



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520



Visit # 3993-0001-02
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: February 19, 2021

Food Entity Number: 272793
Food Entity Name: sanataninc dba piggly wiggly
Date of Visit: February 19, 2021
Food Entity Address: 575 S Jefferson ST Monticello, FL 32344-1821
Food Entity Mailing Address: 575 S Jefferson ST Monticello, FL 32344-1821
Food Entity Type/Description: 111/Supermarket
Food Entity Owner: BIG SAVE INC DBA IGA

Owner Code:

INSPECTION SUMMARY - Re-Inspection Required - Abridged Inspection

On February 19, 2021, sanataninc dba piggly wiggly was inspected by YOLANDA SYLVE, a representative of the Florida Department of Agriculture and Consumer Services. The following 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 return for a reinspection on or about March 05, 2021. The failure to correct the violations by this date may result in the imposition of the maximum penalties provide in Chapter 500 Florida Statutes, including an administrative fine and the suspension or revocation of your food permit. The reinspection visit is due to documented citations that pose a risk of foodborne illness.

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	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



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
13	OUT	PROTECTION FROM CONTAMINATION: Food separated and protected
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/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	OUT	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 Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
34	OUT	FOOD TEMPERATURE CONTROL: Thermometers provided and accurate
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
39	OUT	PREVENTION OF FOOD CONTAMINATION: Wiping cloths: properly used and stored
45	OUT	UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, 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
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices
51	OUT	PHYSICAL FACILITIES: Toilet facilities: properly constructed, supplied, and cleaned
52	OUT	PHYSICAL FACILITIES: Garbage and refuse properly disposed; facilities maintained
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean
99	OUT	CHAPTER 5K-4: Food Permit



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GOOD RETAIL PRACTICES

Violation Compliance
Number Status Violation Description

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</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
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 SOAP PROVIDED AT HAND SINK NEAR WARE WASH SINK.	Pf
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"/>	BACK ROOM AREA - NO HAND WASH SIGN AT SINK NEAR WARE WASH SINK. MEAT AREA - NO SIGN PROVIDED AT HAND WASH SINK. SEE COMMENTS.	
9	Packaged food not labeled from the source as specified in law, including 21 CFR 101, 9 CFR 317, and 9 CFR 381. 3-201.11(C) Pf	<input checked="" type="checkbox"/>	RETAIL AREA - PREPACKAGED BREADED CHICKEN TENDERS IN RETAIL FREEZER DOES NOT CONTAIN AN INGREDIENT STATEMENT. COS - PRODUCT WAS REMOVED FROM RETAIL AND LABELED DURING THE INSPECTION.	Pf



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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"/>	BACK ROOM AREA - RAW SHELL EGGS STORED OVER ORANGE JUICE IN WALK IN COOLER. COS - EGGS WERE RELOCATED DURING THE INSPECTION.	P
13	Single-use gloves not used for only one task, used for another purpose, or not discarded when damaged or soiled or when interruptions occur in the operation. 3-304.15(A) P	<input checked="" type="checkbox"/>	MEAT AREA - OBSERVED EMPLOYEE DIPPING HANDS IN BLEACH WATER CONTAINER AND PROCEEDED TO CUT READY TO EAT HAM. COS - CONTAMINATED PRODUCT WAS DISCARDED, NEW GLOVES WERE DONNED AND NORMAL OPERATIONS WERE CONTINUED.	P
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	MEAT AREA - MEAT CUBER AND MEAT GRINDER HAVE VISIBLE PROTEIN BUILDUP AND RESIDUE ON THE UNDERSIDE OF LEVEL GRATING. COS - BOTH THE MEAT CUBER AND GRINDER WERE CLEANED DURING THE INSPECTION.	Pf
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 - ASSORTED READY TO EAT BAGGED SALADS AND CUT COLLARDS, MUSTARD AND TURNIP GREENS HAD INTERNAL TEMPERATURES OF 49, 50 AND 52 DEGREES F. COS - THE ASSORTED READY TO EAT GREEN LEAF ITEMS WERE VOLUNTARILY DISCARDED 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 CURRENT CERTIFIED FOOD PROTECTION MANAGER. SEE COMMENTS.	

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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Number**

Citation Description

COS Observation

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)

☐ RETAIL AREA - NO VISIBLE THERMOMETER IN RETAIL COLD CASE CONTAINING CHEESE AND EGGS. AMBIENT TEMPERATURE WAS 39 DEGREES F.

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

☐ BACK ROOM AREA - SHIPPING/RECEIVING DOOR HAS GAP AT THE BOTTOM EDGE EXPOSING DAYLIGHT.

