



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6012-27
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: January 19, 2022

Food Entity Number: 386189
Food Entity Name: HWY 221 GAS & GRILL
Date of Visit: January 19, 2022
Food Entity Address: 3525 N US 221 Perry, FL 32347-9129
Food Entity Mailing Address: 3525 N US 221 Perry, FL 32347-9129
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: SHRI GHANSHYAM KRUPA LLC

Owner Code:

INSPECTION SUMMARY - Re-Inspection Required

On 1/19/2022, HWY 221 GAS & GRILL was inspected by KENNETH DAVIDSON, a representative of the Florida Department of Agriculture and Consumer Services. The following 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 return for a reinspection on or about February 02, 2022. The failure to correct the violations by this date may result in the imposition of the maximum penalties provide in Chapter 500 Florida Statutes, including an administrative fine and the suspension or revocation of your food permit. The reinspection visit is due to documented citations that pose a risk of foodborne illness.

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	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



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<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
13	OUT	PROTECTION FROM CONTAMINATION: Food separated and protected
14	OUT	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized
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	N/A	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Time as a public health control: procedures and records
23	OUT	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
37	OUT	PREVENTION OF FOOD CONTAMINATION: Contamination prevented during food preparation, storage and display
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
41	OUT	PROPER USE OF UTENSILS: In-use utensils properly stored
43	OUT	PROPER USE OF UTENSILS: Single-use/single-service articles: properly stored 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
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices
52	OUT	PHYSICAL FACILITIES: Garbage and refuse properly disposed; facilities maintained
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean
54	OUT	PHYSICAL FACILITIES: Ventilation and lighting; designated areas used



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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</u>	<u>Observation</u>	
2	The establishment does not require food employees or conditional employees to report to the person in charge information about their health and activities as they relate to reportable symptoms, diagnosis, past illnesses or history of exposure to diseases that are transmissible through food. Food employee or conditional employee does not report necessary additional information such as date of onset of symptoms or illness, or diagnosis without symptoms. 2-201.11(A) P	<input type="checkbox"/>	FOOD ESTABLISHMENT DOES NOT HAVE AN EMPLOYEE HEALTH POLICY.	P
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"/>	DELI AREA- OBSERVED EMPLOYEE BEVERAGE STORED ON TOP OF A FOOD PREPARATION COOLER. COS - BEVERAGE WAS ADEQUATELY RELOCATED DURING THE INSPECTION.	
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	<input checked="" type="checkbox"/>	WARE WASHING AREA - HAND WASHING SIGN POSTED ABOVE WARE WASHING SINK. COS - SIGN WAS REMOVED DURING THE INSPECTION.	
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 AREA - STAND UP REFRIGERATOR CONTAINED RAW GROUND BEEF OVER TOMATOES. CONTAINER OF BLACK EYED PEAS STORED BELOW RAW BEEF. COS - ALL RAW 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 FOR READY TO EAT TIME/TEMPERATURE CONTROL SAFETY FOODS ON THE HOT HOLDING CASE WERE NOT CLEANED AT A FREQUENCY OF EVERY FOUR HOURS. COS - TONGS WERE REMOVED FROM SERVICE AND REPLACED WITH CLEAN UTENSILS.	P



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INSPECTION: RISK BASED

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<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"/>	DELI AREA - OPEN GALLON OF MILK COLD HELD FOR MORE THAN 24 HOURS WAS NOT DATE MARKED. COS - DATE OF OPENING WAS VERIFIED AND MILK WAS PROPERLY DATE MARKED DURING THE INSPECTION.	Pf
21	Refrigerated, ready-to-eat, time/temperature control for safety food prepared and held for more than 24 hours not clearly marked 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 of preparation not counted as day 1. 3-501.17(A) Pf	<input checked="" type="checkbox"/>	DELI AREA - BLACK EYED PEAS AND CUT LETTUCE WERE COLD HELD FOR MORE THAN 24 HOURS WERE NOT DATE MARKED. COS - DATE OF PREPARATION WAS VERIFIED BY MANAGEMENT AND ALL ITEMS WERE PROPERLY DATE MARKED DURING THE INSPECTION.	Pf
21	Ready-to-eat time/temperature control for safety food that requires date marking not discarded when it exceeds the 7-day limit, except time that the product is frozen, or does not bear a date mark and the correct date mark cannot be determined. 3-501.18 P	<input checked="" type="checkbox"/>	RETAIL AREA - OPENED COFFEE CREAMER PACKAGES COLD HELD IN RETAIL DISPENSER, FRENCH VANILLA AND MOCHA, WERE HELD AND DATE MARKED ON 1/4/22 WHICH EXCEEDS THE SEVEN DAY TIME LIMIT. COS - BOXES OF FRENCH VANILLA AND MOCHA COFFEE CREAMERS WERE VOLUNTARILY DISCARDED DURING THE INSPECTION.	P
23	Animal food that is raw, undercooked, or not otherwise processed to eliminate pathogens is served or sold in a ready-to-eat form or as an ingredient in another ready-to-eat food without informing consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder using effective written means. 3-603.11(A) Pf	<input type="checkbox"/>	FOOD ESTABLISHMENT DOES NOT HAVE A CONSUMER ADVISORY POSTED FOR UNDERCOOKED EGGS SERVED AT CUSTOMER'S REQUEST.	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"/>	BACK ROOM AREA - DEEP FAT FRYER CLEANER WAS STORED ABOVE SINGLE USE ITEMS SUCH AS NAPKINS. COS - DEEP FRYER FAT FRYER CLEANER WAS ADEQUATELY RELOCATED DURING THE INSPECTION.	P



