



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6009-20
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: October 20, 2021

Food Entity Number: 346829
Food Entity Name: MADDIE'S MARKET
Date of Visit: October 20, 2021
Food Entity Address: 815 1ST AVE STEINHATCHEE, FL 32359
Food Entity Mailing Address: 2715 S Byron Butler Pkwy Perry, FL 32348-6309
Food Entity Type/Description: 112/Grocery Store < 15,000 sq ft
Food Entity Owner: WARE OIL COMPANY

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On 10/20/2021, MADDIE'S MARKET 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	OUT	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	IN	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	IN	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 # 4092-6009-20
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: October 20, 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	N/A	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooking time and temperatures
17	N/O	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	N/O	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>
34	OUT	FOOD TEMPERATURE CONTROL: Thermometers provided and accurate
36	OUT	PREVENTION OF FOOD CONTAMINATION: Insects, rodents, and animals not present
43	OUT	PROPER USE OF UTENSILS: Single-use/single-service articles: properly stored and used
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean
54	OUT	PHYSICAL FACILITIES: Ventilation and lighting; designated areas used

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>
-------------------------	-----------------------------	------------------------



Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6009-20
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

NICOLE "NIKKI" FRIED
COMMISSIONER

Print Date: October 20, 2021

INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
2	Person in charge does not ensure food employees and conditional employees are informed in a verifiable manner of their responsibility to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. 2-103.11(O) Pf	<input type="checkbox"/>	FOOD ESTABLISHMENT COULD NOT PROVIDE EMPLOYEE HEALTH REPORTING RESPONSIBILITIES IN A VERIFIABLE MANNER.	Pf
4	Employee eating, drinking or using tobacco where exposed food, clean equipment, utensils, and linens, unwrapped single service and single use articles or other items could become contaminated. 2-401.11	<input checked="" type="checkbox"/>	SUBWAY - OBSERVED EMPLOYEE BEVERAGE ON PREPARATION TABLE. COS - BEVERAGE WAS APPROPRIATELY RELOCATED TO IT'S DESIGNATED EMPLOYEE HOLDING AREA.	
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"/>	RETAIL AREA - HALF AND HALF AND FRENCH VANILLA CREAMER IN COFFEE DISPENSER HAS BEEN COLD HELD FOR MORE THAN 24 HOURS AND WAS NOT DATE MARKED. COS - DISCUSSED WITH MANAGEMENT AND STAFF AND THE DATE OF OPENING WAS VERIFIED AND PROPERLY DATE MARKED BEFORE THE COMPLETION OF 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 type="checkbox"/>	MEAT AREA - BOTTLE OF GLASS CLEANER WAS STORED NEXT TO LEGG'S PORK SEASONING IN DEPARTMENTAL DRY STORAGE AREA. COS - GLASS CLEANER WAS ADEQUATELY RELOCATED DURING THE INSPECTION.	P
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"/>	MEAT AREA - BOTTLE CONTAINING A SANITIZER WAS UNIDENTIFIED WITHIN MEAT DEPARTMENT. COS - BOTTLE WAS IDENTIFIED AND PROPERLY LABELED DURING THE INSPECTION.	Pf

INSPECTION: GRP



Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6009-20
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: October 20, 2021

INSPECTION: GRP

**NICOLE "NIKKI" FRIED
COMMISSIONER**

**Violation
Number**

Citation Description

COS Observation

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 - WALK IN COOLER DOES NOT HAVE A VISIBLE THERMOMETER DISPLAYED. AMBIENT AIR TEMPERATURE WAS 38 DEGREES F.

36

Outer opening not protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors. Windows or doors kept open for ventilation or other purposes not protected against the entry of insects and rodents by 16 mesh to 1 inch screens; properly designed and installed air curtains to control flying insects; or other effective means. 6-202.15

DRY STORAGE AREA - SHIPPING/RECEIVING DOOR SHOWS DAYLIGHT THROUGH DOUBLE DOOR CONNECTION POINT. PRODUCE AREA - EXIT DOOR SHOWS DAYLIGHT AT THE BOTTOM OF THE DOOR ACROSS FROM THE PRODUCE WALK IN COOLER.

43

Single-service or single-use articles handled, displayed or dispensed without protection from contamination of food- and lip-contact surfaces; single-service or single-use knives, forks or spoons not presented so that only the handles are touched by employees or consumers; or single-service or single-use articles that are intended for food- or lip-contact not furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser. 4-904.11

RETAIL AREA - SINGLE SERVICE CUPS IN RACK DISPENSER NOT PROTECTED ON THE ENDS WITH LIDS TO PROTECT AGAINST CONTAMINATION NEAR THE FRONT SODA MACHINE AT RETAIL CHECKOUT. DISCUSSED WITH CLERK.

43

Single-service or single-use articles not stored in a clean, dry location; at least 6 inches above the floor; or where they are not exposed to splash, dust, or other contamination. 4-903.11(A)

MEAT AREA - PACKAGE SINGLE USE TRAYS WERE STORED DIRECTLY ON THE FLOOR IN MEAT DRY STORAGE DEPARTMENT. COS - TRAYS WERE ADEQUATELY RELOCATED DURING THE INSPECTION.

49

Plumbing system not installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use, including on a hose bibb, by providing an air gap or installation of an approved backflow prevention device. 5-203.14 Pf

OUTSIDE GROUNDS - NO BACKFLOW DEVICES INSTALLED ON BOTH HOSE BIBB SPIGOTS ON EACH SIDE OF THE MOP SINK.

Pf



Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6009-20
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

NICOLE "NIKKI" FRIED
COMMISSIONER

Print Date: October 20, 2021

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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	<input type="checkbox"/>	RETAIL AREA - BLACK RESIDUE BUILDUP ON CEILING INSIDE THE RETAIL WALK IN COOLER.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/>	MEAT AREA - FLOOR ENTERING THE WALK IN COOLER FROM THE MEAT PROCESSING ROOM IS IN DISREPAIR.
54	Light bulb not shielded, coated, or otherwise shatter-resistant in an area where there is exposed food, clean equipment, utensils, and linens, or unwrapped single-service and single-use articles. Infrared or other heat lamp not protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed. 6-202.11	<input type="checkbox"/>	MEAT AREA - LIGHTS IN THE MEAT PROCESSING AREA ARE NOT SHIELDED.
54	Dressing rooms not used by employees who regularly change their clothes in the establishment, or lockers or other suitable facilities not used for the orderly storage of employee clothing or other possessions. 6-501.110	<input checked="" type="checkbox"/>	SUBWAY - OBSERVED CELL PHONE ON PREPARATION TABLE. COS - ALL PERSONAL ITEMS WERE RELOCATED TO DESIGNATED EMPLOYEE HOLDING AREA.

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 and Employee Reporting Agreement handouts were 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



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 # 4092-6009-20
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: October 20, 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)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

(Signature of Representative)

CRYSTAL GILBERT, MANAGER

Print Name and Title

