



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3993-0001-80
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 11, 2021

Food Entity Number: 366473
Food Entity Name: MUNCHIES
Date of Visit: March 11, 2021
Food Entity Address: 1200 S Byron Butler Pkwy Perry, FL 32348-4502
Food Entity Mailing Address: 1200 S Byron Butler Pkwy Perry, FL 32348-4502
Food Entity Type/Description: 123/Convenience Store Limited FS
Food Entity Owner: JAYVEER POOJABA LLC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On March 11, 2021, MUNCHIES 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	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
13	OUT	PROTECTION FROM CONTAMINATION: Food separated and protected
14	OUT	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	N/O	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	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooling time and temperatures
19	OUT	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	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
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
41	OUT	PROPER USE OF UTENSILS: In-use utensils properly stored
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
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean
54	OUT	PHYSICAL FACILITIES: Ventilation and lighting; designated areas used

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



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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
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 PAPER TOWELS AT THE HAND WASH SINK IN THE WARE WASH ROOM AND IN THE EMPLOYEE RESTROOM.	Pf
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 - PACKAGED RED VELVET CAKE SLICES NOT LABELED WITH THE NAME AND ADDRESS OF MANUFACTURER, INGREDIENTS OR NET WEIGHT. COS - FIVE PACKAGES OF SLICED CAKE WERE VOLUNTARILY DISCARDED.	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"/>	DELI AREA - RAW CHICKEN WAS STORED OVER UNWASHED PRODUCE IN THE DELI REFRIGERATOR. COS - THE CHICKEN WAS RELOCATED DURING THE INSPECTION.	P
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	RETAIL AREA - UTENSIL FOR BOILED PEANUTS HAD VISIBLE SOIL AND RESIDUE BUILDUP. COS - UTENSIL WAS REMOVED FROM SERVICE.	Pf
19	Hot held time/temperature control for safety food not maintained at 135°F or above, or roast cooked or reheated to a temperature and for a time specified for cooking roast in the Food Code not hot held at 130°F or above. 3-501.16(A)(1) P	<input checked="" type="checkbox"/>	RETAIL AREA - BOILED PEANUTS HAD INTERNAL TEMPERATURES OF 130 DEGREES F. COS - BOILED PEANUTS WERE VOLUNTARILY DISCARDED DURING THE INSPECTION.	P



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INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
34	Food temperature measuring device not provided or not readily accessible for use in ensuring food temperatures are attained and maintained; or food temperature measuring device with a suitable small-diameter probe not provided or not readily accessible to accurately measure the temperature in thin foods. 4-302.12 Pf	<input type="checkbox"/>	FOOD ESTABLISHMENT NEEDS A PROBE THERMOMETER FOR TAKING COLD HOLDING TEMPERATURES OF PERISHABLE FOODS. ESTABLISHMENT CURRENTLY HAS A THERMOMETER FOR HOT HOLDING TEMPERATURES.	Pf
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"/>	DELI AREA - BUG LIGHT IN CLOSE PROXIMITY TO BOX OF EXPOSED PAN LINERS. COS - PAN LINERS WERE REMOVED DURING THE INSPECTION.	
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 EMPLOYEE NOT WEARING THE PROPER HAIR RESTRAINT OR HEAD COVERING.	
41	During pauses in food preparation or dispensing, utensil not stored on a clean portion of the food preparation table or cooking equipment; in running water of sufficient velocity to flush particles to the drain when used with moist foods; in a clean, protected location when used only with food that is not time/temperature control for safety food; or in a container of water maintained at 135°F or greater. 3-304.12(C)-(F)	<input checked="" type="checkbox"/>	RETAIL AREA - UTENSIL FOR SELF SERVICE PICKLES NOT STORED ON A CLEAN SURFACE. COS - UTENSIL WAS REMOVED DURING THE INSPECTION.	
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"/>	RETAIL AND DELI AREA - SINGLE USE TRAYS STORED DIRECTLY ON THE FLOOR.	
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 - DRAIN BOARD ABOVE THE WARE WASH SINK IS BEING SUPPORTED BY A ROPE TIED TO A SUPPORT BRACKET. THE ROPE IS NOT CLEANABLE AND CAN POTENTIALLY HARBOR BACTERIA.	



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COS Observation

- | | | |
|----|--|--|
| 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 - REFRIGERATOR HAS SOIL BUILDUP ON FACE AND INSIDE DOOR. CONTAINERS USED STORE FLOUR AND BREADING WERE VISIBLY DIRTY ON THE OUTSIDE. RETAIL AREA - BOILED PEANUT POTS HAD BUILDUP ON OUTSIDE SURFACE. BACK ROOM AREA - DRAIN BOARDS OVER WARE WASH SINK HAVE SOIL ACCUMULATION AND BUILDUP. |
| 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 - CEILING IN WALK IN COOLER HAS BLACK 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 | <input type="checkbox"/> RETAIL AREA - UNUSED EQUIPMENT (FRYER) STORED IN BACK CORNER OF THE STORE. |
| 54 | Exhaust ventilation hood system in food preparation or warewashing area not designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, or single-service and single-use articles. 4-204.11 | <input type="checkbox"/> DELI AREA - HOOD SYSTEM DOES NOT CONTAIN GREASE CATCH PANS TO ELIMINATE OR PREVENT GREASE FROM DRIPPING ON THE WALLS. |

COMMENTS

Informational handouts provided to the establishment: Reducing Illness and Employee Health Guide.

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



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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)

ANGELA THAKOR, CLERK

Print Name and Title