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INSPECTION: GRP

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**Violation
Number**

Citation Description

COS Observation

- | | | | |
|----|--|-------------------------------------|---|
| 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 PROBE THERMOMETER FOR TAKING COLD AND HOT HOLDING TEMPERATURES OF PERISHABLE FOODS. |
| 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) | <input checked="" type="checkbox"/> | DELI AREA - STAND UP REFRIGERATOR CONTAINING TIME/TEMPERATURE CONTROL FOR SAFETY FOODS DOES NOT CONTAIN A VISIBLE THERMOMETER. AMBIENT AIR TEMPERATURE WAS 39 DEGREES F. COS - A THERMOMETER WAS INSTALLED BEFORE COMPLETION OF THE INSPECTION. |
| 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 - BOXES OF RAW SHELL EGGS WERE STORED DIRECTLY ON THE FLOOR IN THE WALK IN COOLER. |
| 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 EMPLOYEES NOT WEARING A PROPER HAIR RESTRAINT OR HEAD COVERING. |
| 41 | During pauses in food preparation or dispensing, utensil stored in food that is not time/temperature control for safety food not stored with their handles above the top of the food within containers or equipment that can be closed. 3-304.12(B) | <input type="checkbox"/> | BACK ROOM AREA - SCOOP HANDLES WERE IN CONTACT WITH THE PRODUCT IN ITS OWN INDIVIDUAL BINS OF CORNMEAL, SALT AND SELF RISING FLOUR. |
| 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) | <input type="checkbox"/> | BACK ROOM AREA - BOXES OF SINGLE USE CUPS STORED DIRECTLY ON THE FLOOR. |

Pf



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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 - DRINK CUPS NEAR SODA FOUNTAIN WERE STORED IN A BIN NEAR THE DRINK MACHINE UNCOVERED EXPOSING THEM TO THE ELEMENTS OF CONTAMINATION. CLAM SHELL TRAYS STORED ON TOP OF HOLDING CASE WAS NOT COVERED IN ITS PROTECTIVE COVERING. DISCUSSED WITH MANAGEMENT.	
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"/>	FOOD ESTABLISHMENT COULD NOT PROVIDE ANY SANITIZER TEST STRIPS DURING THE INSPECTION.	Pf
47	Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13	<input type="checkbox"/>	RETAIL AREA - SODA SYRUP SPILL UNDERNEATH FOOD SERVICE CABINETRY. DISCUSSED WITH MANAGEMENT.	
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/>	WARE WASHING AREA - FAUCET IS LEAKING AT THE WARE WASH SINK.	
52	Outdoor storage surface for refuse, recyclables, and returnables not constructed of nonabsorbent material such as concrete or asphalt or is not smooth, durable, and sloped to drain. 5-501.11	<input type="checkbox"/>	OUTSIDE GROUNDS - GREASE CONTAINER STORED DIRECTLY ON GRASS.	
53	Premises not free of litter and items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used. 6-501.114	<input type="checkbox"/>	BACK ROOM AREA - UNUSED EQUIPMENT AND SUPPLIES THROUGHOUT AREA.	
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"/>	BACK ROOM AREA - BLACK RESIDUE ACCUMULATION ON CEILING NEAR ENTRANCE OF WALK IN COOLER.	
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"/>	BACK ROOM AREA - EMPLOYEE PURSE STORED ON PROCESSING TABLE. COS - PURSE WAS ADEQUATELY RELOCATED DURING THE INSPECTION.	



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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.

Informational handouts provided to the establishment: Consumer Advisory

Re-inspection visit required issued for food establishment. A re-inspection will be conducted on or about 14 days.

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)

KENNY PATEL, MANAGER

Print Name and Title

