



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6011-00
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: December 08, 2021

Food Entity Number: 335353
Food Entity Name: BUSY BEE # 0004
Date of Visit: December 08, 2021
Food Entity Address: 363 E Base ST Madison, FL 32340-2405
Food Entity Mailing Address: PO Box 3116 Lake City, FL 32056
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: JOHNSON & JOHNSON INC (JJI)

Owner Code: JJI

INSPECTION SUMMARY - Met Inspection Requirements

On 12/8/2021, BUSY BEE # 0004 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	IN	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	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	IN	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>
35	OUT	FOOD IDENTIFICATION: Food properly labeled; original container
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
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

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	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 OF DRYING HANDS AT HAND WASH STATION.	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"/>	BURGER KING - BOTH HAND WASH STATIONS IN PROCESSING AREA DO NOT HAVE A HAND WASHING SIGN POSTED.	
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"/>	BURGER KING - RAW BACON STORED ABOVE PACKAGED SALADS IN DELI PREPARATION COOLER. COS - RAW BACON WAS ADEQUATELY RELOCATED DURING THE INSPECTION.	P
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"/>	BURGER KING - OPEN CONTAINERS OF VANILLA SOFT SERVE MIX COLD HELD FOR MORE THAN 24 HOURS IS NOT DATE MARKED. COS - DATE OF OPENING WAS VERIFIED BY MANAGEMENT AND PROPERLY DATE MARKED DURING THE INSPECTION.	Pf



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Violation
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COS Observation

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

RETAIL WARE WASHING AREA - BOTTLES OF RAID AND WD-40 STORED ABOVE FOOD HANDLERS GLOVES. BACK ROOM AREA - BOTTLES OF BLEACH AND MOTOR OIL WERE STORED ABOVE ASSORTED CAN DRINKS. COS - BOTTLES OF CHEMICALS, BLEACH AND MOTOR OIL WERE ADEQUATELY RELOCATED DURING THE INSPECTION. BURGER KING - SANITIZER BUCKET WAS STORED NEXT TO CONTAINERS OF CUT LETTUCE NEAR FOOD PREPARATION TABLE. A BOTTLE OF DISINFECTANT SPRAY WAS STORED ABOVE PACKING MATERIAL. COS - ALL ITEMS WERE ADEQUATELY RELOCATED DURING THE INSPECTION.

P

INSPECTION: GRP

Violation
Number

Citation Description

COS Observation

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)

RETAIL AREA - PACKAGED ON SITE CAKE SLICES WERE NOT LABELED WITH NAME AND ADDRESS OF THE MANUFACTURER, COMMON NAME, INGREDIENTS AND NET CONTENTS. COS - DISCUSSED WITH MANAGEMENT AND ALL PACKAGES WERE REMOVED FROM RETAIL UNTIL PROPERLY LABELING COULD BE ACHIEVED.

35

Working container holding a food or food ingredient that is not readily and unmistakably recognized and has been removed from its original packaging for use in the establishment is not identified with the common name of the food. 3-302.12

BURGER KING - OBSERVED A SQUIRT BOTTLE OF WATER NOT IDENTIFIED ON FOOD PREPARATION TABLE. COS - WATER BOTTLE WAS PROPERLY LABELED DURING THE INSPECTION.



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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"/>	BURGER KING - OBSERVED FOOD EMPLOYEES NOT WEARING A PROPER HEAD COVERING OR HAIR RESTRAINT.
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	<input type="checkbox"/>	RETAIL AREA - SINGLE USE TRAYS IN DISPENSER UNDERNEATH THE ROLLER GRILL ARE NOT INVERTED. SINGLE USE CUPS ARE STORED DIRECTLY ON THE FOOD SERVICE COUNTER NOT PROVIDING THE PROPER LIP-CONTACT SURFACE PROTECTION.
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/>	BURGER KING - LEAKING FAUCET ON WARE WASHING SINK.
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 - EXCESSIVE DUST BUILDUP ON CONDENSING UNIT FANS IN THE WALK IN COOLER. BURGER KING - DRAIN AREA UNDERNEATH THE WARE WASH SINK HAS SOIL RESIDUE BUILDUP.

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

Hand Washing Signage 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

ES II

(Signature of Representative)

MIKE WARING, STORE MANAGER

Print Name and Title

