



NICOLE "NIKKI" FRIED  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety

**FOOD SAFETY INSPECTION REPORT**

Chapter 500, Florida Statutes  
(850) 245-5520



Visit # 3966-0001-40  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Print Date: November 05, 2020

Food Entity Number: 369525  
Food Entity Name: L B FEED AND COUNTRY MEAT  
Date of Visit: November 05, 2020  
Food Entity Address: 118 SE Bennett ST Madison, FL 32340-2667  
Food Entity Mailing Address: 118 SE Bennett ST Madison, FL 32340-2667  
Food Entity Type/Description: 152/Minor Outlet with Perishables  
Food Entity Owner: LEO MOBLEY

Owner Code:

**INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection**

On November 05, 2020, L B FEED AND COUNTRY MEAT was inspected by YOLANDA SYLVE, 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	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	IN	PREVENTING CONTAMINATION BY HANDS: Handwashing sinks properly supplied and accessible
9	OUT	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	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	OUT	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
37	OUT	PREVENTION OF FOOD CONTAMINATION: Contamination prevented during food preparation, storage and display
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**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u> <u>Observation</u>
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**INSPECTION: RISK BASED**

**Violation  
Number**

**Citation Description**

**COS Observation**

9

Packaged food not labeled from the source as specified in law, including 21 CFR 101, 9 CFR 317, and 9 CFR 381. 3-201.11(C) Pf

☐ RETAIL: HEAD HOG CHEESE, SMOKED HAM HOCK AND SAUSAGE PATTIES ARE MISSING INGREDIENTS STATEMENTS. PACKAGES OF HEAD HOG CHEESE WERE LABELED WITH INGREDIENT STATEMENT LABEL, PACKAGES OF SMOKED HAM HOCKS AND SAUSAGES PATTIES WERE REMOVED FROM RETAIL AREA BACK TO BACK STOCK FREEZER UNTIL LABELS ARE OBTAINED.

Pf

95

Establishment does not have a certified food protection manager who has passed a test through a recognized accredited program. 5K-4.021(1), F.A.C.

☐ RETAIL: FOOD ESTABLISHMENT HAS NO CERTIFIED FOOD PROTECTION MANGER. SEE COMMENTS.

**INSPECTION: GRP**

**Violation  
Number**

**Citation Description**

**COS Observation**

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

☐ RETAIL: NO THERMOMETER AVAILABLE DURING THIS INSPECTION, TO CHECK PERISHABLE FOODS TEMPERATURE. AMBIENT REACH IN COOLERS TEMPERATURES 40, 38 DEGREES F.

Pf

37

Food not stored at least 6 inches above the floor; in a clean, dry location; or food stored where it is exposed to splash, dust or other contamination. 3-305.11

☐ BACK STOCK AREA: BOXES OF NON PERUSABLE FOOD STORED ON FLOOR.

51

Toilet room located inside the food establishment not completely enclosed or not provided with a tight-fitting self-closing door. 6-202.14

☐ BACK AREA: RESTROOM DOOR NOT EQUIP WITH SELF CLOSING DEVICE.

**NOTICE OF OUTSTANDING FEES DUE**

Current Permit Year: 2021 \$310.00

**BALANCE DUE: \$310.00**

DUE BY: Upon Receipt



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**COMMENTS**

Food Establishment was not selling any CBD/HEMP products during this inspection.

Certified Food Protection Manager handout provided.

**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)

YOLANDA SYLVE, ENVIRONMENTAL SPECIALIST II

(Signature of Representative)

KAY CORDLE, MANAGER

Print Name and Title

