



NICOLE "NIKKI" FRIED  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3993-0000-47  
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 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/Description: 152/Minor Outlet with Perishables  
 Food Entity Owner: FAMILY DOLLAR STORES OF FLORIDA LLC(FAM) Owner Code: 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**

<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	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





Florida Department of Agriculture and Consumer Services  
Division of Food Safety



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

NICOLE "NIKKI" FRIED  
COMMISSIONER

Chapter 500, Florida Statutes  
(850) 245-5520

**FOOD SAFETY INSPECTION REPORT**

Print Date: February 02, 2021

**INSPECTION: RISK BASED**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<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	<input checked="" type="checkbox"/>	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.	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.	<input type="checkbox"/>	FOOD ESTABLISHMENT DOES NOT HAVE A CERTIFIED FOOD PROTECTION MANAGER. SEE COMMENTS.	

**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<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	<input type="checkbox"/>	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	<input type="checkbox"/>	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	<input type="checkbox"/>	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	<input type="checkbox"/>	BACK ROOM AREA - BOTH EMPLOYEE AND CUSTOMER BATHROOMS NEED A COVERED WASTE BASKET.	



Florida Department of Agriculture and Consumer Services  
Division of Food Safety



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

NICOLE "NIKKI" FRIED  
COMMISSIONER

Chapter 500, Florida Statutes  
(850) 245-5520

**FOOD SAFETY INSPECTION REPORT**

Print Date: February 02, 2021

**INSPECTION: GRP**

**Violation  
Number**

**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
- 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
- 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 - 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.
- BACK ROOM AREA - UNNECESSARY ITEMS AND CLUTTER IN DRY STORAGE AREA.
- 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)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

KIM NORRIS, CLERK

*Malanda Sylve*

Print Name and Title

Environmental Specialist II

