



NICOLE "NIKKI" FRIED  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 4092-6001-03  
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: June 22, 2021

Food Entity Number: 16013  
Food Entity Name: JIFFY FOOD STORE # 0301  
Date of Visit: June 22, 2021  
Food Entity Address: 570 E Base ST Madison, FL 32340-2704  
Food Entity Mailing Address: 1102 Howard ST E Live Oak, FL 32064-3502  
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: JIFFY FOOD STORES (JFO)

Owner Code: JFO

**INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection**

On June 22, 2021, JIFFY FOOD STORE # 0301 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	N/A	PROTECTION FROM CONTAMINATION: Food separated and protected
14	OUT	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized





Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 4092-6001-03  
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: June 22, 2021

**INSPECTION: RISK BASED**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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 checked="" type="checkbox"/>	BACK ROOM AREA - HAND WASH SINK WAS INACCESSIBLE DUE TO STORAGE OF SODA SYRUP BOXES. COS - SYRUP BOXES WERE RELOCATED DURING THE INSPECTION.	Pf
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 THE HAND WASHING SINK. COS - PAPER TOWELS WERE PROVIDED DURING THE INSPECTION.	Pf
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	RETAIL AREA - CAN OPENER BLADE HAD VISUAL BUILDUP AND SOIL ACCUMULATION. COS - CAN OPENER AND BLADE WAS WASHED, RINSED AND SANITIZED DURING THEE INSPECTION.	Pf

**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
36	The presence of insects, rodents, and other pests not controlled to eliminate their presence on the premises by eliminating harborage conditions. 6-501.111(D)	<input type="checkbox"/>	OUTSIDE GROUNDS - TREE AND VINE OVERHANG AND GROWTH IS CONTACTING THE SOUTHEAST SIDE OF BUILDING.



Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 4092-6001-03  
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: June 22, 2021

**INSPECTION: GRP**

**Violation  
Number**

45

**Citation Description**

Vending machine door or access opening cover to food and container storage space not tight-fitting so the space between the door or cover and the cabinet of the machine is no greater than one-sixteenth inch; not covered with louvers, screen that is 12 mesh to 1 inch, or material that provides an equivalent opening of not greater than one-sixteenth inch; not effectively gasketed; have interface surfaces that are less than one-half inch wide; or jambs or surfaces are not used to form an L-shaped entry path to the interface. Service connection opening through an exterior wall of the machine not closed by sealants, clamps, or grommets so the opening is no larger than one-sixteenth inch. 4-204.123

**COS Observation**

RETAIL AREA - ONE UTENSIL PROVIDED FOR TWO SELF SERVICE PICKLED ITEMS. (PICKLED EGGS AND SAUSAGES) DISCUSSED WITH MANAGEMENT THE NEED FOR PROVIDING ONE UTENSIL PER ITEM OFFERED.

**NOTICE OF FEES**

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

**COMMENTS** Type text here

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

Reducing Illness handout 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.

(Signature of FDACS Representative)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

(Signature of Representative)

BRENDA WESTBERRY, MANAGER

Print Name and Title

Environmental Specialist II

