

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 9999-7182-1491-03 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Print Date: September 29, 2020

Food Entity Number: 13928

Food Entity Name: WINN DIXIE # 0104
Date of Visit: September 29, 2020

Food Entity Address: 2057 S BYRON BUTLER PKWY PERRY, FL32348-5599

Food Entity Mailing Address: PO Box 2209 Jacksonville, FL 32203-2209

Food Entity Type/Description: 111/ Supermarket

Food Entity Owner: WINN DIXIE STORES INC (WD1) Owner Code: WD1

INSPECTION SUMMARY - Met Inspection Requirements

On September 29, 2020, WINN DIXIE # 0104 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

Violation	Compliance	
Number	<u>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	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/O	APPROVED SOURCE: Required records available: shellstock tags, parasite destruction
13	OUT	PROTECTION FROM CONTAMINATION: Food separated and protected
14	OUT	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized

FDACS 14205 Rev. 07/13



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Violation	Compliance	
Number	<u>Status</u>	Violation Description
15	IN	PROTECTION FROM CONTAMINATION: Proper disposition of returned, previously served, reconditioned, and unsafe food
16	IN	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	OUT	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	N/A	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Time as a public health control: procedures and records
23	IN	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

violation	Compliance	
<u>Number</u>	<u>Status</u>	Violation Description
45	OUT	UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly
		designed, constructed, and used
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean

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

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INSPECTION: RISK BASED

Violation Number	Citation Description	cos	Observation	
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	X	MEAT. COMMERCIALLY PROCESS READY TO EAT FOOD ITEMS STORED NEXT TO AND OR UNDER RAW MEAT PRODUCTS FOUND IN MULTIPLE REFRIGERATED DISPLAY CASES. COS. PRODUCTS RELOCATED AND OR SEPARATED WITH PROPER DIVIDER.	Р
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	X	MEAT. OBSERVED FOOD PARTICLES AND FOOD RESIDUE ON FOOD CONTACT SURFACES OF MEAT CUBER AIR DRYING ON DRAINBOARD OF WAREWASH SINK. COS. UNIT WASHED RINSE AND SANITIZED DURING VISIT.	Pf
19	Hot held time/temperature control for safety food not maintained at 135°F or above, or roast cooked or reheated to a temperature and for a time specified for cooking roast in the Food Code not hot held at 130°F or above. 3-501.16(A)(1) P	X	DELI. MULTIPLE PERISHABLE FOOD ITEMS DISPLAYED IN HOT CASE RANGING FROM 119F TO 127F INTERNAL TEMPERATURE. COS. FOOD ITEMS REHEATED CHECKED AND PLACE BACK IN HOT CASE.	Р

INSPECTION: GRP

<u>Number</u>	<u>Citation Description</u>	cos	<u>Observation</u>
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		PRODUCE. OBSERVED DEEP SCORING AND HEAVY STAINS ON SURFACES OF PRO-
			CUTTING BOARDS.

Violation



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Violation Number	Citation Description	cos	Observation
53	Physical facilities not maintained in good repair. 6-501.11		DELI. HOT CASE NOT WORKING AS DESIGNED HEATING ELEMENTS AND DIAL SETTING NOT WORKING IN CONJUNCTION.

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

I acknowledge receipt of a copy of this document, and I further acknowled on the first page of this document are correct, or I have written the corre	
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(Signature of FDACS Representative)	(Signature of Representative)
EONEL GARCIA, SANITATION AND SAFETY SPECIALIST	MR. DERRICK CATALINI, MANAGER

Print Name and Title