

Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 9999-7182-1481-50 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Print Date: September 10, 2020

Food Entity Number: 364626

Food Entity Name: AC FOOD MART
Date of Visit: September 10, 2020

Food Entity Address: 13689 W US 90 Greenville, FL32331-4301 Food Entity Mailing Address: 13689 W US 90 Greenville, FL 32331-4301

Food Entity Type/Description: 123/ Convenience Store Limited FS

Food Entity Owner: VIKASSINH LLC Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On September 10, 2020, AC FOOD MART 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

Compliance	
<u>Status</u>	<u>Violation Description</u>
IN	SUPERVISION: Person in charge present, demonstrates knowledge, and performs duties
IN	EMPLOYEE HEALTH: Management, food employee and conditional employee; knowledge, responsibilities and reporting
IN	EMPLOYEE HEALTH: Proper use of restriction and exclusion
IN	GOOD HYGIENIC PRACTICES: Proper eating, tasting, drinking, or tobacco use
IN	GOOD HYGIENIC PRACTICES: No discharge from eyes, nose, and mouth
IN	PREVENTING CONTAMINATION BY HANDS: Hands clean and properly washed
IN	PREVENTING CONTAMINATION BY HANDS: No bare hand contact with ready-to-eat foods or approved alternative method properly followed
IN	PREVENTING CONTAMINATION BY HANDS: Handwashing sinks properly supplied and accessible
IN	APPROVED SOURCE: Food obtained from approved source
N/O	APPROVED SOURCE: Food received at proper temperature
IN	APPROVED SOURCE: Food in good condition, safe and unadulterated
N/A	APPROVED SOURCE: Required records available: shellstock tags, parasite destruction
IN	PROTECTION FROM CONTAMINATION: Food separated and protected
OUT	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized
	Status IN

FDACS 14205 Rev. 07/13



Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 9999-7182-1481-50 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Print Date: September 10, 2020

Food Entity Number: 364626

Food Entity Name: AC FOOD MART
Date of Visit: September 10, 2020

Food Entity Address: 13689 W US 90 Greenville, FL32331-4301 Food Entity Mailing Address: 13689 W US 90 Greenville, FL 32331-4301

Food Entity Type/Description: 123/ Convenience Store Limited FS

Food Entity Owner: VIKASSINH LLC Owner Code:

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Violation	Compliance	
<u>Number</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	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	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>	Compliance	
<u>Number</u>	<u>Status</u>	Violation Description
41	OUT	PROPER USE OF UTENSILS: In-use utensils properly stored
51	OUT	PHYSICAL FACILITIES: Toilet facilities: properly constructed, supplied, and cleaned

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

FDACS 14205 Rev. 07/13



COMMISSIONER

Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 9999-7182-1481-50 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Print Date: September 10, 2020

Food Entity Number: 364626

Food Entity Name: AC FOOD MART
Date of Visit: September 10, 2020

Food Entity Address: 13689 W US 90 Greenville, FL32331-4301 Food Entity Mailing Address: 13689 W US 90 Greenville, FL 32331-4301

Food Entity Type/Description: 123/ Convenience Store Limited FS

Food Entity Owner: VIKASSINH LLC Owner Code:

INSPECTION: RISK BASED

Violation Number	Citation Description	cos	S Observation	
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	X	FOOD SERVICE AREA. ACCUMULATION OF SOIL AND OLD FOOD BUILD UP ON SURFACES OF TONGS USED FOR DISPENSING PICKLED FOOD ITEMS. COS. UNITS REMOVED WASHED AND SANITIZED DURING VISIT.	Pf

INSPECTION: GRP

<u>'iolation</u> Number	Citation Description	cos	Observation
41	During pauses in food preparation or dispensing, utensil not stored on a clean portion of the food preparation table or cooking equipment; in running water of sufficient velocity to flush particles to the drain when used with moist foods; in a clean, protected location when used only with food that is not time/temperature control for safety food; or in a container of water maintained at 135°F or greater. 3-304.12(C)-(F)	X	FOOD SERVICE AREA. TONGS FOR DISPENSING PICKLED ITEMS STORED IN SANITIZED WATER SOLUTION. COS. CONTAINER HOLDING FLUID REMOVED AND UTENSILS MADE AVAILABLE FROM DRY STORAGE.
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17		BACKROOM. UNISEX RESTROOM NOT EQUIPPED WITH A COVERED WASTE BASKET.
51	Toilet room located inside the food establishment not completely enclosed or not provided with a tight-fitting self-closing door. 6-202.14		BACKROOM. RESTROOM DOOR NOT EQUIPPED WITH A SELF CLOSING MECHANISM.



Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 9999-7182-1481-50

Visit # 9999-7182-1481-50 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Print Date: September 10, 2020

Food Entity Number: 364626

Food Entity Name: AC FOOD MART
Date of Visit: September 10, 2020

Food Entity Address: 13689 W US 90 Greenville, FL32331-4301 Food Entity Mailing Address: 13689 W US 90 Greenville, FL 32331-4301

Food Entity Type/Description: 123/ Convenience Store Limited FS

Food Entity Owner: VIKASSINH LLC

Owner Code:

COMMENTS

Due to COVID-19, today's summarized inspection was conducted using risk-based methodology focusing on food safety parameters that are directly associated with sanitation and public health

Consultation visit with food establishment management.

ACKNOWLEDGMENT

\(\text{OI}\)	TO WEED CIMENT
I acknowledge receipt of a copy of this document, and I further act on the first page of this document are correct, or I have written the	cknowledge that I have verified the location and mailing addresses e correct information on the first page of this document.
(Signature of FDACS Representative)	(Signature of Representative)
LEONEL GARCIA, SANITATION AND SAFETY SPECIALIST	MR. CHANDUJI THAKOR, MANAGER
	Print Name and Title