



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3993-0000-46
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: 320679
 Food Entity Name: LOVE'S TRAVEL STOP # 0379
 Date of Visit: February 02, 2021
 Food Entity Address: 3204 SE County Road 255 Lee, FL 32059-5250
 Food Entity Mailing Address: PO Box 26210 Oklahoma City, OK 73126-0210
 Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
 Food Entity Owner: LOVE'S TRAVEL STOPS & COUNTRY STORES INC (LOV) Owner Code: LOV

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On February 02, 2021, LOVE'S TRAVEL STOP # 0379 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	OUT	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	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	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	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures
21	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper date marking and disposition
22	OUT	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	IN	SUPERVISION: Certified food protection manager

GOOD RETAIL PRACTICES

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
36	OUT	PREVENTION OF FOOD CONTAMINATION: Insects, rodents, and animals not present
37	OUT	PREVENTION OF FOOD CONTAMINATION: Contamination prevented during food preparation, storage and display
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
39	OUT	PREVENTION OF FOOD CONTAMINATION: Wiping cloths: properly used and stored
43	OUT	PROPER USE OF UTENSILS: Single-use/single-service articles: properly stored and used
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
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



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
8	Sign or poster notifying food employees to wash their hands not provided at all handwashing sinks used by food employees, or handwashing signage not clearly visible to food employees. 6-301.14	<input type="checkbox"/>	RETAIL AREA - NO HAND WASHING SIGN AT HAND SINK NEAR SODA MACHINES IN LOVES. SEE COMMENTS.	
14	Equipment food-contact surface or utensil used with time/temperature control for safety food not cleaned throughout the day at least every 4 hours. Exception criteria for an alternative cleaning frequency not met. 4-602.11(C) P	<input checked="" type="checkbox"/>	RETAIL AREA - UTENSIL, TONGS, FOR READY TO EAT FOODS IN HOT HOLDING CASES WAS NOT CLEANED EVERY FOR HOURS. COS - NEW TONGS WERE PROVIDED AND A TRAINING MOMENT WITH MANAGEMENT OCCURRED.	P
20	Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P	<input checked="" type="checkbox"/>	RETAIL AREA - DAIRY COFFEE CREAMER HAD AN INTERNAL TEMPERATURE OF 67 DEGREES F. COS - CREAMER WAS VOLUNTARILY DISCARDED DURING THE INSPECTION.	P
22	Written procedures not prepared in advance, maintained onsite, or made available upon request for the use of time without temperature control as the public health control for holding or displaying time/temperature control for safety food; or written procedures do not specify methods of compliance. 3-501.19(A) Pf	<input type="checkbox"/>	ARBYS AND LOVES - NO WRITTEN PROCEDURES DETAILING THE DISPOSITION OF PRODUCT EXPIRED AFTER THE TIME DESIGNATED BY ESTABLISHMENT UTILIZING TIME AS A PUBLIC HEALTH CONTROL. SEE COMMENTS.	Pf

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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"/>	ARBYS - REAR EXIT DOOR SHOWS A GAP AT THE BOTTOM EXPOSING DAYLIGHT.	
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	<input type="checkbox"/>	RETAIL AREA - FOOD PRODUCTS STORED DIRECTLY ON THE FLOOR IN THE WALK IN COOLER.	



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<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
38	Food employee not wearing a hair restraint such as a hat, hair covering or net, beard restraint, or clothing that covers body hair, that is designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. 2-402.11	<input type="checkbox"/>	ARBYS AND LOVES - EMPLOYEES HANDLING FOOD WITHOUT PROPER HAIR RESTRAINT.
39	Cloths in-use for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer solution at a proper concentration as specified in the Food Code. 3-304.14(B)(1)	<input type="checkbox"/>	LOVES PREPARATION AREA - WIPING CLOTHS NOT HELD IN SANITIZING SOLUTION BETWEEN USE.
43	Single-service or single-use articles handled, displayed or dispensed without protection from contamination of food- and lip-contact surfaces; single-service or single-use knives, forks or spoons not presented so that only the handles are touched by employees or consumers; or single-service or single-use articles that are intended for food- or lip-contact not furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser. 4-904.11	<input type="checkbox"/>	ARBYS - SINGLE USE FOOD TRAYS NOT INVERTED ALLOWING POTENTIAL CONTAMINATION WHILE IN USE.
43	Single-service or single-use articles not stored in a clean, dry location; at least 6 inches above the floor; or where they are not exposed to splash, dust, or other contamination. 4-903.11(A)	<input checked="" type="checkbox"/>	LOVES PREPARATION AREA - SINGLE USE BAKERY PAN LINERS STORED ON THE FLOOR IN PREPARATION ROOM. COS - ITEMS WERE RELOCATED DURING THE INSPECTION.
45	Equipment not maintained in good repair or condition; equipment component not kept intact, tight, and adjusted in accordance with manufacturer's specifications; or cutting or piercing part of can opener not kept sharp to minimize the creation of metal fragments that can contaminate food when a container is opened. 4-501.11	<input type="checkbox"/>	RETAIL AREA - COFFEE CREAMER DISPENSING MACHINE WAS UNABLE TO MAINTAIN CORRECT COLD HOLDING TEMPERATURES OF DAIRY COFFEE CREAMER. UNIT WAS PUT OUT OF SERVICE VOLUNTARILY UNTIL REPAIR.
45	Surfaces that are subject to scratching or scoring not resurfaced or discarded when they can no longer be effectively cleaned and sanitized. 4-501.12	<input type="checkbox"/>	ARBYS - CUTTING BOARD AT FOOD PREPARATION TABLE WAS SCORED AND SCRATCHED. MANAGEMENT WAS AWARE AND HAS ORDERED NEW BOARDS FOR ESTABLISHMENT.



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COS Observation

- 47 Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13
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 Dressing rooms or dressing areas not designated when employees routinely change their clothes in the establishment, or lockers or other suitable facilities not provided for the orderly storage of employee's clothing and other possessions. 6-305.11

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 given to establishment: Updated Employee Health Guide, Hand Washing Signage, and Time as Public Health Control.

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

KENNY BAKER, MANAGER

Kenny Baker
Environmental Specialist I
FDACS 14205 Rev. 07/13

Print Name and Title

