

#### FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 3993-0000-47 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Owner Code:

**FAM** 

Print Date: February 02, 2021

Food Entity Number: 372773

Food Entity Name: FAMILY DOLLAR # 11520

Date of Visit: February 02, 2021

Food Entity Address: 569 SE Seaboard ST Lee, FL 32059-4881

Food Entity Mailing Address: 500 VOLVO PARKWAY CHESAPEAKE, VA 23320-1604

Food Entity Type/Descriptio 152/Minor Outlet with Perishables

Food Entity Owner: FAMILY DOLLAR STORES OF FLORIDA LLC(FAM)

## INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On February 02, 2021, FAMILY DOLLAR # 11520 was inspected by KENNETH DAVIDSON, 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

<b>Violation</b>	<b>Compliance</b>	
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	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	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	OUT	PROTECTION FROM CONTAMINATION: Food separated and protected
14	N/A	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized

FDACS 14205 Rev. 07/13



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<u>Violation</u>	<u>Compliance</u>	
<u>Number</u>	<u>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</u>	<u>Compliance</u>	
Number	<u>Status</u>	Violation Description
34	OUT	FOOD TEMPERATURE CONTROL: Thermometers provided and accurate
45	OUT	UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
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
54	OUT	PHYSICAL FACILITIES: Ventilation and lighting; designated areas used

# **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** 

violation		
Number	Citation Description	COS Observation



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INSPECTION: RISK BASED



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<u>Violation</u> <u>Number</u>	Citation Description	cos	<u>Observation</u>	
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	☒	RETAIL AREA - RAW EGG AND BACON STORED OVER READY TO EAT FOODS IN RETAIL REACH IN COOLER. COS - RAW SHELL EGGS AND BACON WERE RELOCATED DURING THE INSPECTION.	Р
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. SEE COMMENTS.	

**INSPECTION: GRP** 

<u>Violation</u> <u>Number</u>	<u>Citation Description</u>	cos	<u>Observation</u>	
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		FOOD ESTABLISHMENT DOES NOT HAVE A PROBE THERMOMETER FOR TAKING COLD HOLDING TEMPERATURES OF PERISHABLE FOODS.	Pf
45	Nonfood-contact surface of equipment exposed to splash, spillage, or other food soiling or that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. 4-101.19		RETAIL AREA - CARDBOARD WAS USED UNDER SHELVING IN RETAIL REACH IN COOLER.	
47	Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13		RETAIL AREA - REACH IN COOLER HAS BLACK RESIDUE AND BUILDUP ON BOTTOM SHELVING AND PAN.	
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17		BACK ROOM AREA - BOTH EMPLOYEE AND CUSTOMER BATHROOMS NEED A COVERED WASTE BASKET.	



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<u>olation</u> umber	Citation Description	cos	Observation
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		BACK ROOM AREA - CUSTOMER BATHROOM HAS BUILDUP AND DIRT ON THE FLOOR. DRY STORAGE AREA - UNDERNEATH PALLETS THERE ARE STAINS FROM FOOD SPILLAGE AND DEBRIS. RETAIL AREA - FOOD WRAPPERS AND DEBRIS UNDERNEATH AISLE DISPLAYS THROUGHOUT THE STORE.
53	Premises not free of litter and items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used. 6-501.114		BACK ROOM AREA - UNNECESSARY ITEMS AND CLUTTER IN DRY STORAGE AREA.
54	Intake or exhaust air ducts not cleaned or filters not changed and they are a source of contamination by dust, dirt, or other materials; or ventilation system vented to the outside creates a public health hazard or nuisance or unlawful discharge. 6-501.14		BACK ROOM AREA - BOTH CUSTOMER AND EMPLOYEE BATHROOMS HAVE DUST BUILDUP ON VENTS.

## **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 were given to the establishment: Certified Food Protection Manager

## **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)			
ENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I	KIM NORRIS, CLERK			
Yolanda Sylve	Print Name and Title			

Environmental Specialist II

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