



NICOLE "NIKKI" FRIED  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3993-0000-45  
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 01, 2021

Food Entity Number: 389887  
Food Entity Name: MADISON FOOD MART  
Date of Visit: February 01, 2021  
Food Entity Address: 8113 N. SR-53 MADISON, FL 32340  
Food Entity Mailing Address: 124 Lakes Blvd Lake Park, GA 31636-5008  
Food Entity Type/Description: 123/Convenience Store Limited FS  
Food Entity Owner: RRLK LLC

Owner Code:

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

On February 01, 2021, MADISON FOOD MART 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	OUT	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



Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3993-0000-45  
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

Print Date: February 01, 2021

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

<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/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	N/O	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	OUT	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	IN	SUPERVISION: Certified food protection manager

**GOOD RETAIL PRACTICES**

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
33	OUT	FOOD TEMPERATURE CONTROL: Approved thawing methods used
34	OUT	FOOD TEMPERATURE CONTROL: Thermometers provided and accurate
35	OUT	FOOD IDENTIFICATION: Food properly labeled; original container
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
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
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean
99	OUT	CHAPTER 5K-4: Food Permit

**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**



Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3993-0000-45  
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

**NICOLE "NIKKI" FRIED  
COMMISSIONER**

Print Date: February 01, 2021

**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 AND BACK ROOM AREA- NO HAND WASHING SIGN POSTED AT HAND SINKS. SEE COMMENTS.	
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	<input type="checkbox"/>	BACK ROOM AREA - NO PAPER TOWELS AT HAND SINK NEAR WARE WASHING AREA.	Pf
8	Handwashing sink not maintained so that it is accessible at all times for employee use or is used for purposes other than handwashing, or an automatic handwashing facility not used in accordance with manufacturer's instructions. 5-205.11 Pf	<input type="checkbox"/>	BACK ROOM AREA - HAND WASH SINK NOT ACCESSIBLE DUE TO EQUIPMENT STORED IN SINK .	Pf
9	Food prepared in a private home used or offered for human consumption in the establishment. 3-201.11(B) P	<input checked="" type="checkbox"/>	BACK ROOM AREA - A CONTAINER OF GRAVY MADE FROM OWNERS RESIDENCE IN WALK IN COOLER. COS - GRAVY WAS VOLUNTARILY DISCARDED DURING THE INSPECTION.	P
21	Refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant not clearly marked, when opened onsite and held for more than 24 hours, to indicate the date or day by which the food shall be consumed, sold, or discarded when held at 41°F or less for a maximum of 7 days; or the day the original container is opened onsite not counted as day 1. 3-501.17(B) Pf	<input checked="" type="checkbox"/>	BACK AREA - SMOKED SAUSAGE IN A BAG WITHOUT DATE MARKING. COS - SAUSAGES WERE DATE MARKED WITH THE ORIGINAL OPENING DATE ON PACKAGE.	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	<input checked="" type="checkbox"/>	BACK ROOM AREA - GASOLINE JUG AND CARBURETOR CLEANER STORED OVER COFFEE CREAMER. COS - GASOLINE AND CLEANER WERE RELOCATED DURING THE INSPECTION.	P



Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3993-0000-45  
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 01, 2021

**INSPECTION: RISK BASED**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
26	Container previously used to store poisonous or toxic materials used to store, transport, or dispense food. 7-203.11 P	<input checked="" type="checkbox"/>	BACK ROOM AREA - CONTAINER OF SUGAR STORED IN A WIND FRESH LAUNDRY DETERGENT TUB. COS - SUGAR WAS VOLUNTARILY DISCARDED DURING THE INSPECTION.	P

**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
33	Time/temperature control for safety food not thawed under refrigeration that maintains the food at 41°F or less, completely submerged under cold running water with sufficient velocity to agitate and float off loose particles, or as part of the cooking process. When thawed under cold running water, ready-to-eat food allowed to rise above 41°F or raw animal food allowed to be above 41°F for more than 4 hours. 3-501.13 (A)-(D)	<input checked="" type="checkbox"/>	BACK ROOM AREA - SMOKED SAUSAGE, CHEESE AND PIZZA SAUCE LEFT ON TOP OF FREEZER IMPROPERLY BEING THAWED. COS - FOOD ITEMS WERE PLACED IN THE COOLER DURING THE INSPECTION.	
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)	<input type="checkbox"/>	BACK ROOM AREA - WALK IN COOLER THERMOMETER WAS NOT VISIBLE. AMBIENT TEMPERATURE WAS 40 DEGREES F. DELI AREA - PIZZA REFRIGERATOR DID NOT HAVE A THERMOMETER VISIBLE.	
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 INTERNAL TEMPERATURES FOR HOT AND COLD HOLDING OF PERISHABLE FOODS.	Pf



Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3993-0000-45  
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 01, 2021

**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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)	<input checked="" type="checkbox"/>	RETAIL AREA - PACKAGED ON SITE COOKIES WERE NOT APPROPRIATE LABELED WITH INGREDIENT STATEMENT. COS - ITEMS WERE REMOVED FROM RETAIL AND PLACED BEHIND THE COUNTER.
38	Food employee wearing jewelry, other than a plain ring such as a wedding band, on their arm or hand while preparing food. 2-303.11	<input type="checkbox"/>	FOOD EMPLOYEE WEARING JEWELRY ON HANDS WHILE HANDLING FOOD.
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"/>	RETAIL AREA - SINGLE USE CUPS IN DISPENSER AT SODA MACHINE NOT COVERED ON END CUP FOR PROTECTION AGAINST CONTAMINATION.
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 type="checkbox"/>	RETAIL AREA - SINGLE USE TRAYS AND LIDS WERE STORED DIRECTLY ON THE FLOOR IN THE NORTHWEST CORNER.
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"/>	BACK ROOM AREA - CARDBOARD USED ON SHELVING IN THE WALK IN COOLER. PARTICLE BOARD SHELVING IS DETERIORATING IN THE WALK IN COOLER.
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 ENCRUSTED WITH FOOD DEPOSITS AND GRIME.
47	Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13	<input type="checkbox"/>	DELI AREA - PIZZA COOLER HAD A SPILL AT THE BOTTOM OF REFRIGERATOR.
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/>	OUTSIDE AREA - PLUMBING PIPE NOT CAPPED FROM PROTECTION FROM OUTSIDE ELEMENTS.



Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3993-0000-45  
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

**NICOLE "NIKKI" FRIED**  
COMMISSIONER

Print Date: February 01, 2021

**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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"/>	BACK ROOM AREA - WALK IN COOLER HAS SPILLS ON THE FLOOR. DRY STORAGE AREA - FLOOR NEXT TO WARE WASH SINK AND FREEZERS HAVE EXCESSIVE BUILDUP AND GRIME.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/>	OUTSIDE - ROOF AND SIDE OF BUILDING ON THE NORTHWEST SIDE IS DAMAGED AND CAVING IN.
99	The food establishment permit is not conspicuously displayed. 5K-4.020(2)(d) F.A.C.	<input type="checkbox"/>	2021 FOOD PERMIT IS NOT DISPLAYED.

**COMMENTS**

Informational handouts given: Reducing illnesses, hand washing signage and updated employee health guide.

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)

YOLANDA SYLVE, ENVIRONMENTAL SPECIALIST II

*Kevin H. Davidson*

Environmental Specialist I

(Signature of Representative)

CAROL GRANT, CASHIER

Print Name and Title

