



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6000-12
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 28, 2021

Food Entity Number: 305868
Food Entity Name: ROCKY'S
Date of Visit: April 28, 2021
Food Entity Address: 5075 W US Highway 98 Perry, FL 32348-7300
Food Entity Mailing Address: 88 Ellison Frith RD Perry, FL 32347-0660
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: KBK INVESTMENTS INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On April 28, 2021, ROCKY'S 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	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
14	OUT	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
2	Person in charge does not correctly respond to questions that relate to preventing transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease, can not describe symptoms associated with diseases that are transmissible through food, or can not explain how to comply with reporting responsibilities and exclusion or restriction of food employees. 2-102.11(C)(2)-(3) and (17) Pf	<input type="checkbox"/>	PERSON IN CHARGE DOES NOT CORRECTLY RESPOND TO QUESTIONS THAT RELATE TO PREVENTING TRANSMISSION OF FOODBORNE DISEASE BY A FOOD EMPLOYEE OR CONVEY REPORTING RESPONSIBILITIES AND EXCLUSION OR RESTRICTION OF FOOD EMPLOYEES. PLEASE SEE COMMENTS.	Pf
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	FOOD ESTABLISHMENT'S THERMOMETER HAD SOIL RESIDUE AND FOOD BUILDUP. COS - DISCUSSED WITH MANAGEMENT CONCERNING THE USE OF THE THERMOMETER AND IT WAS CLEANED DURING THE INSPECTION.	Pf
14	Utensil or food-contact surface of equipment not sanitized before use after cleaning. 4-702.11 P	<input checked="" type="checkbox"/>	DELI AREA - FOOD EMPLOYEE NOT USING THE SANITIZATION STEP WHILE WASHING CUTTING BOARDS AND UTENSILS. COS - WARE WASH SINK WAS SET UP PROPERLY AND ALL AFFECTED ITEMS WERE PROPERLY SANITIZED.	P
23	Reminder for animal food that is raw, undercooked, or not otherwise processed to eliminate pathogens and served or sold in a ready-to-eat form or as an ingredient in another ready-to-eat food does not include asterisking the animal-derived food requiring disclosure to a footnote that contains one of the three acceptable messages informing consumers of the increased risk of foodborne illness. 3-603.11(C) Pf	<input checked="" type="checkbox"/>	RETAIL AREA - FOOD ESTABLISHMENT DID NOT HAVE A REMINDER STATEMENT ON CONSUMER ADVISORY DISCLOSURE CONCERNING RAW COOKED TO ORDER EGGS. COS - MANAGEMENT ADDED THE ASTERISK REMINDER STATEMENT AT THE BOTTOM OF THE DISCLOSURE STATEMENT CONCERNING THE RAW/UNDERCOOKED EGGS CONSUMPTION RISK DURING THE INSPECTION.	Pf

INSPECTION: GRP



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INSPECTION: GRP

**Violation
Number**

Citation Description

COS Observation

34

Temperature measuring device sensor not located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit or in the coolest part of a hot food storage unit; cold or hot holding equipment used for time/temperature control for safety food not equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the temperature display; or temperature measuring device not designed to be easily readable. 4-204.112(A), (B) and (D)

DELI AREA - NO VISIBLE THERMOMETERS IN BOTH HALF REFRIGERATORS NEAR PIZZA OVEN. REFRIGERATORS HAD AMBIENT TEMPERATURES OF 38 AND 40 DEGREES F.

37

Food not protected from contamination that may result from a factor or source not specified in Subparts 3-301 - 3-306 in the Food Code. 3-307.11

DELI AREA - OBSERVED EMPLOYEES CUTTING TOMATOES AND LETTUCE AND BEING LEFT OUT AT AMBIENT TEMPERATURE FOR SHORT PERIOD OF TIME WHILE PREPARING SANDWICHES AND BLTS. COS - DISCUSSED WITH DELI MANAGER AND CUT TOMATOES AND LETTUCE WERE IMMEDIATELY CHILLED WITH THE ADDITION OF ICE PACKS ON HOLDING DISPLAY. ESTABLISHMENT WAS HOLDING/BREADING PORK CHOPS ON SIDE OF WARE WASH SINK WHILE PERFORMING THE WASH, RINSE AND SANITIZING PROCEDURE. COS - DISCUSSED WITH DELI MANAGER AND HOLDING/BREADING OPERATION WAS RELOCATED TO A SUITABLE LOCATION.

46

Warewashing sink not cleaned and sanitized before and after being used to thaw food or wash produce, or not cleaned before and after being used to wash wiping cloths. 4-501.16 (B)

DELI AREA - WARE WASH SINK BEING UTILIZED IN BOTH THAWING/HOLDING PORK CHOPS AND WASHING FOOD CONTACT EQUIPMENT AND UTENSILS AT THE SAME TIME. COS - DISCUSSED WITH DELI MANAGEMENT CONCERNING USING THE SINK FOR ONE PURPOSE AT A TIME AND PORK CHOPS WERE REMOVED TO ANOTHER LOCATION.



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NOTICE OF FEES

To retrieve the balance due on your account or renew your permit, please visit our Food Permit Center at <https://FoodPermit.FDACS.gov>.

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, Employee Health Guide 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)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

Environmental Specialist II

(Signature of Representative)

RACHEL O'NEAL, MANAGER

Print Name and Title

