



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3993-0001-88
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 19, 2021

Food Entity Number: 16028
Food Entity Name: WINN DIXIE # 0028
Date of Visit: March 19, 2021
Food Entity Address: 729 W Base ST Madison, FL 32340-1461
Food Entity Mailing Address: 8928 Prominence Pkwy Bldg 200 Jacksonville, FL 32256-8264
Food Entity Type/Description: 111/Supermarket
Food Entity Owner: WINN DIXIE STORES INC (WD1)

Owner Code: WD1

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On March 19, 2021, WINN DIXIE # 0028 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	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/O	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



Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3993-0001-88
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

NICOLE "NIKKI" FRIED
COMMISSIONER

Chapter 500, Florida Statutes
(850) 245-5520

Print Date: March 19, 2021

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	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	N/A	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Time as a public health control: procedures and records
23	IN	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>
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
39	OUT	PREVENTION OF FOOD CONTAMINATION: Wiping cloths: properly used and stored
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices

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>
-------------------------	-----------------------------	------------------------



Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3993-0001-88
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

NICOLE "NIKKI" FRIED
COMMISSIONER

Chapter 500, Florida Statutes
(850) 245-5520

FOOD SAFETY INSPECTION REPORT

Print Date: March 19, 2021

INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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"/>	DELI AREA - OBSERVED DELI MEATS AND CHEESE IN COLD DISPLAY CASE THAT EXCEEDED ESTABLISHMENT'S DATE MARKING DATE. COS - ALL DESIGNATED MEATS AND CHEESES THAT EXCEEDED THE DISCARD DATE WERE VOLUNTARILY DISCARDED DURING THE INSPECTION.	P
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	<input checked="" type="checkbox"/>	SEAFOOD AREA - BOTTLE OF SANITIZER WAS STORED ON TOP OF STEAMER. COS - SANITIZER WAS RELOCATED DURING THE INSPECTION.	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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 EMPLOYEE NOT WEARING A PROPER BEARD RESTRAINT OR COVERING.	
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)	<input type="checkbox"/>	DELI AREA - WET WIPING CLOTH HELD ON PROCESSING TABLE AND NOT IN SOLUTION BETWEEN USE.	
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/>	SEAFOOD AREA - LEAKING FAUCET ON THE WARE WASH SINK.	



Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 3993-0001-88
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

NICOLE "NIKKI" FRIED
COMMISSIONER

Chapter 500, Florida Statutes
(850) 245-5520

FOOD SAFETY INSPECTION REPORT

Print Date: March 19, 2021

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 handout, Reducing Illness, was provided to the establishment.

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)

(Signature of Representative)

YOLANDA SYLVE, ENVIRONMENTAL SPECIALIST II

MIKE WINGERT, MANAGER

Print Name and Title

Kenneth Anderson

Environmental Specialist I

