="checkbox"/> BACKROOM AREA - NO HANDWASHING SIGNS IN CUSTOMER AND EMPLOYEE RESTROOMS. INSPECTOR GAVE SIGNS TO MANAGER.	
8	Handwashing sink not equipped to provide hot water at a temperature of at least 100°F through a mixing valve or combination faucet. 5-202.12(A) Pf		<input type="checkbox"/> BACKROOM AREA - NO HOT WATER AVAILABLE AT THE HANDWASHING SINKS IN BOTH RESTROOMS. OWNER HAS 30 DAYS TO MAKE CORRECTIONS. PLEASE SEE COMMENTS.	Pf
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		<input checked="" type="checkbox"/> BACKROOM AREA - NO MEANS FOR DRYING HANDS IN CUSTOMER RESTROOM. COS - PAPER TOWELS WERE PROVIDED.	Pf
26	Poisonous or toxic materials for retail sale not stored or displayed to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning, or locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. 7-301.11 P		<input checked="" type="checkbox"/> RETAIL AREA - RETAIL CLEANERS STORED OVER SINGLE USE PLATES ON DISPLAY SHELF. COS - PLATES WERE ADEQUATELY RELOCATED.	P

INSPECTION: GRP



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Violation Number

Citation Description

COS Observation

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS Observation</u>	
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; cold or hot holding equipment used for time/temperature control for safety food not equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the temperature display; or temperature measuring device not designed to be easily readable. 4-204.112(A), (B) and (D)	<input type="checkbox"/> RETAIL AREA - NO TEMPERATURE MEASURING DEVICE FOR THE PIZZA FREEZERS, ICE CREAM FREEZER, AND MILK COOLERS.	
34	Food temperature measuring device not provided or not readily accessible for use in ensuring food temperatures are attained and maintained; or food temperature measuring device with a suitable small-diameter probe not provided or not readily accessible to accurately measure the temperature in thin foods. 4-302.12 Pf	<input type="checkbox"/> NO SUITABLE THIN PROBE STYLE THERMOMETER FOR TAKING THE INTERNAL TEMPERATURE OF TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS. INSPECTOR DISCUSSED REQUIREMENT WITH MANAGER.	Pf
45	Equipment that is fixed because it is not easily moveable not installed with space to allow access for cleaning along the sides, behind or above the equipment; with no more than one thirty-second inch of space from adjoining equipment, walls, or ceiling; or sealed to adjoining equipment or walls when the equipment is exposed to spillage or seepage. Counter-mounted equipment that is not easily moveable not installed to allow cleaning of the equipment or areas underneath or around the equipment by being sealed. 4-402.11	<input type="checkbox"/> BACKROOM AREA - MOP SINK IS NOT SEALED TO THE WALL. HANDWASHING SINK IS NOT SEALED TO THE WALL IN THE EMPLOYEE RESTROOM.	
47	Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13	<input type="checkbox"/> BACKROOM AREA - SOIL IN WATER FOUNTAIN BASIN NEXT TO RESTROOMS.	



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COS Observation

49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/> BACKROOM AREA - WATER LEAKS FROM THE SWIVEL MOUNT SECTION OF THE MOP SINK FAUCET.
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17	<input type="checkbox"/> BACKROOM AREA - NO COVERED LID WASTE RECEPTACLE IN THE UNISEX CUSTOMER RESTROOM.
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"/> RETAIL AREA - ACCUMULATION OF COB WEBS ON OVER HEAD LIGHTING FIXTURES NEAR FRONT OF STORE. BACKROOM AREA - ACCUMULATION OF COBWEBS ON CEILING FIXTURES IN THE STOCKROOM.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/> RETAIL AREA - MULTIPLE FLOOR TILES ARE MISSING AND THERE ARE MULTIPLE CEILING TILES WITH WATER DAMAGE.

COMMENTS

Check-Back inspection will occur on or around 30 days. Failure to provide hot water in 30 days will result in an inspection summary of Re-Inspection Required.

Consultation visit with food establishment management and Routine Inspection completed.

A copy of the minimum construction standards document was provided.



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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)

DAVID CANO, SANITATION AND SAFETY SPECIALIST

(Signature of Representative)

JAMIE MELANSON, STORE MANAGER

Print Name and Title