



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6000-00
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 19, 2021

Food Entity Number: 368184
Food Entity Name: WALTER B'S
Date of Visit: April 19, 2021
Food Entity Address: 15729 Beach RD Perry, FL 32348-8758
Food Entity Mailing Address: PO Box 913 Perry, FL 32348-0913
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: WBS LLC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On April 19, 2021, WALTER B'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	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	OUT	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 # 4092-6000-00
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: April 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	OUT	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>
31	OUT	FOOD TEMPERATURE CONTROL: Proper cooling methods used; equipment for temperature control
34	OUT	FOOD TEMPERATURE CONTROL: Thermometers provided and accurate
37	OUT	PREVENTION OF FOOD CONTAMINATION: Contamination prevented during food preparation, storage and display
52	OUT	PHYSICAL FACILITIES: Garbage and refuse properly disposed; facilities maintained

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>
8	Sign or poster notifying food employees to wash their hands not provided at all handwashing sinks used by food employees, or handwashing signage not clearly visible to food employees. 6-301.14	<input type="checkbox"/> MEAT AREA - NO HAND WASH SIGN AT HAND SINK. SEE COMMENTS.



Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6000-00
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: April 19, 2021

INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
13	Raw animal food not separated during storage, preparation, holding or display from ready-to-eat raw animal food, other raw ready-to-eat food, cooked ready-to-eat food, or fruits and vegetables before they are washed. 3-302.11(A)(1) P	<input checked="" type="checkbox"/>	DELI AREA - BOWL OF RAW EGG WASH STORED OVER WRAPPED BAKED POTATOES AND CONDIMENTS. RETAIL AREA - FULLY COOKED HAM DISPLAYED ALONGSIDE RAW PORK PRODUCTS. COS - BOWL OF EGG WASH WAS RELOCATED TO A SUITABLE LOCATION AND FULLY COOKED HAM WAS RELOCATED DURING THE INSPECTION.	P
21	Refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant not clearly marked, when opened onsite and held for more than 24 hours, to indicate the date or day by which the food shall be consumed, sold, or discarded when held at 41°F or less for a maximum of 7 days; or the day the original container is opened onsite not counted as day 1. 3-501.17(B) Pf	<input checked="" type="checkbox"/>	DELI AREA - HALF GALLON OF BUTTERMILK NOT DATE MARKED WITH OPENING DATE. NO VERIFIED DATE OF OPENING WAS KNOWN. COS - BUTTERMILK WAS DISCARDED DURING THE INSPECTION.	Pf
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 - HALF GALLON OF BUTTERMILK NOT DATE MARKED WITH OPENING DATE. NO VERIFIED DATE OF OPENING WAS KNOWN. COS - BUTTERMILK WAS DISCARDED DURING THE INSPECTION. PREPARED ON SITE CHILI IN REFRIGERATOR PREPARATION DATE EXCEEDED THE SEVEN DAY MAXIMUM LIMIT. COS - CHILI WAS DISCARDED DURING THE INSPECTION.	P
23	Animal food that is raw, undercooked, or not otherwise processed to eliminate pathogens is served or sold in a ready-to-eat form or as an ingredient in another ready-to-eat food without informing consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder using effective written means. 3-603.11(A) Pf	<input type="checkbox"/>	NOT OBSERVED DURING THIS INSPECTION BUT FOOD ESTABLISHMENT DOES AT TIMES OFFER COOKED TO ORDER EGGS AND STEAK. NO CONSUMER ADVISORY STATEMENTS OBSERVED. PLEASE SEE COMMENTS.	Pf



Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6000-00
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: April 19, 2021

INSPECTION: RISK BASED

Violation
Number

Citation Description

COS Observation

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

DELI AREA - AWESOME
DEGREASER STORED NEXT TO
FLOUR AND RICE. COS -
DEGREASER WAS RELOCATED
DURING THE INSPECTION.

P

INSPECTION: GRP

Violation
Number

Citation Description

COS Observation

31

Time/temperature control for safety food that is cooling is not loosely covered or uncovered to facilitate heat transfer from the surface of the food, or not arranged in equipment to provide maximum heat transfer through the container walls. 3-501.15(B)

DELI AREA - PREPARED ON SITE
COLE SLAW IN REFRIGERATOR
WAS TIGHTLY COVERED DURING
THE COOLING PROCESS.
DISCUSSED WITH MANAGEMENT
CONCERNING THE IMPORTANCE
OF KEEPING THE PRODUCT
LOOSELY COVERED TO HELP
FACILITATE HEAT TRANSFER
DURING PRODUCT COOLING.

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)

RETAIL AREA - NO VISIBLE
THERMOMETER IN BOILED
PEANUT HOT HOLDING CASE.
AMBIENT AIR TEMPERATURE
WAS 141 DEGREES F.



Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6000-00
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: April 19, 2021

INSPECTION: GRP

Violation
Number

Citation Description

COS Observation

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 - COLD HOLDING PREPARATION TABLE OBSERVED WITH RAW HAMBURGERS STORED OVER THE DISPLAY CONTAINER LINE. DISCUSSED WITH MANAGEMENT ABOUT THE AMOUNT OF PRODUCT THAT PREPARATION TABLE CAN ADEQUATELY KEEP COLD AND THE LIMITS THEREOF. COS - ITEMS WERE REMOVED TO THE APPROPRIATE COLD HOLDING LEVEL DURING THE INSPECTION.

52

Receptacles and waste handling units for refuse, recyclables, and returnables not kept covered with tight-fitting lids or doors when located outdoors; or indoor receptacles that contain food not kept covered when not in continuous use or after they are filled. 5-501.113

OUTSIDE GROUNDS - DUMPSTER LIP KEPT OPEN WHEN NOT IN USE.

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, Hand Washing signage and Consumer Advisory sign.

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.

Type text here

(Signature of FDACS Representative)

(Signature of Representative)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

WALTER SESSIONS, OWNER

Environmental Specialist II

Print Name and Title

