



Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 4092-6011-41  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

NICOLE "NIKKI" FRIED  
COMMISSIONER

**FOOD SAFETY INSPECTION REPORT**

Chapter 500, Florida Statutes  
(850) 245-5520

Print Date: December 14, 2021

Food Entity Number: 395111  
Food Entity Name: FAST FREDDYS  
Date of Visit: December 14, 2021  
Food Entity Address: 5220 US Highway 19 S Perry, FL 32348-5769  
Food Entity Mailing Address: 5220 HWY 19N Perry, FL 32348  
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: TABINA INC

Owner Code:

**INSPECTION SUMMARY - Met Inspection Requirements**

On 12/14/2021, FAST FREDDYS 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	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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<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/O	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	OUT	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	IN	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>
37	OUT	PREVENTION OF FOOD CONTAMINATION: Contamination prevented during food preparation, storage and display
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
39	OUT	PREVENTION OF FOOD CONTAMINATION: Wiping cloths: properly used and stored
41	OUT	PROPER USE OF UTENSILS: In-use utensils properly stored
42	OUT	PROPER USE OF UTENSILS: Utensils, equipment and linens: properly stored, dried, and handled
45	OUT	UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
46	OUT	UTENSILS, EQUIPMENT AND VENDING: Warewashing facilities: installed, maintained, and used; test strips
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: HEMP RETAIL**



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**INSPECTION: HEMP RETAIL**

**Violation  
Number**

**Citation Description**

**COS Observation**

74

Retailer selling hemp extract intended for inhalation did not post a clear and conspicuous sign directly adjacent to the display of the product which states: "THE SALE OF HEMP EXTRACT INTENDED FOR INHALATION TO PERSONS UNDER THE AGE OF 21 IS PROHIBITED, PROOF OF AGE IS REQUIRED FOR PURCHASE". 5K-4.034(8)(a), F.A.C.

RETAIL AREA - FOOD ESTABLISHMENT DOES NOT HAVE THE REQUIRED DEPARTMENTAL SIGNAGE FOR INHALABLE HEMP EXTRACT. COS - DEPARTMENTAL INHALABLE HEMP EXTRACT SIGNAGE WAS PROVIDED AND POSTED DURING THE INSPECTION.

**INSPECTION: RISK BASED**

**Violation  
Number**

**Citation Description**

**COS Observation**

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

PERSON IN CHARGE INCORRECTLY RESPONDS TO QUESTIONS CONCERNING THEIR EMPLOYEE HEALTH POLICY. Pf

8

Sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes provided with handwashing aids or devices required for a handwashing sink. 6-301.13

DELI AREA - HAND WASHING SIGN POSTED OVER WARE WASH SINK.

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

RETAIL AREA - POP SECRET POPCORN OFFERED FOR INDIVIDUAL SALE WITHOUT THE PROPER LABELING REQUIREMENTS. COS - ITEMS WERE REMOVED FROM RETAIL SALE DURING THE INSPECTION. Pf



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**INSPECTION: RISK BASED**

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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"/>	DELI AND RETAIL AREA - RAW SHELL EGGS STORED OVER BARBECUE SAUCE IN REFRIGERATOR. PACKAGES OF RAW BACON AND RAW SHELL EGGS DISPLAYED OVER ASSORTED READY TO EAT FOOD IN REACH IN COOLER. COS - ALL ITEMS WERE ADEQUATELY RELOCATED DURING THE INSPECTION.	P
14	Equipment food-contact surface or utensil used with time/temperature control for safety food not cleaned throughout the day at least every 4 hours. Exception criteria for an alternative cleaning frequency not met. 4-602.11(C) P	<input checked="" type="checkbox"/>	DELI AREA - TONGS USED WITH TIME/TEMPERATURE CONTROL FOR SAFETY FOODS WERE NOT CLEANED AT A FREQUENCY OF EVERY FOUR HOURS. COS - TONGS WERE REMOVED FROM SERVICE.	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"/>	DELI AREA - EGG ROLLS HAD AN INTERNAL TEMPERATURE OF 106 DEGREES F, CHICKEN TENDERS 128 DEGREES F, AND JALAPENO POPPERS HAD INTERNAL TEMPERATURES F 98 DEGREES F. COS - ALL ITEMS IN HOT HOLDING DISPLAY CASE WERE VOLUNTARILY DISCARDED.	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"/>	DELI AREA - OPEN PACKAGES OF FULLY COOKED BACON AND SAUSAGES WERE NOT DATE MARKED. COS - DATE OF OPENING WAS VERIFIED AND PROPERLY DATE MARKED DURING 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>
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Violation  
Number

