



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 9999-7182-1588-59
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 10, 2021

Food Entity Number: 386369
Food Entity Name: PERRY FISH MARKET
Date of Visit: February 10, 2021
Food Entity Address: 1649 S Byron Butler Pkwy Perry, FL 32348-5432
Food Entity Mailing Address: 1649 S Byron Butler Pkwy Perry, FL 32348-5432
Food Entity Type/Description: 132/Seafood Market Retail
Food Entity Owner: PERRY FISH MARKET INC.

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed - Abridged Inspection

On February 10, 2021, PERRY FISH MARKET was inspected by YOLANDA SYLVE, a representative of the Florida Department of Agriculture and Consumer Services. Violations observed during the inspection must be corrected to be in compliance with Chapter 500, Florida Statutes, and Rule 5K-4, Florida Administrative Code. A Department inspector will check-back to ensure 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	OUT	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	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	IN	APPROVED SOURCE: Required records available: shellstock tags, parasite destruction
13	OUT	PROTECTION FROM CONTAMINATION: Food separated and protected



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<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
14	OUT	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized
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	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	IN	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>
36	OUT	PREVENTION OF FOOD CONTAMINATION: Insects, rodents, and animals not present
43	OUT	PROPER USE OF UTENSILS: Single-use/single-service articles: properly stored and used
46	OUT	UTENSILS, EQUIPMENT AND VENDING: Warewashing facilities: installed, maintained, and used; test strips
47	OUT	UTENSILS, EQUIPMENT AND VENDING: Nonfood-contact surfaces 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

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
2	The establishment does not require food employees or conditional employees to report to the person in charge information about their health and activities as they relate to reportable symptoms, diagnosis, past illnesses or history of exposure to diseases that are transmissible through food. Food employee or conditional employee does not report necessary additional information such as date of onset of symptoms or illness, or diagnosis without symptoms. 2-201.11(A) P	<input type="checkbox"/>	FOOD ESTABLISHMENT DOES NOT HAVE AN EMPLOYEE HEALTH POLICY. SEE COMMENTS.	P
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 FISH NOT SEPARATED FROM READY TO EAT PACKAGED CRAB CLAWS IN RETAIL FISH DISPLAY CASE. COS - FOOD ESTABLISHMENT RELOCATED READY TO EAT PRODUCT TO ANOTHER LOCATION.	P
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	BACK ROOM AREA - FOOD ESTABLISHMENT'S THERMOMETER HAD SOIL AND PROTEIN BUILDUP. DISCUSSED WITH OWNER ABOUT KEEPING ITEM CLEAN. COS - THERMOMETER WAS REMOVED FROM SERVICE. ESTABLISHMENT HAD ANOTHER THERMOMETER FOR USE.	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 - CHEMICAL CLEANERS STORED OVER CANNED SODA. COS - CANNED DRINKS WERE RELOCATED DURING THE INSPECTION.	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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<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"/>	OUTSIDE SMOKE HOUSE - SCREENS HAD HOLES AND TORN AREAS NEAR DOOR AND CONNECTION POINTS PROVIDING POSSIBLE PEST ENTRANCE.
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"/>	OUTSIDE GROUNDS - SINGLE USE BOXES STORED UNDER LEAN TO EXPOSED TO ELEMENTS. DISCUSSED WITH OWNER ABOUT REMOVING ITEMS TO A DIFFERENT LOCATION.
46	Test kit or other device that accurately measures the concentration in MG/L of sanitizing solution not provided. 4-302.14 Pf	<input type="checkbox"/>	FOOD ESTABLISHMENT DOES NOT HAVE ANY CHLORINE TEST STRIPS FOR SANITIZATION CONCENTRATION VERIFICATION.
47	Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C)	<input type="checkbox"/>	RETAIL AREA - ICE DISPLAY COOLER HAD VISIBLE BUILDUP AND GRIME. CONCENTRATION OF CALCIUM AND LIME RESIDUE ALSO OBSERVED.

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 were given to the establishment: Reducing Illnesses and Employee Health Guide.

Check back will occur in or on 30 days to verify compliance of storage of single use boxes per conversation with owner.



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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.

(Signature of FDACS Representative)

YOLANDA SYLVE, ENVIRONMENTAL SPECIALIST II

Environmental Specialist I

(Signature of Representative)

GEORGE COXWELL, OWNER

Print Name and Title

