



NICOLE "NIKKI" FRIED  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3993-0001-00  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

**FOOD SAFETY INSPECTION REPORT**

Chapter 500, Florida Statutes  
(850) 245-5520

Print Date: February 18, 2021

Food Entity Number: 309411  
Food Entity Name: WACO # 0021  
Date of Visit: February 18, 2021  
Food Entity Address: 3936 S Byron Butler Pkwy Perry, FL 32348-6701  
Food Entity Mailing Address: 2715 S Byron Butler Pkwy Perry, FL 32348-6309  
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: WARE OIL COMPANY

Owner Code:

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

On February 18, 2021, WACO # 0021 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	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
14	IN	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized



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<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	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	IN	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	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	IN	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**

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
35	OUT	FOOD IDENTIFICATION: Food properly labeled; original container
36	OUT	PREVENTION OF FOOD CONTAMINATION: Insects, rodents, and animals not present
47	OUT	UTENSILS, EQUIPMENT AND VENDING: Nonfood-contact surfaces clean
51	OUT	PHYSICAL FACILITIES: Toilet facilities: properly constructed, supplied, and cleaned
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**

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

**Violation  
Number**

**Citation Description**

**COS Observation**

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

RETAIL AREA - NO PAPER TOWELS AT HAND WASH SINK NEXT TO SODA FOUNTAIN. OUTSIDE SMOKING AREA - NO PAPER TOWELS AVAILABLE AT HAND WASH SINK.

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

DELI AREA - WINDOW CLEANER AND SANITIZER STORED NEXT TO SINGLE USE UTENSILS. COS - CLEANING CHEMICALS WERE RELOCATED IMMEDIATELY DURING THE INSPECTION.

P

**INSPECTION: GRP**

**Violation  
Number**

**Citation Description**

**COS Observation**

35

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)

DELI AREA - BAKED ASSORTED COOKIES ON DISPLAY DID NOT HAVE THE NAME AND ADDRESS OF MANUFACTURER, COUNT OR NET WEIGHT AND INGREDIENT STATEMENT. COS - DELI MANAGER REMOVED ITEMS FROM RETAIL DURING THE INSPECTION FOR LABELING.

35

Food packaged on site not labeled with the name of the food source for each major food allergen contained in the food. 3-602.11(B)(5) Pf

DELI AREA - BAKED ON SITE ASSORTED COOKIES DID NOT HAVE AN ALLERGEN LABEL. COS - ASSORTED COOKIES WERE REMOVED FROM RETAIL FOR PROPER LABELING DURING THE INSPECTION. SEE COMMENTS.

Pf



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**Citation Description**

**COS Observation**

36	Outer opening not protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors. Windows or doors kept open for ventilation or other purposes not protected against the entry of insects and rodents by 16 mesh to 1 inch screens; properly designed and installed air curtains to control flying insects; or other effective means. 6-202.15	<input type="checkbox"/> OUTSIDE SMOKING AREA - SCREENS DETACHED IN OUTSIDE SMOKING SHED ALLOWING THE POTENTIAL OF POSSIBLE CONTAMINATION.
47	Food-contact surface of cooking equipment or pan is encrusted with grease deposits or other soil accumulation. 4-601.11(B)	<input type="checkbox"/> DELI AREA - PANS HAVE DRIED FOOD DEPOSIT AND DEEP ENCRUSTED AREAS AROUND EDGES.
47	Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13	<input type="checkbox"/> BACK ROOM AREA - WALK IN FREEZER HAS EXCESSIVE ICE BUILDUP ON FREEZER WALL AND REFRIGERANT LINE.
47	Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C)	<input type="checkbox"/> DELI AREA - REFRIGERATOR FOOD RACKS HAD FOOD BUILDUP AND DEBRIS.
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	<input type="checkbox"/> OUTSIDE SMOKING AREA - HAND WASH SINK NEXT TO SMOKER WAS VISIBLY DIRTY WITH RESIDUE BUILDUP.
53	Physical facilities not cleaned as often as necessary to keep them clean, or cleaning not done during periods when the least amount of food is exposed such as after closing. 6-501.12	<input type="checkbox"/> STORAGE AREA - DIRT AND DEBRIS LOCATED UNDER STORAGE RACKS AND SHELVING.

**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 handouts provided to the establishment: Updated Employee Health Guide, Food Allergy Awareness, Food Cooking Requirements and Reducing Illnesses.

Food entity is currently under construction during this inspection.



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**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)

YOLANDA SYLVE, ENVIRONMENTAL SPECIALIST II

*Keith Jordan*

Environmental Specialist I

(Signature of Representative)

TINA CANNON, DELI MANAGER

Print Name and Title

