



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520



Visit # 9999-7182-1692-69
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: June 29, 2021

Food Entity Number: 30134
Food Entity Name: S & J DELI
Date of Visit: June 29, 2021
Food Entity Address: 13848 HIGHWAY 90 W GREENVILLE, FL 32331-1400
Food Entity Mailing Address: 13848 HWY 90 WEST GREENVILLE, FL 32331-0309
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: STAR OF GREENVILLE INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On June 29, 2021, S & J DELI 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	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



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 9999-7182-1692-69
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

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	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper hot holding temperatures
20	OUT	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>
47	OUT	UTENSILS, EQUIPMENT AND VENDING: Nonfood-contact surfaces clean
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>
-------------------------	-----------------------------	------------------------



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520



Visit # 9999-7182-1692-69
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: June 29, 2021

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 COULD NOT ANSWER QUESTIONS RELATING TO THEIR EMPLOYEE HEALTH POLICY. PLEASE SEE COMMENTS.	Pf
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"/>	KITCHEN AREA - NO HAND WASHING SIGN AT HAND SINK. PLEASE SEE COMMENTS.	
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"/>	KITCHEN AND FOOD SERVICE AREA - NO SOAP AND PAPER TOWELS OR ANY MEANS OF DRYING HANDS AT BOTH HAND WASHING SINKS. COS - PAPER TOWELS AND SOAP WAS PROVIDED DURING THE INSPECTION.	Pf
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"/>	KITCHEN AREA - RAW BACON STORED OVER FULLY COOKED SAUSAGES IN REFRIGERATOR. COS - BACON WAS RELOCATED DURING THE INSPECTION.	P
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"/>	FOOD SERVICE AREA - CHICKEN GIZZARDS IN HOT HOLDING CASE WERE 129 DEGREES F. COS - DISCUSSED WITH COOK AND DETERMINED THEY WERE PLACED IN HOT CASE WITHIN THE TWO HOUR LIMIT AND WERE REHEATED TO A TEMPERATURE OF 153 DEGREES F DURING THE INSPECTION. PLEASE SEE COMMENTS.	P



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520



Visit # 9999-7182-1692-69
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: June 29, 2021

INSPECTION: RISK BASED

**Violation
Number**

20

Citation Description

Eggs that have not been treated to destroy all viable Salmonellae not stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less. 3-501.16(B) P

COS Observation

KITCHEN AREA - RAW SHELL EGGS STORED ON PREPARATION TABLE WERE 50 DEGREES F. EGGS HAD BEEN OUT OF THE COOLER FOR APPROXIMATELY ONE HOUR PER COOK. COS - EGGS WERE USED DURING BREAKFAST AND WERE TO BE RETURNED AND PLACED BACK IN WALK IN COOLER AND HAD AN AMBIENT TEMPERATURE OF 40 DEGREES F DURING THE INSPECTION.

P

INSPECTION: GRP

**Violation
Number**

47

Citation Description

Food-contact surface of cooking equipment or pan is encrusted with grease deposits or other soil accumulation. 4-601.11(B)

COS Observation

- KITCHEN AREA - POTS AND PANS HAVE HEAVILY ENCRUSTED GREASE AND FOOD DEPOSITION.
- KITCHEN AREA - WALL BEHIND AND BELOW THE WARE WASH SINK IS DETACHED FROM THE STUDS AND IN DISREPAIR.
- KITCHEN AREA - FLOOR HAS DIRT AND DEBRIS AND FOOD RESIDUE ACCUMULATION ALONG THE WALLS.

53

Physical facilities not maintained in good repair. 6-501.11

53

Physical facilities not cleaned as often as necessary to keep them clean, or cleaning not done during periods when the least amount of food is exposed such as after closing. 6-501.12

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

Reducing Illness, Cooking and Hot Holding Foods and Hand Washing Signage handouts provided to the establishment.

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

Employee Health Guidelines and reporting agreement provided.



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 9999-7182-1692-69
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

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)

(Signature of Representative)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

ALEX AYYAD, MANAGER

Print Name and Title



Florida Department of Agriculture and Consumer Services
Division of Food Safety

Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

Florida Statutes, Chapter 500.172, 500.174
(850) 245-5520



NICOLE "NIKKI" FRIED
COMMISSIONER

Print Date: June 29, 2021

Visit #:99997182169269

Food Entity #: 30134
Food Entity Name: S & J DELI
Date Of Visit: June 29, 2021
Food Entity Location Address: 13848 HIGHWAY 90 W GREENVILLE, FL 32331-1400
Food Entity Mailing Address: 13848 HWY 90 WEST GREENVILLE, FL 32331-0309
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: STAR OF GREENVILLE INC

Owner Code:

SUPPLEMENTAL KEY #: 3

RELEASE NOTICE

You are hereby notified that the following item on which a STOP USE ORDER was issued on 03/17/2011 by YOLANDA SYLVE is hereby released.

