



Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3993-0002-00
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: March 22, 2021

Food Entity Number: 386189
Food Entity Name: HWY 221 GAS & GRILL
Date of Visit: March 22, 2021
Food Entity Address: 3525 N US 221 Perry, FL 32347-9129
Food Entity Mailing Address: 3525 N US 221 Perry, FL 32347-9129
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: SHRI GHANSHYAM KRUPA LLC

Owner Code:

INSPECTION SUMMARY - Re-Inspection Required - Abridged Inspection

On March 22, 2021, HWY 221 GAS & GRILL was inspected by KENNETH DAVIDSON, 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 April 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	OUT	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	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	IN	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	IN	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	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	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	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
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
42	OUT	PROPER USE OF UTENSILS: Utensils, equipment and linens: properly stored, dried, and handled
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
51	OUT	PHYSICAL FACILITIES: Toilet facilities: properly constructed, supplied, and cleaned
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean



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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
7	Food employee contacting exposed ready-to-eat foods with bare hands or not using suitable utensils; alternate method not approved or approved but not followed to allow food employees to have bare hand contact with exposed ready-to-eat food; or food employee contacting exposed ready-to-eat food with bare hands at the time it is being added to other food items as an ingredient without cooking/heating the final product to the required temperature to allow bare hand contact. 3-301.11(B) P	<input checked="" type="checkbox"/>	DELI AREA - FOOD EMPLOYEE USED BARE HANDS TO TRANSFER CUT TOMATOES TO COLD HOLDING BIN. COS - TOMATOES SLICES WERE VOLUNTARILY DISCARDED AND THE HOLDING BIN WAS EXCHANGED. SEE COMMENTS.	P
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"/>	RETAIL AREA - ASSORTED ACIDIFIED FOOD RANGING FROM HOT PEPPERS AND VINEGAR TO HOT PEPPER AND VINEGAR BEANS MADE FROM A PRIVATE HOME OFFERED AT RETAIL DINING AREA. COS - ALL BOTTLES WERE VOLUNTARILY DISCARDED DURING THE INSPECTION. 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 - GROUND BEEF STORED OVER RAW CABBAGE AND READY TO EAT FOODS. COS - GROUND BEEF WAS RELOCATED DURING THE INSPECTION.	P



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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"/>	DELI AREA - CUT TOMATOES AND CUT LETTUCE IN COLD HOLDING PREPARATION CASE HAD INTERNAL TEMPERATURES OF 49- 52 DEGREES F. COS - ITEMS WERE 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"/>	RETAIL AREA - BOXES OF COFFEE CREAMER IN DISPENSER WERE NOT DATE MARKED WITH THE OPENING DATE. COS - MANAGEMENT DATED THE BOXES IN THE CREAMER DISPENSER DURING THE INSPECTION.	Pf
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 MANGER. SEE COMMENTS.	

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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"/>	DELI AREA - REFRIGERATOR HOLDING MILK AND EGGS WITH NO VISIBLE THERMOMETER. AMBIENT TEMPERATURE WAS 40 DEGREES F.
36	Insect control device used to electrocute or stun flying insects not designed to retain the insect within the device; or insect control device located over a food preparation area or not installed to prevent dead insects and fragments from being impelled onto or falling on exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. 6-202.13	<input checked="" type="checkbox"/>	BACK ROOM AREA - INSECT FLY TRAP BAGS HANGING OVER THE ICE MACHINE AND BREADING OPERATION. COS - MANAGEMENT REMOVED INSECT TRAP BAG DURING THE INSPECTION.



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<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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"/>	BACK ROOM AREA - BOXES OF RAW CHICKEN STORED DIRECTLY ON THE FLOOR IN THE WALK IN COOLER.
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"/>	DELI AREA - FOOD EMPLOYEES HANDLING FOOD WERE NOT WEARING THE PROPER HAIR RESTRAINT.
42	Cleaned equipment or utensils, or laundered linens 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. Clean equipment or utensils not stored in a self-draining position that allows air drying, or not covered or inverted. 4-903.11(A) and (B)	<input checked="" type="checkbox"/>	BACK ROOM AREA - ICE SCOOP STORED ON TOP OF ICE MACHINE EXPOSING SCOOP TO SPLASH, DUST AND OTHER CONTAMINATION. COS - ICE SCOOP WAS RELOCATED TO A CLEAN BUCKET FOR STORAGE.
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 - DRINK CUPS NEAR SODA FOUNTAIN WERE STORED IN A BIN NEAR THE DRINK MACHINE UNCOVERED EXPOSING CUPS TO THE ELEMENTS OF POTENTIAL CONTAMINATION.
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 AS A SLASH PROTECTOR DIVIDING THE WARE WASH SINK AND UTENSIL DRAIN BOARD AND STORAGE. CARDBOARD ALSO USED AS A TRASH LID NEAR THE BREADING OPERATION.
47	Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C)	<input type="checkbox"/>	BACK ROOM AREA - FOOD CART WAS NOTICEABLY DIRTY WITH FOOD PARTICLES, GRIME AND RESIDUE. BUCKETS STORING FOOD WASTE HAD SOIL AND DRIED FOOD RESIDUE ON EXTERIOR.



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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"/> OUTSIDE - CUSTOMERS BATHROOM NOT CLEAN WITH HEAVY MINERALIZATION BUILDUP AND RESIDUE. DELI AREA - HAND WASH SINK HAS DEPOSIT BUILDUP AND RESIDUE IN SINK BASIN.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/> BACK ROOM AREA - HOLES AND DAMAGE TO CEILING AND WALLS.
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	<input type="checkbox"/> BACK ROOM AREA - UNUSED EQUIPMENT STORED NEAR FREEZERS AND COOLER.
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"/> DELI AREA - DUCT WORK IN FOOD SERVICE AREA HAS GREASE BUILDUP AND DEPOSITS. AREA AFFECTED IS NOT OVER ANY FOOD SERVICE OPERATIONS.

COMMENTS

Informational handouts provided: Employee Health Guide, Ware Washing Guide, Hand Washing Signage, Bare Hand Contact with RTE Foods, Special Process Alternative guidance and Reducing Illness.

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.



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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)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

Environmental Specialist II

(Signature of Representative)

KENNY PATEL, MANAGER

Print Name and Title

