

Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Print Date: January 25, 2021

Visit # 3993-0000-26 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

NICOLE "NIKKI" FRIED COMMISSIONER

Food Entity Number: Food Entity Name: Date of Visit: Food Entity Address: Food Entity Mailing Address: Food Entity Type/Descriptio Food Entity Owner: 102134 FAST TRACK # 0428 January 25, 2021 3907 SW State Road 14 Madison, FL 32340-4475 3715 NW 97th Blvd Suite A Gainesville, FL 32606-7373 124/Convenience Store Significant FS AND/OR Packaged Ice LAND O'SUN MANAGEMENT CORP (LOS)

Owner Code: LOS

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed - Abridged Inspection

On January 25, 2021, FAST TRACK # 0428 was inspected by YOLANDA SYLVE, 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

Violation	Compliance				
<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	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			



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COMMISSIONER

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Violation	<u>Compliance</u>					
<u>Number</u>	<u>Status</u>	Violation Description				
14	IN	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized				
15	IN	PROTECTION FROM CONTAMINATION: Proper disposition of returned, previously served, reconditioned, and unsafe food				
16	N/O	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	N/O	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooling time and temperatures				
19	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper hot holding temperatures				
20	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures				
21	OUT	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>				
<u>Number</u>	<u>Status</u>	Violation Description			
35	OUT	FOOD IDENTIFICATION: Food properly labeled; original container			
37	OUT	PREVENTION OF FOOD CONTAMINATION: Contamination prevented during food preparation, storage and display			
43	OUT	PROPER USE OF UTENSILS: Single-use/single-service articles: properly stored and used			
47	OUT	UTENSILS, EQUIPMENT AND VENDING: Nonfood-contact surfaces clean			
51	OUT	PHYSICAL FACILITIES: Toilet facilities: properly constructed, supplied, and cleaned			
52	OUT	PHYSICAL FACILITIES: Garbage and refuse properly disposed; facilities maintained			

VENDED WATER / VENDED ICE

Violation	<u>Compliance</u>	
<u>Number</u>	<u>Status</u>	Violation Description
213	OUT	Required Records Available/Provided

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)



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Chapter 500, Florida Statutes (850) 245-5520

Print Date: January 25, 2021 INSPECTION: RISK BASED



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<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
 - 21 Ready-to-eat time/temperature control for safety food that requires date marking not discarded when it exceeds the 7-day limit, except time that the product is frozen, or does not bear a date mark and the correct date mark cannot be determined. 3-501.18 P
 - 21 Refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant not clearly marked, when opened onsite and held for more than 24 hours, to indicate the date or day by which the food shall be consumed, sold, or discarded when held at 41°F or less for a maximum of 7 days; or the day the original container is opened onsite not counted as day 1. 3-501.17(B) Pf
 - 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

COS Observation

- ARBY'S NO PAPER TOWELS AT THE HAND SINK. COS - PAPER TOWELS WERE PROVIDED DURING THE INSPECTION.
- FAST TRACK RETAIL AREA -COFFEE CREAMER DISPENSER OF FRENCH VANILLA AND HALF AND HALF WAS NOT DATE MARKED AND NO ASSURED DATE OF OPENING PACKAGE. COS - CREAMER WAS VOLUNTARILY DISCARDED DURING THE INSPECTION.
- FAST TRACK RETAIL AREA -COFFEE CREAMER DISPENSER OF FRENCH VANILLA AND HALF AND HALF WAS NOT DATE MARKED AND NO ASSURED DATE OF OPENING PACKAGE. COS - CREAMER WAS VOLUNTARILY DISCARDED DURING THE INSPECTION.
- ARBY'S OUTSIDE STORAGE -PACKAGES OF QUAT SANITIZER STORED ABOVE SINGLE USE CONTAINERS. COS - SINGLE USE ITEMS WERE REMOVED DURING THE INSPECTION.

INSPECTION: GRP

Violation Number

Citation Description

COS Observation

Pf

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Violation

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Number Citation Description

- Food packaged on site not labeled with: the common name of the food or an adequate descriptive identity statement; if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight; an accurate declaration of the net quantity of contents; the name and place of business of the manufacturer, packer, or distributor; or nutritional labeling as specified in 21 CFR 101 and 9 CFR 317 Subpart B. 3-602.11(B)(1)-(4) and (6)
- 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
- 43 Single-service or single-use articles not kept in the original protective package or not stored by using other means that afford protection from contamination until used. 4-903.11(C)
- 47 Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13
- 51 Plumbing fixtures including but not limited to handwashing sinks, toilets and urinals not cleaned as often as necessary to keep them clean. 6-501.18
- 52 Outdoor storage surface for refuse, recyclables, and returnables not constructed of nonabsorbent material such as concrete or asphalt or is not smooth, durable, and sloped to drain. 5-501.11

COS Observation

- FAST TRACK RETAIL AREA -SELF SERVICE DONUT DISPLAY CASE DID NOT HAVE THE APPROPRIATE LABELING (INGREDIENT STATEMENT AND NAME). COS - INGREDIENT STATEMENT AND NAME OF PRODUCT WAS PLACED ON **DISPLAY CASE DURING THE** INSPECTION.IN HOUSE PRE PACK COOKIES DID NOT HAVE THE APPROPRIATE LABELING (MANUFACTURER NAME AND ADDRESS, INGREDIENT STATEMENT AND NET WEIGHT AND CONTENT SOURCE)
- FAST TRACK BACK ROOM AREA -TWO BOXES OF OKF COCONUT DRINKS WERE STORED DIRECTLY ON THE FLOOR IN THE WALK IN COOLER.
- ARBY'S BACK AREA SOME SINGLE SERVICE CUPS WERE NOT IN THEIR ORIGINAL PROTECTIVE PACKAGING.
- ARBY'S BACK AREA -TABLE SCALE AND TABLE WITH FOOD RESIDUE BUILDUP AND DEBRIS. COS - SCALE AND TABLE WERE CLEANED DURING THE INSPECTION.ARBY'S RETAIL AREA - CABINETS UNDERNEATH THE SODA MACHINE HAD GRIME AND FOOD BUILDUP INSIDE.
- ARBY'S BACK ROOM AREA -HAND SINK WAS NOT CLEAN.
- OUTSIDE GROUNDS -DUMPSTERS WERE STATIONED ON GRASS.



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Violation

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<u>Number</u>	Citation Description	<u>cos</u>	COS Observation		
52	Receptacles and waste handling units for refuse, recyclables, and returnables not kept covered with tight-fitting lids or doors when located outdoors; or indoor receptacles that contain food not kept covered when not in continuous use or after they are filled. 5-501.113		OUTSIDE GROUNDS - DUMPSTER WAS OBSERVED WITH LID OPENED WHEN NOT IN USE.		
	INSPECTION: VENDED WA	ATER/VENDED ICE			
<u>Violation</u> <u>Number</u>	Citation Description	<u>cos</u>	Observation		
213	Microbial analysis of finished product by an approved laboratory not obtained within the required time period. 5K-4.023(8) F.A.C.		FAST TRACK - NO CURRENT ICE SAMPLE ANALYSIS.		

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

Informational handout of Reducing illness was provided.

Failure to provide required documentation in 30 days may result in Administrative Action. A current ice sample analysis needs to be provided to the inspector in 30 days. Information can be emailed to inspector at Kenneth.Davidson@ FDACS.gov.

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)

(Signature of Representative)

MELODY MYERS, MANAGER

Print Name and Title

YOLANDA SYLVE, ENVIRONMENTAL SPECIALIST II

Keure & Jaw for

Environmental Specialist I FDACS 14205 Rev. 07/13

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