Article: PANS
Brand Name: DEALER
Lot #: # Of Pkgs: Size Of Pkg: Total Weight:
Invoice #: Invoice Date:

Manufacturer:
Distributor:

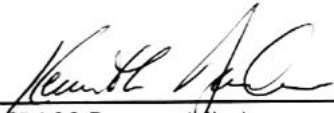
The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.172 UNSANITARY EQUIPMENT* NON-FOOD CONTACT SURFACES OF EQUIPMENT/UTENSILS

Disposition: EQUIPMENT WAS REMOVED FROM SERVICE

Comments:

ACKNOWLEDGEMENT

I acknowledge receipt of a copy of this document.



(Signature of FDACS Representative)



(Signature of Representative)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

ALEX AYYAD, MANAGER

Print Name and Title



Florida Department of Agriculture and Consumer Services
Division of Food Safety

Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

Florida Statutes, Chapter 500.172, 500.174
(850) 245-5520



NICOLE "NIKKI" FRIED
COMMISSIONER

Print Date: June 29, 2021

Visit #:99997182169269

RELEASE NOTICE

SUPPLEMENTAL KEY #:
117673

You are hereby notified that the following item on which a STOP USE ORDER was issued on 04/28/2009 by YOLANDA SYLVE is hereby released.

Article:	BREAD PRESS/ POTS & PANS/ CAN OP			
Brand Name:	DEALER			
Lot #:	# Of Pkgs:	Size Of Pkg:	Total Weight:	Invoice #:
			Invoice Date:	

Manufacturer:
Distributor:

The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.172 UNSANITARY EQUIPMENT* SANITATION RINSE: CLEAN, TEMPERATURE, CONCENTRATION, TIME. EQUIPMENT AND UTENSILS SANITIZED

Disposition: EQUIPMENT WAS REMOVED FROM SERVICE

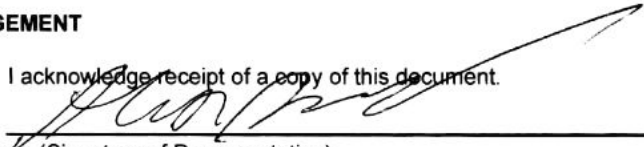
Comments:

ACKNOWLEDGEMENT

I acknowledge receipt of a copy of this document.



(Signature of FDACS Representative)



(Signature of Representative)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

ALEX AYYAD, MANAGER

Print Name and Title

When the department or its duly authorized agent finds, or has probable cause to believe, that any food or food-processing equipment is in violation of this chapter or any rule adopted under this chapter so as to be dangerous, unwholesome, fraudulent, or insanitary within the meaning of this chapter, an agent of the department may issue and enforce a stop-sale, stop-use, removal, or hold order, which order gives notice that such article or processing equipment is, or is suspected of being, in violation and has been detained or embargoed and which order warns all persons not to remove, use, or dispose of such article or processing equipment by sale or otherwise until permission for removal, use, or disposal is given by the department or the court. It is unlawful for any person to remove, use, or dispose of such detained or embargoed article or processing equipment by sale or otherwise without such permission in accordance with 500.172 (1) Florida Statutes.

AN ADMINISTRATIVE HEARING IS AVAILABLE FOR ALL ORDERS, NOTICES, AND REPORTS IN THIS SUPPLEMENTAL REPORT

If you wish to contest the Department's action, you have the right to request an administrative hearing to be conducted in accordance with Sections 120.569 and 120.57, Florida Statutes and to be represented by counsel or other qualified representative. Your request for hearing must contain:

1. Your name, address, and telephone number, and facsimile number (if any).
2. The name, address, and telephone number, and facsimile number of your attorney or qualified representative (if any) upon whom service of pleadings and other papers shall be made.
3. A statement that you are requesting an administrative hearing and dispute the material facts alleged by the department, in which case you must identify the material facts that are in dispute (formal hearing), or that you request an administrative hearing and that you do not dispute the facts alleged by the department (informal hearing).
4. A statement of when (date) you received the Notice and the file number of this Notice.

Your request for a hearing must be received at the address shown on this Notice within twenty-one (21) days of receipt of this Notice. If you fail to obtain a Release from this Notice or fail to request an administrative hearing within the twenty-one (21) day deadline you waive your right to a hearing and the Department may enter a Final Order imposing up to the maximum penalties as authorized by Florida Law.

HEARING WAIVER AND WAIVER OF RIGHTS

I, N/A the person in charge of S & J DELI hereby waive a notice and a hearing as provided in Chapter 120, Florida Statutes and waive all rights as provided on the last page of this report.

N/A
(Signature)

ACKNOWLEDGEMENT

I acknowledge receipt of a copy of this document.

Kenneth Davidson
(Signature of FDACS Representative)

Alex Ayyad
(Signature of Representative)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

ALEX AYYAD, MANAGER
Print Name and Title