37

Food not protected from contamination that may result from a factor or source not specified in Subparts 3-301 - 3-306 in the Food Code. 3-307.11

☒ RETAIL AREA - PACKAGE OF CHICKEN DRUMSTICKS WAS HELD OUTSIDE THE COLD CASE CONTAINMENT LINE IN REACH IN DISPLAY COOLER. COS - FOOD WAS RELOCATED DURING THE INSPECTION.

39

Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses not free of food debris and visible soil. 3-304.14(D)

☒ MEAT AREA - SANITIZER BUCKET OF BLEACH WATER USED FOR HAND DIP HAD VISIBLE PROTEIN BUILDUP AND FOOD DEBRIS IN SOLUTION. COS - DIRTY SOLUTION WAS DISCARDED AND REPLACED.

45

Nonfood-contact surfaces not free of unnecessary ledges, projections, and crevices or not designed and constructed to allow easy cleaning and to facilitate maintenance. 4-202.16

☐ BACK ROOM AREA AND MEAT DEPARTMENT - MILK CRATES USED AS SHELVEING IN NUMEROUS LOCATIONS THROUGHOUT WALK IN COOLERS AND MEAT AREA.



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45	Materials used in the construction of utensils or food-contact surfaces of equipment allow the migration of deleterious substances or impart colors, odors, or tastes to food; or under normal use conditions, are not safe. Materials used to make single-service or single-use articles allow migration of deleterious substances to food or are not safe. 4-101.11(A), 4-102.11(A)(1) and (B)(1) P	<input checked="" type="checkbox"/> BACK ROOM AREA - OBSERVED A CONTAINER OF TURKEY NECKS WITH A NON FOOD GRADE GARBAGE BAG USED AS A COVER. COS - GARBAGE BAG WAS REMOVED DURING THE INSPECTION.	P
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"/> BACK ROOM AREA - FOOD ESTABLISHMENT DOES NOT HAVE SANITIZER TEST STRIPS FOR VERIFYING CHEMICAL CONCENTRATION OF THEIR SANITIZING PROCEDURE.	Pf
47	Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13	<input type="checkbox"/> MEAT AREA - RACK SHELVING HOLDING SINGLE USE TRAYS HAVE BUILDUP AND GRIME. BACK ROOM AREA - CHICKEN WALK IN COOLER DOOR HAS DIRT AND GRIME ON DOOR SURFACE. STORAGE RACKS, IN SAME WALK IN COOLER, HAS PROTEIN BUILDUP AND SOIL RESIDUE ON RACK SURFACE.	
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/> PRODUCE AREA - WALK IN COOLER HAS LEAKING CONDENSATION LINES CAUSING EXCESSIVE MOISTURE ON COOLER FLOOR AND ON CEILING OF COOLER AND UNIT.	
51	Plumbing fixtures including but not limited to handwashing sinks, toilets and urinals not cleaned as often as necessary to keep them clean. 6-501.18	<input type="checkbox"/> MEAT AREA - HAND WASH SINK IS DIRTY WITH BLACK RESIDUE IN SINK BASIN.	
51	Toilet room located inside the food establishment not completely enclosed or not provided with a tight-fitting self-closing door. 6-202.14	<input type="checkbox"/> BACK ROOM AREA - BOTH MALE AND FEMALE RESTROOMS LACK SELF CLOSING DOORS.	
52	Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables not maintained in good repair. 5-501.111	<input type="checkbox"/> OUTSIDE GROUNDS - DUMPSTER IN ENCLOSURE AREA IS IN DISREPAIR. A LARGE HOLE ON THE FRONT SIDE WALL WAS OBSERVED.	



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53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/> BACK ROOM AREA - DOOR HANDLES ON VARIOUS WALK IN COOLERS HAVE INTERIOR AND EXTERIOR DOOR HANDLES IN DISREPAIR AND/OR MISSING.
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"/> MEAT AREA - WALL BEHIND THE HAND WASH SINK HAS VISIBLE BUILDUP AND FOOD DEBRIS ON SURFACE. RETAIL AREA - FLOOR IN THE SOUTHEAST CORNER OF BUILDING HAVE DIRT AND DEBRIS UNDERNEATH PALLETS CONTAINING BEER.
99	The food establishment permit is not conspicuously displayed. 5K-4.020(2)(d) F.A.C.	<input type="checkbox"/> FOOD ESTABLISHMENT'S 2021 ANNUAL FOOD PERMIT IS NOT CONSPICUOUSLY DISPLAYED.

COMMENTS

Informational handouts provided to the establishment: Reducing Illnesses, Hand Washing Signage, Employee Health Guide and Certified Food Protection Manager.

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

Re-inspection visit required issued for food establishment. A re-inspection will be conducted on or about 14 days.

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

ARDER YOUNG, MANAGER

Kenneth Anderson

Environmental Specialist I
FDACS 14205 Rev. 07/13

Print Name and Title