Citation Description

COS Observation

- |    |   |   |
|----|---|---|
| 37 | Food not stored at least 6 inches above the floor; in a clean, dry location; or food stored where it is exposed to splash, dust or other contamination. 3-305.11  | <input type="checkbox"/> BACK ROOM AREA - BOX OF BREAD STORED ON THE FLOOR IN THE WALK IN COOLER. BOXES OF SODA SYRUP STORED DIRECTLY ON THE FLOOR.                 |
| 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"/> DELI AREA - OBSERVED FOOD EMPLOYEE NOT WEARING THE PROPER HAIR RESTRAINT OR HEAD COVERING.   |
| 39 | Cloths in-use for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer solution at a proper concentration as specified in the Food Code. 3-304.14(B)(1)   | <input type="checkbox"/> DELI AREA - WET WIPING CLOTH STORED ON PROCESSING TABLE BETWEEN TIMES OF USE.  |
| 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"/> BACK ROOM AREA - ICE SCOOP WAS STORED ON TOP OF THE ICE MACHINE BETWEEN TIMES OF USE. COS - ICE SCOOP WAS REMOVED FROM SERVICE. |
| 42 | Soiled linens not kept in clean, nonabsorbent receptacles or clean, washable laundry bags or not stored and transported to prevent contamination of food, clean equipment, clean utensils, or single-service and single-use articles. 4-803.11  | <input type="checkbox"/> DELI AREA - SOILED LINENS KEPT INSIDE THE WARE WASH SINK.  |
| 45 | Equipment not maintained in good repair or condition; equipment component not kept intact, tight, and adjusted in accordance with manufacturer's specifications; or cutting or piercing part of can opener not kept sharp to minimize the creation of metal fragments that can contaminate food when a container is opened. 4-501.11  | <input type="checkbox"/> HOT HOLDING UNIT WAS UNABLE TO KEEP INTERNAL FOOD TEMPERATURE OF 135 DEGREES F OR ABOVE. STOP USE ORDER ISSUED. SEE SUPPLEMENT.            |
| 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"/> DELI AREA - FOOD ESTABLISHMENT COULD NOT PROVIDE ANY SANITIZER TEST STRIPS.  |
| 47 | Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13  | <input type="checkbox"/> DELI AREA - FRYERS HAVE BUILDUP OF GREASE ON FRONT PANEL AND INSIDE CAVITY.  |

Pf



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**COS Observation**

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

BACK ROOM AND DELI AREA - OLD FOOD RESIDUE AND DEBRIS ON FLOOR IN THE WALK IN COOLER. GREASE BUILDUP ON FLOOR NEAR FRYERS.

A Supplemental Report was also issued during the visit which includes important information for management.

**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**

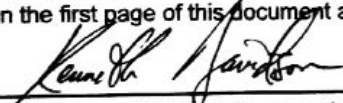
Employee Health Guidelines and reporting agreement provided.

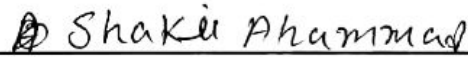
Cooking and Hot Holding Foods and Hemp Inhalation Age Sign provided to the establishment.

Stop Use Order issued for the Hot Holding Display Case. Food establishment can visit <https://foodpermit.fdacs.gov> or contact the Business Center at (850) 245-5520 when corrections have been made and/or when required documents have been obtained to request food safety inspector visit for written release of equipment. Please contact inspector at [Kenneth.Davidson@FDACS.gov](mailto:Kenneth.Davidson@FDACS.gov) for release of equipment prior to use.

**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.

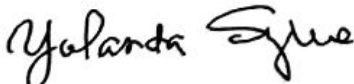
  
\_\_\_\_\_  
(Signature of FDACS Representative)

  
\_\_\_\_\_  
(Signature of Representative)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

SHAKIL AHAMAD, PERSON IN CHARGE

Print Name and Title



ES II





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 FAST FREDDYS 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**

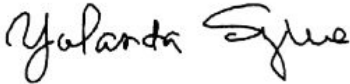
I acknowledge receipt of a copy of this document.

  
(Signature of FDACS Representative)

  
(Signature of Representative)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

SHAKIL AHAMAD, PERSON IN CHARGE  
Print Name and Title



ES II