



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 # 3993-0002-01  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Print Date: March 22, 2021

Food Entity Number: 33552  
Food Entity Name: SAVE A LOT # 24503  
Date of Visit: March 22, 2021  
Food Entity Address: 2020 S Jefferson ST Perry, FL 32348-5617  
Food Entity Mailing Address: PO Box 2095 Lake City, FL 32056-2095  
Food Entity Type/Description: 111/Supermarket  
Food Entity Owner: FRENVY INC

Owner Code:

**INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection**

On March 22, 2021, SAVE A LOT # 24503 was inspected by YOLANDA SYLVE, 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	IN	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	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	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	OUT	SUPERVISION: Certified food protection manager

**GOOD RETAIL PRACTICES**

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
33	OUT	FOOD TEMPERATURE CONTROL: Approved thawing methods used
36	OUT	PREVENTION OF FOOD CONTAMINATION: Insects, rodents, and animals not present
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
39	OUT	PREVENTION OF FOOD CONTAMINATION: Wiping cloths: properly used and stored
42	OUT	PROPER USE OF UTENSILS: Utensils, equipment and linens: properly stored, dried, and handled
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
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices
52	OUT	PHYSICAL FACILITIES: Garbage and refuse properly disposed; facilities maintained
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**



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**INSPECTION: RISK BASED**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS Observation</u>
8	Handwashing sink not maintained so that it is accessible at all times for employee use or is used for purposes other than handwashing, or an automatic handwashing facility not used in accordance with manufacturer's instructions. 5-205.11 Pf	<input checked="" type="checkbox"/> MEAT AREA - HAND WASH SINK NOT ACCESSIBLE DUE TO RACKS BLOCKING ACCESS. COS - ITEMS WERE REMOVED AND ACCESS WAS GRANTED DURING THE INSPECTION.
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 MANAGER. SEE COMMENTS

**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS Observation</u>
33	Time/temperature control for safety food not thawed under refrigeration that maintains the food at 41°F or less, completely submerged under cold running water with sufficient velocity to agitate and float off loose particles, or as part of the cooking process. When thawed under cold running water, ready-to-eat food allowed to rise above 41°F or raw animal food allowed to be above 41°F for more than 4 hours. 3-501.13 (A)-(D)	<input checked="" type="checkbox"/> MEAT AREA - SMITHFIELD BOXES OF PORK SPARERIBS WERE OUT THAWING IN ROOM TEMPERATURE IN THE BOX. COS - PRODUCT WAS REMOVED AND PLACED IN THE COOLER FOR THAWING. PRODUCT WAS 34 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	<input type="checkbox"/> BACK ROOM AREA - EXIT DOOR HAS GAP AT BOTTOM EXPOSING DAYLIGHT NEAR THE DAIRY 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"/> MEAT AREA - FOOD EMPLOYEES NOT WEARING HEAD OR BEARD HAIR RESTRAINTS OR COVERINGS.



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Violation  
Number

Citation Description

COS Observation

- 39 Cloths in-use for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer solution at a proper concentration as specified in the Food Code. 3-304.14(B)(1)
- 42 Cleaned and sanitized utensils handled, displayed or dispensed without protection from contamination of food- and lip-contact surfaces; or knives, forks or spoons that are not prewrapped are not presented so that only the handles are touched by employees or consumers. 4-904.11(A)-(B)
- 42 Soiled linens not kept in clean, nonabsorbent receptacles or clean, washable laundry bags or not stored and transported to prevent contamination of food, clean equipment, clean utensils, or single-service and single-use articles. 4-803.11
- 45 Equipment not maintained in good repair or condition; equipment component not kept intact, tight, and adjusted in accordance with manufacturer's specifications; or cutting or piercing part of can opener not kept sharp to minimize the creation of metal fragments that can contaminate food when a container is opened. 4-501.11
- 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
- 47 Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C)
- 49 Plumbing system not maintained in good repair. 5-205.15(B)
- 52 Outdoor storage surface for refuse, recyclables, and returnables not constructed of nonabsorbent material such as concrete or asphalt or is not smooth, durable, and sloped to drain. 5-501.11

