



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

Print Date: March 19, 2021



Visit # 3993-0001-89
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Food Entity Number: 51377
Food Entity Name: FAST TRACK #429
Date of Visit: March 19, 2021
Food Entity Address: 408 E Base ST Madison, FL 32340-2702
Food Entity Mailing Address: 3715 NW 97th Blvd Suite A Gainesville, FL 32606-7373
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: LAND O'SUN MANAGEMENT CORP (LOS)

Owner Code: LOS

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On March 19, 2021, FAST TRACK #429 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	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	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



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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	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	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	IN	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
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
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

2	Person in charge does not correctly respond to questions that relate to preventing transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease, can not describe symptoms associated with diseases that are transmissible through food, or can not explain how to comply with reporting responsibilities and exclusion or restriction of food employees. 2-102.11(C)(2)-(3) and (17) Pf	<input type="checkbox"/> FOOD EMPLOYEE INCORRECTLY RESPONDED OR DID NOT UNDERSTAND QUESTIONS CONCERNING EMPLOYEE HEALTH POLICY. SEE COMMENTS.	Pf
20	Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P	<input type="checkbox"/> RETAIL AREA - ASSORTED ITEMS HELD IN GREAT AMERICAN DELI OPEN-FACED COLD CASE DISPLAY HAD INTERNAL TEMPERATURES OF 59, 58 AND 54 DEGREES F. PACKAGED HAMBURGERS, ASSORTED DELI SANDWICHES, JIMMY DEAN BREAKFAST BOWLS AND HARD BOILED EGGS AND STRAWBERRY PARFAIT WERE PLACED UNDER A STOP SALE ORDER. SEE SUPPLEMENT.	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 - COFFEE CREAMER DISPENSER OF HALF AND HALF AND FRENCH VANILLA WERE NOT DATE MARKED AFTER BEING HELD FOR MORE THAN 24 HOURS. COS - COFFEE CREAMER BAGS WERE VOLUNTARILY DISCARDED DURING THE INSPECTION.	Pf
21	Ready-to-eat time/temperature control for safety food that requires date marking not discarded when it exceeds the 7-day limit, except time that the product is frozen, or does not bear a date mark and the correct date mark cannot be determined. 3-501.18 P	<input checked="" type="checkbox"/> RETAIL AREA - COFFEE CREAMER DISPENSER OF HALF AND HALF AND FRENCH VANILLA WAS DISCARDED AFTER MANAGEMENT NOT KNOWING THE DATE THE PACKAGE WAS OPENED OR HAVING VERIFICATION OF OPENING DATE. COS - COFFEE CREAMER BAGS WERE VOLUNTARILY DISCARDED DURING THE INSPECTION.	P

INSPECTION: GRP



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INSPECTION: GRP

Violation
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)	<input type="checkbox"/> RETAIL AREA - NO VISIBLE THERMOMETER IN ICE CREAM FREEZER IN RETAIL. DELI AREA - NO VISIBLE THERMOMETER IN REACH IN REFRIGERATOR HOLDING PIZZA CONDIMENTS.
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"/> BACK ROOM AREA - EXPOSED DAYLIGHT SEEN BETWEEN WALL BOARD AND STUDS CREATING THE POTENTIAL FOR POSSIBLE ENTRY OF PESTS.
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"/> DELI AREA - COUNTER TOP IN DELI AREA HAS CHIPPING AN FLAKING MATERIAL ON EDGES THAT IS NON ABSORBENT AND POTENTIAL HARBORING BACTERIA.
47	Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C)	<input type="checkbox"/> DELI AREA - PANS OBSERVED WITH HEAVY BUILDUP AND ENCRUSTED DEPOSITS.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/> BACK ROOM AREA - HOLE IN WALL PANEL EXPOSING STUDS ON THE SOUTH EAST CORNER OF BACK STORAGE.
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 A STICKY RESIDUE MATERIAL THROUGHOUT THE FLOOR. AREA NEAR THE MOP SINK HAS SOIL AND DEBRIS ON FLOOR.

A Supplemental Report was also issued during the visit which includes important information for management.



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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: Reducing Illness and Employee Health Guide.

Stop Sale Order issued for assorted deli sandwiches, hard boiled eggs, strawberry parfait and breakfast bowls. Food establishment can visit <https://foodpermit.fdacs.gov> or contact the Business Center at (850) 245-5520 when corrections have been made and/or when required documents have been obtained to request food safety inspector visit for written release of product.

