



NICOLE "NIKKI" FRIED  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 4092-6011-22  
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 13, 2021

Food Entity Number: 18015  
Food Entity Name: FAST TRACK #426  
Date of Visit: December 13, 2021  
Food Entity Address: 114 SW Millinor ST Madison, FL 32340-2202  
Food Entity Mailing Address: 3715 NW 97th Blvd Suite A Gainesville, FL 32606-7373  
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: LAND O'SUN MANAGEMENT CORP (LOS)

Owner Code: LOS

**INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed**

On 12/13/2021, FAST TRACK #426 was inspected by KENNETH DAVIDSON, a representative of the Florida Department of Agriculture and Consumer Services. Violations observed during the inspection must be corrected to be in compliance with Chapter 500, Florida Statutes, and Rule 5K-4, Florida Administrative Code. A Department inspector will check-back to ensure 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	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



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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	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: procedes 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>
43	OUT	PROPER USE OF UTENSILS: Single-use/single-service articles: properly stored and used

**VENDED WATER / VENDED ICE**

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
213	OUT	Required Records Available/Provided

**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>	
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 - OPEN PACKAGES OF FRENCH VANILLA AND HALF IN HALF IN COFFEE CREAMER DISPENSER WAS NOT DATE MARKED. COS - DATE OF OPENING AS VERIFIED BY MANAGEMENT AND PROPERLY DATE MARKED BEFORE COMPLETION OF THE INSPECTION.	Pf
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 - CONTAINER HOLDING SANITIZER FOR WIPING CLOTHS WAS NOT IDENTIFIED. COS - CONTAINER WAS ADEQUATELY LABELED AND IDENTIFIED DURING 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 checked="" type="checkbox"/>	WARE WASHING AREA - CONTENDER DISINFECTANT BOTTLE WAS STORED ON THE SIDE OF THE HAND WASH SINK. COS - SPRAY BOTTLE WAS ADEQUATELY RELOCATED DURING THE INSPECTION.	P
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 CURRENT CERTIFIED FOOD PROTECTION MANAGER. PLEASE SEE COMMENTS.	

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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**INSPECTION: GRP**

**Violation  
Number**

43

**Citation Description**

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

**COS Observation**

RETAIL AREA - SINGLE USE COFFEE CUPS ARE STORED DIRECTLY ON THE FOOD SERVICE COUNTER OUTSIDE OF THEIR PROTECTIVE COVERING NOT PROVIDING THE PROPER LIP-CONTACT SURFACE PROTECTION.

**INSPECTION: VENDED WATER/VENDED ICE**

**Violation  
Number**

213

**Citation Description**

Microbial analysis of finished product by an approved laboratory not obtained within the required time period. 5K-4.023(8)(a) F.A.C.

**COS Observation**

FOOD ESTABLISHMENT COULD NOT PROVIDE A CURRENT ICE SAMPLE ANALYSIS WITHIN THE REQUIRED 90 DAY TIME FRAME OF THIS INSPECTION. PLEASE SEE COMMENTS.

**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**

Current satisfactory microbiological test results for packaged ice must be provided within 30 days from this inspection. Documentation can be emailed to [Kenneth.Davidson@FDACS.gov](mailto:Kenneth.Davidson@FDACS.gov). Failure to provide the required documentation in 30 days may result in administrative action.

Certified Food Protection Manager and Ice Packaging Requirement flyers were 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

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

\_\_\_\_\_  
JANICE FORD, STORE MANAGER

\_\_\_\_\_  
Print Name and Title