- MEAT AREA - WET WIPING CLOTHS STORED ON TABLETOPS. PRODUCE AREA - WET WIPING CLOTHS STORED IN WARE WASH SINK.
- MEAT AREA - CLEAN KNIVES USED IN MEAT AREA STORED BETWEEN THE WALL AND PROCESSING TABLE. COS - KNIVES WERE REMOVED AND PLACED IN THE WARE WASH SINK FOR THE WASH, RINSE AND SANITIZATION STEP.
- PRODUCE AREA - SOILED LINENS WERE STORED AND KEPT IN WARE WASH SINK.
- RETAIL AREA - PRODUCE DISPLAY CASE THERMOMETER IS IN DISREPAIR. AMBIENT TEMPERATURE WAS 40 DEGREES F.
- DAIRY AREA - SHOPPING CARTS USED TO STORE FOOD ITEMS IN THE DAIRY COOLER.
- MEAT AREA - UNDERSIDE OF CUTTING BOARDS AND FRAMEWORK OF TABLE HAS SOIL RESIDUE BUILDUP.
- OUTSIDE - SHIPPING DOCK LOAD OUT AREA CAUSING EXCESSIVE STANDING WATER DUE TO TRASH AND DEBRIS ACCUMULATION HINDERING SUMP PUMP EFFICACY.
- OUTSIDE GROUNDS - DUMPSTER SITTING ON GRASS.



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COS Observation

53

Physical facilities not maintained in good repair.  
6-501.11

DAIRY AREA - WALK IN COOLER  
DOOR IN THE DAIRY  
DEPARTMENT HAS DAMAGED TO  
THE DOOR FRAME AND JAM.

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

BACK ROOM AREA - AREA NEAR  
PRODUCE DEPARTMENT IS  
HOUSING UNUSED RACKS,  
SHELVING, EQUIPMENT AND  
EXCESSIVE CLUTTER (PALLET  
AND SIGNS).

#### COMMENTS

Informational handouts provided: Reducing Illness, Certified Food Protection Manager and an updated 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

Check back will occur within a week to verify issue resolution with the standing water in the shipping and receiving load out dock.

#### 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)

Veronica Smith  
(Signature of Representative)

YOLANDA SYLVE, ENVIRONMENTAL SPECIALIST II

VERONICA SMITH, MANAGER

Print Name and Title

Kenneth Anderson  
Environmental Specialist I



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FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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



Visit #: 3993000201

Print Date: March 22, 2021

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Food Entity Mailing Address: PO Box 2095 Lake City, FL 32056-2095  
Food Entity Type/Description: 111/Supermarket  
Food Entity Owner: FRENVY INC

Owner Code:  
SUPPLEMENTAL KEY #:  
151180

RELEASE NOTICE

You are hereby notified that the following item on which a STOP USE ORDER was issued on 09/01/2009 by YOLANDA SYLVE is hereby released.

Article: WIPING SANITIZER BUCKER  
Brand Name: DEALER  
Lot #: # Of Pkgs: Size Of Pkg: Total Weight:  
Invoice #: Invoice Date:

Manufacturer:  
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 500.172 UNSANITARY EQUIPMENT\* SANITATION RINSE: CLEAN, TEMPERATURE, CONCENTRATION, TIME. EQUIPMENT AND UTENSILS SANITIZED  
Disposition: EQUIPMENT WAS REMOVED FROM SERVICE

Comments:

ACKNOWLEDGEMENT

I acknowledge receipt of a copy of this document.

*Veronica L. Smith*  
(Signature of Representative)

VERONICA SMITH, MANAGER  
Print Name and Title

*Yolanda Sylve*  
(Signature of FDACS Representative)

YOLANDA SYLVE, ENVIRONMENTAL SPECIALIST II

*Kenneth Davidson*  
Environmental Specialist I

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, NA the person in charge of SAVE A LOT # 24503 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.

NA

(Signature)

**ACKNOWLEDGEMENT**

I acknowledge receipt of a copy of this document.

Yolanda Sylve

(Signature of FDACS Representative)

YOLANDA SYLVE, ENVIRONMENTAL SPECIALIST II

Veronica L. Smith

(Signature of Representative)

VERONICA SMITH, MANAGER

Print Name and Title

Kenneth Davidson

Environmental Specialist I