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)

(Signature of Representative)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

IMANI ROBERSON, CLERK

Print Name and Title

Environmental Specialist II



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FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

Florida Statutes, Chapter 500.172, 500.174
(850) 245-5520

Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
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Print Date: March 19, 2021

Visit #:3993000189

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Food Entity Mailing Address: 3715 NW 97th Blvd Suite A Gainesville, FL 32606-7373
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: LAND O'SUN MANAGEMENT CORP (LOS)

Owner Code: LOS

STOP SALE ORDER

SUPPLEMENTAL KEY #:
3993000020

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article: Assorted Deli Sandwiches
Brand Name: Great American Deli
Lot #: # Of Pkgs: 19

Size Of Pkg: Assorted

Total Weight: Bulk
Invoice #:
Invoice Date:

Manufacturer: Great American Delli
Distributor:

The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.10 ADULTERATED* TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures

Comments: WHEN CORRECTIONS HAVE BEEN MADE TO REQUEST FOOD SAFETY INSPECTOR VISIT FOR WRITTEN RELEASE OF PRODUCT, VISIT [HTTPS://FOODPERMIT.FDACS.GOV](https://foodpermit.fdacs.gov) OR CONTACT THE BUSINESS CENTER AT (850) 245-5520.

STOP SALE ORDER

SUPPLEMENTAL KEY #:
3993000020

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article: Hard Boiled Eggs
Brand Name: Almark
Lot #: # Of Pkgs: 9

Size Of Pkg: 3 oz.

Total Weight: 27 oz.
Invoice #:
Invoice Date:

Manufacturer: Almark
Distributor:

The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.10 ADULTERATED* TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures

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Article: Strawberry Parfait
Brand Name: Fresh Location
Lot #: # Of Pkgs: 2

Size Of Pkg: 6.75 oz

Total Weight: 13.50 oz

Invoice #:

Invoice Date:

Manufacturer: Fresh Location
Distributor:

The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.10 ADULTERATED* TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures

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SUPPLEMENTAL KEY #:
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Article: Breakfast Bowls
Brand Name: Jimmy Dean
Lot #: # Of Pkgs: 5

Size Of Pkg: 16 oz.

Total Weight: 5 lbs.

Invoice #:

Invoice Date:

Manufacturer: Jimmy Dean
Distributor:

The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.10 ADULTERATED* TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures

Comments: WHEN CORRECTIONS HAVE BEEN MADE TO REQUEST FOOD SAFETY INSPECTOR VISIT FOR WRITTEN RELEASE OF PRODUCT, VISIT [HTTPS://FOODPERMIT.FDACS.GOV](https://foodpermit.fdacs.gov) OR CONTACT THE BUSINESS CENTER AT (850) 245-5520.

When the department or its duly authorized agent finds, or has probable cause to believe, that any food or food-processing equipment is in violation of this chapter or any rule adopted under this chapter so as to be dangerous, unwholesome, fraudulent, or insanitary within the meaning of this chapter, an agent of the department may issue and enforce a stop-sale, stop-use, removal, or hold order, which order gives notice that such article or processing equipment is, or is suspected of being, in violation and has been detained or embargoed and which order warns all persons not to remove, use, or dispose of such article or processing equipment by sale or otherwise until permission for removal, use, or disposal is given by the department or the court. It is unlawful for any person to remove, use, or dispose of such detained or embargoed article or processing equipment by sale or otherwise without such permission in accordance with 500.172 (1) Florida Statutes.

AN ADMINISTRATIVE HEARING IS AVAILABLE FOR ALL ORDERS, NOTICES, AND REPORTS IN THIS

SUPPLEMENTAL REPORT

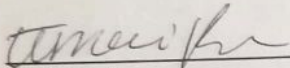
If you wish to contest the Department's action, you have the right to request an administrative hearing to be conducted in accordance with Sections 120.569 and 120.57, Florida Statutes and to be represented by counsel or other qualified representative. Your request for hearing must contain:

1. Your name, address, and telephone number, and facsimile number (if any).
2. The name, address, and telephone number, and facsimile number of your attorney or qualified representative (if any) upon whom service of pleadings and other papers shall be made.
3. A statement that you are requesting an administrative hearing and dispute the material facts alleged by the department, in which case you must identify the material facts that are in dispute (formal hearing), or that you request an administrative hearing and that you do not dispute the facts alleged by the department (informal hearing).
4. A statement of when (date) you received the Notice and the file number of this Notice.

Your request for a hearing must be received at the address shown on this Notice within twenty-one (21) days of receipt of this Notice. If you fail to obtain a Release from this Notice or fail to request an administrative hearing within the twenty-one (21) day deadline you waive your right to a hearing and the Department may enter a Final Order imposing up to the maximum penalties as authorized by Florida Law.

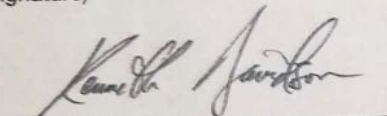
HEARING WAIVER AND WAIVER OF RIGHTS

I, Imani roberson the person in charge of FAST TRACK #429 hereby waive a notice and a hearing as provided in Chapter 120, Florida Statutes and waive all rights as provided on the last page of this report.

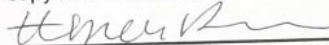

(Signature)

ACKNOWLEDGEMENT

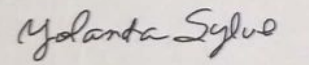
I acknowledge receipt of a copy of this document.


(Signature of FDACS Representative)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I


(Signature of Representative)

IMANI ROBERSON, CLERK
Print Name and Title


Environmental Specialist II