



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6007-60
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: September 27, 2021

Food Entity Number: 09251
Food Entity Name: JIFFY FOOD STORE # 0317
Date of Visit: September 27, 2021
Food Entity Address: 8267 E US Highway 90 Lee, FL 32059-6017
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 9/27/2021, JIFFY FOOD STORE # 0317 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	IN	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	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	N/O	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	N/A	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	OUT	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
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>
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<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 INCORRECTLY RESPONDED TO QUESTIONS RELATING TO THEIR EMPLOYEE HEALTH POLICY. DISCUSSED WITH STORE MANAGER CONCERNING EMPLOYEE HEALTH POLICIES AND PROCEDURES.	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 type="checkbox"/>	RETAIL AREA - NO MEANS FOR DRYING HANDS AT HAND WASH SINK. COS - PAPER TOWELS WERE PROVIDED. BACK ROOM AREA - NO SOAP OR ANY MEANS OF DRYING HANDS AT HAND WASH SINK IN WARE WASHING AREA.	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"/>	RETAIL AREA AND BACK ROOM AREA - NO HAND WASHING SIGN AT AREA HAND WASH SINKS.	
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"/>	RETAIL AREA - HAND SINK WAS USED TO STORE CONTAINERS MAKING IT INACCESSIBLE. COS - CONTAINER WAS REMOVED 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 HAS VISIBLE SOIL ACCUMULATION AND BUILDUP. COS - CAN OPENER WAS TAKEN TO THE WARE WASH SINK WHERE IT WAS WASHED, RINSED AND SANITIZED BY THE PERSON IN CHARGE DURING THE INSPECTION.	Pf



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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"/>	BACK ROOM AREA - CONTAINERS OF BLEACH WERE STORED ABOVE SINGLE USE CUPS NEAR WASHING SINK. COS - ALL BOTTLES OF BLEACH WERE ADEQUATELY RELOCATED BEFORE THE COMPLETION OF 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"/>	RETAIL AREA - SANITIZER WIPING CLOTH CONTAINER BEING USED WAS UNIDENTIFIED. COS - SANITIZER WIPING CLOTH BUCKET WAS ADEQUATELY IDENTIFIED BEFORE THE COMPLETION OF THE INSPECTION.	Pf
95	Establishment does not have a certified food protection manager who has passed a test through a recognized accredited program. 5K-4.021(1), F.A.C.	<input type="checkbox"/>	FOOD ESTABLISHMENT DOES NOT HAVE A CERTIFIED FOOD PROTECTION MANAGER.	

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
34	Food temperature measuring device not provided or not readily accessible for use in ensuring food temperatures are attained and maintained; or food temperature measuring device with a suitable small-diameter probe not provided or not readily accessible to accurately measure the temperature in thin foods. 4-302.12 Pf	<input type="checkbox"/>	FOOD ESTABLISHMENT DOES NOT HAVE A SMALL PROBE THERMOMETER FOR TAKING COLD AND HOT HOLDING TEMPERATURES OF PERISHABLE FOODS. ESTABLISHMENT CURRENTLY HAS A LARGE PROBE THERMOMETER FOR HOT HOLDING TEMPERATURES BUT NEEDS A SMALL PROBE THERMOMETER TO CHECK TEMPERATURES FOR COLD HOLDING ITEMS.	Pf



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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 - NO VISIBLE
THERMOMETER IN COLD REACH
IN DISPLAY COOLER
CONTAINING ASSORTED READY
TO EAT SANDWICHES AND RAW
SHELL EGGS. AMBIENT AIR
TEMPERATURE WAS 39
DEGREES F.

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

RETAIL AREA - LIGHTS ABOVE
FOOD SERVICE COUNTER AND
ICE BAGGING OPERATIONS ARE
NOT SHIELDED. DISCUSSED
WITH COMPANY'S MAINTENANCE
FOREMEN.

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 Hand Washing Signage was 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

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.

Handwritten signature of Kenneth Davidson

(Signature of FDACS Representative)

(Signature of Representative)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

IAN NORRIS, MANAGER

Print Name and Title

