



NICOLE "NIKKI" FRIED  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 3993-0001-81  
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: 372309  
Food Entity Name: STAR FOOD MART #2  
Date of Visit: March 11, 2021  
Food Entity Address: 2410 S Byron Butler Pkwy Perry, FL 32348-6108  
Food Entity Mailing Address: 2410 S Byron Butler Pkwy Perry, FL 32348-6108  
Food Entity Type/Description: 123/Convenience Store Limited FS  
Food Entity Owner: NIRA 1 INC

Owner Code:

**INSPECTION SUMMARY - Operating Without a Valid Food Permit; Check Back Needed - Abridged Inspection**

On March 11, 2021, STAR FOOD MART #2 was inspected by KENNETH DAVIDSON, a representative of the Florida Department of Agriculture and Consumer Services. 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 check-back to ensure 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



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**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
14	OUT	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	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	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	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
37	OUT	PREVENTION OF FOOD CONTAMINATION: Contamination prevented during food preparation, storage and display
45	OUT	UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean
99	OUT	CHAPTER 5K-4: Food Permit

**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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**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
14	Equipment food-contact surface or utensil used with time/temperature control for safety food not cleaned throughout the day at least every 4 hours. Exception criteria for an alternative cleaning frequency not met. 4-602.11(C) P	<input checked="" type="checkbox"/>	RETAIL AREA - UTENSIL FOR BOILED PEANUTS NOT WASHED AND SANITIZED EVERY FOUR HOURS. COS - UTENSILS WERE REMOVED FROM SERVICE.	P

**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 DOES NOT HAVE A PROBE THERMOMETER FOR TAKING COLD AND HOT HOLDING TEMPERATURES OF PERISHABLE FOODS.	Pf
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 - TWO BOXES OF SODA SYRUP FOR SODA MACHINE WAS STORED ON THE FLOOR.	
45	Utensil not maintained in good repair or condition; or ambient air temperature, water pressure, or water temperature measuring device not maintained in good repair or not accurate within the intended range of use. 4-502.11(A) and (C)	<input type="checkbox"/>	BACK ROOM AREA - THERMOMETER IN WALK IN COOLER IS IN DISREPAIR. AMBIENT TEMPERATURE WAS 40 DEGREES F.	
45	Food dispensing utensil not available for each container displayed at consumer self-service unit such as buffet or salad bar. 4-302.11 Pf	<input type="checkbox"/>	RETAIL AREA - PICKLED EGGS, RED HOT SAUSAGES AND PICKLES ONLY HAD ONE UTENSIL FOR SELF SERVICE. DISCUSSED WITH MANAGEMENT OF ONE UTENSIL NEEDED FOR EACH ITEM OFFERED.	Pf



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**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/>	BACK ROOM AREA - HAND WASH SINK NEXT TO WARE WASH SINK CURRENTLY DOES NOT HAVE WATER. FOOD EMPLOYEES DO HAVE ACCESS TO OTHER HAND WASH SINKS FOR PROPER HAND WASHING. SEE COMMENTS. BACK ROOM AREA - WARE WASH SINK ONLY HAS ONE STOPPER PROVIDED. ESTABLISHMENT NEEDS TO OBTAIN AT LEAST TWO STOPPERS FOR THE WASH, RINSE AND SANITIZING STEP.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/>	BACK ROOM AREA - MANY CEILING TILES HAVE WATER STAINS AND DAMAGE.
99	Expired Permit- The food establishment is operating without a valid food permit. 500.12(1)(a)F.S., 5K-4.020(4)(b) F.A.C.	<input type="checkbox"/>	FOOD ESTABLISHMENT IS OPERATING WITH AN EXPIRED FOOD PERMIT. TO OBTAIN A FOOD PERMIT, CONTACT THE BUSINESS CENTER AT (850) 245-5520.

**NOTICE OF OUTSTANDING FEES DUE**

Current Permit Year: 2021 \$660.00  
**BALANCE DUE: \$760.00**  
DUE BY: Upon Receipt

**COMMENTS**

Payments can be made online at <https://foodpermit.fdacs.gov> or can be mailed to Florida Department of Agriculture and Consumer Services, P.O. Box 6720, Tallahassee FL 32314-6720. Checks and money orders are to be payable to Florida Department of Agriculture and Consumer Services. All payments must include the Food Establishment number and reason of payment type in the memo section of the check or money order.

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: Hand washing signage, Employee Health Guide and Reducing Illness.

This food establishment was found to be operating with an expired food permit. To renew a food permit, visit <https://foodpermit.fdacs.gov> or contact the Business Center at 850-245-5520.



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Water needs to be provided to the hand wash sink in the ware washing area. Establishment has 30 days to provide water to the hand sink. Other hand sinks are available for hand washing. Food establishment does not process any food.

**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)

JAVOID RASHIN, CLERK

\_\_\_\_\_  
Print Name and Title

