



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6000-05
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: April 20, 2021

Food Entity Number: 381375
Food Entity Name: A ONE FOOD & BEVERAGE
Date of Visit: April 20, 2021
Food Entity Address: 125 SW Washington Ave Madison, FL 32340-2006
Food Entity Mailing Address: 125 SW Washington Ave Madison, FL 32340-2006
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: SHIVSATI INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On April 20, 2021, A ONE FOOD & BEVERAGE 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	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	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	N/A	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	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>
34	OUT	FOOD TEMPERATURE CONTROL: Thermometers provided and accurate
35	OUT	FOOD IDENTIFICATION: Food properly labeled; original container
37	OUT	PREVENTION OF FOOD CONTAMINATION: Contamination prevented during food preparation, storage and display
41	OUT	PROPER USE OF UTENSILS: In-use utensils properly stored
45	OUT	UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
46	OUT	UTENSILS, EQUIPMENT AND VENDING: Warewashing facilities: installed, maintained, and used; test strips
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</u> <u>Observation</u>
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INSPECTION: RISK BASED

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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 checked="" type="checkbox"/>	RETAIL AREA - NO PAPER TOWELS OR ANY MEANS OF DRYING HANDS AT HAND WASH SINK. COS - PAPER TOWELS WERE PROVIDED DURING THE INSPECTION.	Pf
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 type="checkbox"/>	RETAIL AREA - OBSERVED MANAGEMENT WASHING UTENSILS IN RETAIL HAND SINK. DISCUSSION WITH MANAGEMENT CONCERNING THE PURPOSES FOR EACH TYPE OF SINK IN FOOD ENTITY.	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 - MULTIPLE ASSORTED READY TO EAT ITEMS OFFERED FOR SALE WITHOUT THE PROPER LABELING. SALTINE CRACKERS, RITZ CRACKERS, CAPRI SUN DRINKS, OREO COOKIES, CHEERIOS AND LUCKY CHARMS CEREAL. COS - ALL ITEMS WERE REMOVED FROM RETAIL. DISCUSSION WITH MANAGEMENT CONCERNING THE NEED FOR LABELING ON ALL PACKAGES.	Pf
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"/>	BACK ROOM AREA - GAS CAN STORED ON TOP OF DRAIN BOARDS OF WARE WASH SINK. COS - GAS CAN WAS RELOCATED DURING THE INSPECTION.	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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<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 HOLDING TEMPERATURES OF PERISHABLE FOODS.	Pf
35	Food packaged on site not labeled with: the common name of the food or an adequate descriptive identity statement; if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight; an accurate declaration of the net quantity of contents; the name and place of business of the manufacturer, packer, or distributor; or nutritional labeling as specified in 21 CFR 101 and 9 CFR 317 Subpart B. 3-602.11(B)(1)-(4) and (6)	<input checked="" type="checkbox"/>	RETAIL AREA - PACKAGED ON SITE ICE DID NOT CONTAIN THE NAME AND ADDRESS OF THE MANUFACTURER. COS - ICE BAGS WERE PROPERLY LABELED DURING THE INSPECTION.	
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 - MILK STORED DIRECTLY ON THE FLOOR IN THE WALK IN COOLER.	
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 - UTENSILS FOR SELF SERVE PICKLED ITEMS WERE STORED IN WATER WITH A TEMPERATURE OF 80 DEGREES F. COS - UTENSILS WERE REMOVED AND WERE REPLACED WITH NEW UTENSILS.	
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 checked="" type="checkbox"/>	RETAIL AREA - ONLY TWO UTENSILS FOR THREE DIFFERENT ITEMS (PICKLES, PICKLED EGGS AND PICKLED SAUSAGE). DISCUSSED WITH MANAGEMENT THE NEED FOR ONE UTENSIL PER ITEM AND A THIRD UTENSIL WAS INTRODUCED IN THE SELF SERVE AREA.	Pf
46	Test kit or other device that accurately measures the concentration in MG/L of sanitizing solution not provided. 4-302.14 Pf	<input type="checkbox"/>	FOOD ESTABLISHMENT COULD NOT PROVIDE CHEMICAL TEST STRIPS DURING THE INSPECTION. SEE COMMENTS.	Pf



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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

COS Observation

RETAIL AND BACK ROOM AREA - ESTABLISHMENT HAS UNUSED EQUIPMENT, EXCESSIVE UNUSED SUPPLIES AND INVENTORY IN BOTH RETAIL AND BACK ROOM AREAS.

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 to the establishment: Reducing Illness and Dishwashing Guide.

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

KEN PATEL, OWNER

Print Name and Title

Environmental Specialist II

