



NICOLE "NIKKI" FRIED  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 4092-6002-00  
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: July 12, 2021

Food Entity Number: 389185  
Food Entity Name: Keaton Beach Corner Store  
Date of Visit: July 12, 2021  
Food Entity Address: 20051 Beach RD 20051 Beach Rd Perry, FL 32348-8439  
Food Entity Mailing Address: 20051 Beach Rd Perry, FL 32348  
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: Keaton Beach Bums, Inc

Owner Code:

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

On July 12, 2021, Keaton Beach Corner Store 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	OUT	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	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	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper hot holding temperatures
20	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures
21	IN	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	IN	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>
35	OUT	FOOD IDENTIFICATION: Food properly labeled; original container
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
41	OUT	PROPER USE OF UTENSILS: In-use utensils properly stored
42	OUT	PROPER USE OF UTENSILS: Utensils, equipment and linens: properly stored, dried, and handled
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 Observation</u>
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**INSPECTION: RISK BASED**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
8	Sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes provided with handwashing aids or devices required for a handwashing sink. 6-301.13	<input checked="" type="checkbox"/>	DELI AREA - HAND WASHING SIGN POSTED OVER THE WARE WASH SINK. DISCUSSED WITH OWNER. COS - HAND WASH SIGN WAS REMOVED DURING THE INSPECTION.	
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"/>	BACK ROOM AREA - RAW SHELL EGGS STORED ON OVER CONTAINERS OF CONDIMENTS AND READY TO EAT FOODS IN THE WALK IN COOLER. COS - RAW SHELL EGGS WERE RELOCATED DURING THE INSPECTION.	P
14	Equipment food-contact surface or utensil used with time/temperature control for safety food not cleaned throughout the day at least every 4 hours. Exception criteria for an alternative cleaning frequency not met. 4-602.11(C) P	<input checked="" type="checkbox"/>	DELI AREA - PIZZA SPATULA NOT CLEANED AT THE REQUIRED TIME FRAME FOR TIME/TEMPERATURE CONTROL FOR SAFETY FOODS. COS - PIZZA SPATULA WAS TAKEN TO THE WARE WASH SINK WHERE IT WAS CLEANED AND SANITIZED DURING THE INSPECTION.	P
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	DELI ARE - CLEANED KNIFE STORED HAD VISIBLE OLD FOOD RESIDUE. COS - KNIFE WAS WASHED AND SANITIZED DURING THE INSPECTION.	Pf
19	Hot held time/temperature control for safety food not maintained at 135°F or above, or roast cooked or reheated to a temperature and for a time specified for cooking roast in the Food Code not hot held at 130°F or above. 3-501.16(A)(1) P	<input checked="" type="checkbox"/>	RETAIL AREA - CAJUN STYLE BOILED PEANUTS HAD INTERNAL TEMPERATURE OF 124 DEGREES F. COS - CAJUN PEANUTS WERE VOLUNTARILY DISCARDED DURING THE INSPECTION. PLEASE SEE COMMENTS.	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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**INSPECTION: GRP**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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 - MADE ON SITE SMOKED MULLET DIP NOT LABELED WITH THE INGREDIENTS STATEMENT. DISCUSSED WITH OWNER. COS - ALL CONTAINERS OF SMOKED MULLET DIP WERE LABELED WITH INGREDIENT STATEMENTS DURING THE INSPECTION.
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"/>	DELI AREA - OBSERVED FOOD EMPLOYEE HANDLING/PREPARING FOOD WITHOUT A BEARD NET OR PROPER FACE COVERING. DISCUSSED WITH OWNER.
41	During pauses in food preparation or dispensing, utensil stored in food that is not time/temperature control for safety food not stored with their handles above the top of the food within containers or equipment that can be closed. 3-304.12(B)	<input type="checkbox"/>	DELI AREA - SCOOP STORED WITH HANDLES IN CONTACT WITH FLOUR INSIDE CONTAINER. COS - SCOOP WAS REMOVED AND WASHED AND SANITIZED DURING THE INSPECTION.
42	Cleaned and sanitized utensils handled, displayed or dispensed without protection from contamination of food- and lip-contact surfaces; or knives, forks or spoons that are not prewrapped are not presented so that only the handles are touched by employees or consumers. 4-904.11(A)-(B)	<input type="checkbox"/>	DELI AREA - CLEAN UTENSILS STORED IN CONTAINER ON A PROCESSING TABLE WITH THE HANDLES INVERTED EXPOSING FOOD CONTACT SURFACES OF UTENSILS TO CONTAMINATION. DISCUSSED WITH MANAGEMENT.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/>	RETAIL AREA - OBSERVED SEVERAL SMALL HOLES IN FLOOR NEAR COOLERS IN RETAIL. DISCUSSED WITH MANAGEMENT. CONTRACTORS SCHEDULED TO REPAIR FLOORING.

**NOTICE OF FEES**

To review your account balance or to renew your permit, please visit our Food Permit Center at

<https://FoodPermit.FDACS.gov>



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**COMMENTS**

Informational handouts provided during the inspection: Reducing Illness, Cooking and Hot Holding Foods, and Updated Employee Health Guide.

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

**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)

\_\_\_\_\_  
JARED HUNT, OWNER

\_\_\_\_\_  
Print Name and Title

