



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 9999-7182-1693-16
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 29, 2021

Food Entity Number: 50293
Food Entity Name: FAST TRACK #411
Date of Visit: June 29, 2021
Food Entity Address: 2458 SW US 221 Greenville, FL 32331-3114
Food Entity Mailing Address: 3715 NW 97th Blvd Suite A Gainesville, FL 32606-7373
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: LAND O'SUN MANAGEMENT CORP (LOS)

Owner Code: LOS

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On June 29, 2021, FAST TRACK #411 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 | OUT | PROTECTION FROM CONTAMINATION: Food separated and protected |
| 14 | OUT | PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized |



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|-------------------------|--------------------------|--|
| 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 | 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> |
|-------------------------|--------------------------|---|
| 38 | OUT | PREVENTION OF FOOD CONTAMINATION: Personal cleanliness |
| 41 | OUT | PROPER USE OF UTENSILS: In-use utensils properly stored |
| 46 | OUT | UTENSILS, EQUIPMENT AND VENDING: Warewashing facilities: installed, maintained, and used; test strips |
| 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> |
|-------------------------|-----------------------------|-------------------------------|
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**Violation
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COS Observation

| <u>Violation Number</u> | <u>Citation Description</u> | <u>COS Observation</u> | |
|------------------------------------|---|--|----|
| 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 AVAILABLE AT HAND WASH SINK IN FOOD SERVICE AREA. COS - PAPER TOWELS WERE PROVIDED DURING THE INSPECTION. | 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 - MUFFINS AND DONUTS COMMERCIALY PROCESSED OFFERED FOR SELF SERVICE NOT LABELED WITH APPROPRIATE INGREDIENTS STATEMENTS. COS - ALL ITEMS NOT LABELED APPROPRIATELY WERE REMOVED FROM RETAIL UNTIL PROPER LABELING WITH INGREDIENTS WAS OBTAINED. | Pf |
| 13 | Food not protected from cross contamination by storage in packages, covered containers or wrappings. 3-302.11(A)(4) | <input type="checkbox"/> DAIRY QUEEN - FULLY COOKED BACON NOT COVERED OR PROTECTED IN THE WALK IN COOLER. | |
| 14 | Surface of utensil or equipment contacting food that is not time/temperature control for safety food not cleaned at any time when contamination may have occurred; at least every 24 hours for iced tea dispensers and consumer-self service utensils; before restocking consumer self-service equipment or utensils; or in equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. 4-602.11(E) | <input checked="" type="checkbox"/> RETAIL AREA - TONGS USED FOR DISPENSING COOKIES WERE NOT CLEANED WITHIN THE REQUIRED CLEANING FREQUENCY. COS- TONGS WERE REMOVED FROM SERVICE DURING THE INSPECTION. | |



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|-------------------------|--|-------------------------------------|---|----|
| 14 | Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf | <input checked="" type="checkbox"/> | DAIRY QUEEN - ESTABLISHMENT'S THERMOMETER HAS VISIBLE FOOD AND SOIL BUILDUP. COS - THERMOMETER WAS CLEANED AND SANITIZED DURING THE INSPECTION. VEGGIE SLICER STORED ON UTENSIL AND EQUIPMENT RACK HAS DRIED FOOD DEBRIS. COS - SLICER WAS CLEANED AND SANITIZED DURING THE INSPECTION. | Pf |
| 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"/> | DAIRY QUEEN - OPENED PACKAGE OF HOT DOGS IN BOTTOM OF COLD HOLDING PREPARATION TABLE WERE NOT DATE MARKED. COS - AFTER FURTHER DISCUSSION WITH MANAGER, HOT DOGS WERE VERIFIED WITH AN OPENING DATE AND PROPERLY DATE MARKED DURING THE INSPECTION. | Pf |
| 26 | Working container of poisonous or toxic materials taken from a bulk supply not clearly and individually identified with the common name of the material. 7-102.11 Pf | <input checked="" type="checkbox"/> | DAIRY QUEEN - UNLABELED CHEMICAL SPRAY BOTTLE CONTAINING BLEACH WAS NOT PROPERLY LABELED. COS - CHEMICAL WAS VERIFIED AND BOTTLE WAS LABELED DURING THE INSPECTION. | 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"/> | RETAIL AREA - CHEMICAL BOTTLE OF FOREMOST CLEANER STORED OVER LATEX GLOVES IN RETAIL BACK AREA. COS - GLOVES WERE RELOCATED DURING THE INSPECTION. | P |

INSPECTION: GRP

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| 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"/> DAIRY QUEEN - OBSERVED FOOD EMPLOYEE NOT WEARING A HAIR RESTRAINT OR PROPER HEAD COVERING. | |
| 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"/> ICE BAGGING AREA - ICE SCOOP WAS STORED ON TOP OF ICE MACHINE AND NOT IN AN APPROPRIATE LOCATION BETWEEN TIMES OF USE. COS - ICE SCOOP WAS TAKEN TO THE WARE WASH SINK AND CLEANED AND SANITIZED DURING THE INSPECTION. | |
| 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 WAS UNABLE TO PROVIDED CHEMICAL TEST STRIPS DURING THE INSPECTION. | Pf |
| 52 | Outdoor storage surface for refuse, recyclables, and returnables not constructed of nonabsorbent material such as concrete or asphalt or is not smooth, durable, and sloped to drain. 5-501.11 | <input type="checkbox"/> OUTSIDE GROUNDS - TWO DUMPSTERS ARE STORED DIRECTLY ON GRASS. | |

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

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.



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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)

JESSICA JONES, MANAGER

Print Name and Title

