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 # 3993-0000-02
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: January 12, 2021

Food Entity Number:	09251
Food Entity Name:	JIFFY FOOD STORE # 0317
Date of Visit:	January 12, 2021
Food Entity Address:	8267 E US Highway 90 Lee, FL 32059-6017
Food Entity Mailing Address:	1102 Howard ST E Live Oak, FL 32064-3502
Food Entity Type/Descriptio	124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner:	JIFFY FOOD STORES (JFO)

Owner Code: JFO

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On January 12, 2021, JIFFY FOOD STORE # 0317 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

Violation Number	Compliance Status	Violation Description
1	IN	SUPERVISION: Person in charge present, demonstrates knowledge, and performs duties
2	OUT	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
14	IN	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Violation Number	Compliance Status	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/O	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	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	OUT	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

Violation Number	Compliance Status	Violation Description
34	**OUT**	FOOD TEMPERATURE CONTROL: Thermometers provided and accurate
43	**OUT**	PROPER USE OF UTENSILS: Single-use/single-service articles: properly stored and used
46	**OUT**	UTENSILS, EQUIPMENT AND VENDING: Warewashing facilities: installed, maintained, and used; test strips
51	**OUT**	PHYSICAL FACILITIES: Toilet facilities: properly constructed, supplied, and cleaned
52	**OUT**	PHYSICAL FACILITIES: Garbage and refuse properly disposed; facilities maintained
53	**OUT**	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean
54	**OUT**	PHYSICAL FACILITIES: Ventilation and lighting; designated areas used

OBSERVATIONS AND CORRECTIVE ACTIONS

COS = Corrected on Site P = Priority Citation (Directly Associated with Foodborne Illnesses) Pf = Priority Foundation Citation (Supports or Leads to a Priority Citation)

INSPECTION: RISK BASED

Violation Number	Citation Description	COS	Observation

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INSPECTION: RISK BASED

Violation Number	Citation Description	COS	Observation	
2	The establishment does not require food employees or conditional employees to report to the person in charge information about their health and activities as they relate to reportable symptoms, diagnosis, past illnesses or history of exposure to diseases that are transmissible through food. Food employee or conditional employee does not report necessary additional information such as date of onset of symptoms or illness, or diagnosis without symptoms. 2-201.11(A) P	☐	FOOD ESTABLISHMENT DOES NOT HAVE AN EMPLOYEE HEALTH POLICY. SEE COMMENTS.	P
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	☐	BACK ROOM AREA - NO SOAP SUPPLIED AT HAND SINK NEAR WARE WASH SINK.	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	☒	RETAIL AREA - INTERNAL TEMPERATURE OF COMMERCIALLY PROCESSED BOILED PEANUTS WAS 127 DEGREES F. COS - PRODUCT WAS VOLUNTARILY DISCARDED.	P
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	☒	BACK ROOM AREA - BLEACH STORED ABOVE BOX OF SODA SYRUP. COS - BOX OF SODA SYRUP WAS RELOCATED.	P
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.	☐	FOOD ESTABLISHMENT DOES NOT HAVE A CERTIFIED FOOD PROTECTION MANAGER CERTIFICATE. SEE COMMENTS.	

INSPECTION: GRP

Violation Number	Citation Description	COS	Observation

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INSPECTION: GRP

Violation Number	Citation Description	COS	Observation	
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)	☐	BACK ROOM AREA - NO THERMOMETER IN WALK IN COOLER. AMBIENT AIR TEMPERATURE WAS 40 DEGREES F.	
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	☐	ESTABLISHMENT CURRENTLY HAS A LARGE PROBE THERMOMETER BUT NEEDS A SMALL PROBE THERMOMETER TO CHECK TEMPERATURES FOR COLD HOLDING ITEMS.	Pf
43	Single-service or single-use articles stored in a locker room, toilet room, garbage room or mechanical room; or under sewer lines that are not shielded to intercept potential drips, leaking water lines or sprinkler heads, lines on which water has condensed, open stairwells or other sources of contamination. 4-903.12	☒	BACK ROOM AREA - SINGLE USE CUPS WERE STORED IN EMPLOYEES BATHROOM. COS - SINGLE USE CUPS WERE RELOCATED DURING THE INSPECTION.	
46	Test kit or other device that accurately measures the concentration in MG/L of sanitizing solution not provided. 4-302.14 Pf	☐	BACK ROOM AREA- NO CHLORINE TEST STRIPS WERE AVAILABLE BY THE ESTABLISHMENT.	Pf
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17	☐	BACK ROOM AREA - NO COVERED TRASH CAN IN UNISEX EMPLOYEE BATHROOM.	
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 OBSERVED WITH THE LIDS OPENED.	
53	Physical facilities not maintained in good repair. 6-501.11	☐	RETAIL AREA - CEILING TILES IN THE SOUTHEAST CORNER HAVE WATER STAINS.BACK ROOM AREA - WALK IN COOLER IS MISSING THE INSIDE DOOR HANDLE.	

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Violation Number	Citation Description	COS	Observation
54	Light bulb not shielded, coated, or otherwise shatter-resistant in an area where there is exposed food, clean equipment, utensils, and linens, or unwrapped single-service and single-use articles. Infrared or other heat lamp not protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed. 6-202.11	☐	RETAIL AREA - FOOD SERVICE AND ICE BAGGING AREAS - LIGHTS NOT SHIELDED.BACK ROOM AREA - WALK IN COOLER - LIGHTS NOT SHIELDED.

COMMENTS

Employee Health, Certified Food Protection Manager and Reducing Illness informational handouts were given.

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

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.

Yolanda Sylve

(Signature of FDACS Representative)

(Signature of Representative)

YOLANDA SYLVE, ENVIRONMENTAL SPECIALIST II

RITA WILLIAMS, MANAGER

Print Name and Title

Environmental Specialist I