



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3993-0002-02
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: March 23, 2021

Food Entity Number: 335353
Food Entity Name: BUSY BEE # 0004
Date of Visit: March 23, 2021
Food Entity Address: 363 E Base ST Madison, FL 32340-2405
Food Entity Mailing Address: PO Box 3116 Lake City, FL 32056
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: JOHNSON & JOHNSON INC (JJI)

Owner Code: JJI

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On March 23, 2021, BUSY BEE # 0004 was inspected by KENNETH DAVIDSON, 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	OUT	PROTECTION FROM CONTAMINATION: Food separated and protected
14	IN	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	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	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	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	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>
37	OUT	PREVENTION OF FOOD CONTAMINATION: Contamination prevented during food preparation, storage and display
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and 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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Violation
Number

Citation Description

COS Observation

<u>Violation</u> <u>Number</u>	<u>Citation Description</u>	<u>COS</u> <u>Observation</u>	
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"/> RETAIL AREA - NO PAPER TOWELS PROVIDED AT THE HAND WASH SINK NEAR THE DRINK FOUNTAIN.	Pf
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"/> BURGER KING - RAW BACON STORED OVER READY TO EAT SALADS IN REFRIGERATOR NEAR THE BREADING OPERATION. COS - RAW BACON WAS RELOCATED TO THE BOTTOM SHELF 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 - HALF AND HALF, FRENCH VANILLA AND HAZELNUT CREAMER BAGS IN COFFEE CREAMER DISPENSER NOT DATE MARKED WITH ORIGINAL OPENING DATE. COS - MANAGEMENT KNEW THE DAY OF OPENING AND CORRECTED DURING THE INSPECTION.	Pf
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 checked="" type="checkbox"/> BURGER KING - WRITTEN PROCEDURE OUTLINING TIME AS A PUBLIC HEALTH CONTROL FOR VARIOUS ITEMS DID NOT HAVE A WRITTEN DISCARD STATEMENT INDICATING WHAT HAPPENS TO THE AFFECTED PRODUCT AFTER THE ALLOTTED TIME IS REACH. COS - MANAGEMENT CORRECTED THE COPY AND WROTE A STATEMENT THAT INDICATES DISCARD PROCEDURE WHEN TIME IS REACHED.	Pf



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COS Observation

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

RETAIL - BACK ROOM AREA - STARTER FLUID AND TOILET BOWL CLEANER STORED ABOVE SINGLE USE GLOVES OVER THE WARE WASH SINK. COS - SINGLE USE ITEMS WERE RELOCATED DURING THE INSPECTION.

P

INSPECTION: GRP

Violation
Number

Citation Description

COS Observation

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

RETAIL AREA - PACKAGED SINGLE SLICES OF CAKE AND A BOX OF HOT DOG BUNS STORED DIRECTLY ON THE FLOOR IN THE WALK IN COOLER.

49

Plumbing system not installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use, including on a hose bibb, by providing an air gap or installation of an approved backflow prevention device. 5-203.14 Pf

OUTSIDE BUILDING - HOSE SPIGOT ON THE SOUTHEAST CORNER OF THE BUILDING DOES NOT CONTAIN A BACKFLOW DEVICE.

Pf

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

BURGER KING - WALL AND DRAIN AREA UNDERNEATH THE WARE WASH SINK HAS SOIL RESIDUE BUILDUP.

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

BURGER KING - UNUSED ITEMS ON PREPARATION RACK COLECTING DUST AND DEBRIS NEAR WALK IN COOLER AND TOMATO SLICER.

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 provided to the establishment: Reducing Illness, Updated Employee Health Guide and Time as a Public Health Control.



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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)

MIKE WARING, MANAGER

Print Name and Title

