



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 9999-7182-1830-76
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 11, 2022

Food Entity Number: 33552
Food Entity Name: SAVE A LOT # 24503
Date of Visit: January 11, 2022
Food Entity Address: 2020 S Jefferson ST Perry, FL 32348-5617
Food Entity Mailing Address: PO Box 2095 Lake City, FL 32056-2095
Food Entity Type/Description: 111/Supermarket
Food Entity Owner: FRENVY INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On 1/11/2022, SAVE A LOT # 24503 was inspected by MICAH HOLMBECK, 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	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
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	N/A	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooking time and temperatures
17	N/A	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/A	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
35	OUT	FOOD IDENTIFICATION: Food properly labeled; original container
36	OUT	PREVENTION OF FOOD CONTAMINATION: Insects, rodents, and animals not present
37	OUT	PREVENTION OF FOOD CONTAMINATION: Contamination prevented during food preparation, storage and display
39	OUT	PREVENTION OF FOOD CONTAMINATION: Wiping cloths: properly used and stored
42	OUT	PROPER USE OF UTENSILS: Utensils, equipment and linens: properly stored, dried, and handled
43	OUT	PROPER USE OF UTENSILS: Single-use/single-service articles: properly stored and used
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
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices
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	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 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.	Pf
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"/>	MEAT PROCESSING AREA: PERSONAL DRINK DISPLAYED ON PREPARATION TABLE. COS- DRINK RELOCATED TO APPROPRIATE AREA.	
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"/>	MEAT CUTTING DEPARTMENT: HANDWASH SIGN NOT PROVIDED AT HANDWASH SINK. SIGN SUPPLIED DURING THIS 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 type="checkbox"/>	MEAT CUTTING DEPARTMENT AREA: SOAP, HAND DRYING DEVICE AND HANDWASH SIGN PROVIDED AT THREE COMPARTMENT SINK.	
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"/>	PRODUCE CUTTING AREA: HAND SINK BLOCKED BY BOXES OF PRODUCE. COS- BOXES REMOVED TO PROPER AREA.	Pf



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
13	Different types of raw animal foods not separated from each other during storage, preparation, holding or display by using separate equipment, arranging food in equipment so that cross contamination is prevented, or preparing each type of food at different times or in separate areas. 3-302.11(A)(2) P	<input checked="" type="checkbox"/>	RETAIL AREA - THERE WERE MULTIPLE LOCATIONS WHERE DIFFERENT SPECIES OF RAW PRODUCT WERE STORED DIRECTLY NEXT TO EACH OTHER HORIZONTALLY WITHOUT A DIVIDER IN THE RETAIL MEAT DISPLAY CASE. COS - DIVIDERS WERE PLACED BETWEEN DIFFERENT SPECIES OF RAW PRODUCT AS NEEDED.	P
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"/>	RETAIL MEAT DEPARTMENT: PACKAGED RAW SAUSAGE STORED OVER PACKAGED READY TO EAT, FULLY COOLED SAUSAGE. COS- RAW SAUSAGE RELOCATED TO BOTTOM SHELF. BACK ROOM AREA: CARTONS OF RAW SHELL EGGS STORED OVER BUTTER INSIDE DAIRY WALK IN COOLER. COS- EGGS ADEQUATELY RELOCATED.	P
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"/>	PRODUCE PREPARATION AREA: BOTTLES OF DISH SOAP STORED ON BACK OF SINK WHERE PRODUCE WAS BEING DRAINED. COS- DISH SOAP MOVED TO APPROPRIATE SHELF BELOW SINKS.	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"/>	NO PROOF OF 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

- | | | | | |
|----|---|-------------------------------------|--|----|
| 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"/> | NO SMALL DIAMETER PROBE THERMOMETERS AVAILABLE IN PRODUCE DEPARTMENT OR MEAT DEPARTMENT. INSPECTOR DISCUSSED REQUIREMENT FOR THERMOMETERS WITH MANAGEMENT. | Pf |
| 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) | <input checked="" type="checkbox"/> | RETAIL MEAT AREA: COMMON NAME OF FOOD NOT PROVIDED ON PACKAGES OF SALMON AND PACKAGES OF CHICKEN WINGS IN RETAIL FREEZER." COS- FILETS AND WINGS WERE PROPERLY LABELED WITH COMMON NAME DURING THIS INSPECTION. RETAIL MEAT AREA: INGREDIENTS WERE MISSING ON PACKAGES OF RED WAX CHEESE. COS- ITEMS WERE REMOVED FROM SALE. | |
| 36 | Outer opening not protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors. Windows or doors kept open for ventilation or other purposes not protected against the entry of insects and rodents by 16 mesh to 1 inch screens; properly designed and installed air curtains to control flying insects; or other effective means. 6-202.15 | <input type="checkbox"/> | BACK EMERGENCY EXIT DOOR AND RECEIVING DOOR AREA: DAYLIGHT VISIBLE THROUGH GAPS AT BOTTOM OF DOORS. | |
| 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 checked="" type="checkbox"/> | GROCERY WALK IN FREEZER: FROZEN CONDENSATE BUILDUP ON BOXES OF PORK STORED UNDER COOLING UNIT. COS- PORK MOVED TO APPROPRIATE AREA DURING THIS INSPECTION. PRODUCE WALK IN COOLER: BOX OF APPLES WAS STORED ON FLOOR. COS- APPLES MOVED TO A LOCATION 6" OFF THE GROUND. | |
| 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 checked="" type="checkbox"/> | MEAT PROCESSING AREA: WET WIPING CLOTH NOT MAINTAINED IN SANITIZER SOLUTION. COS- WIPING CLOTH REMOVED FROM SERVICE. | |



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42	Cleaned equipment or utensils, or laundered linens 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. Clean equipment or utensils not stored in a self-draining position that allows air drying, or not covered or inverted. 4-903.11(A) and (B)	<input type="checkbox"/>	PRODUCE PROCESSING AREA: NO SPLASH DIVIDER BETWEEN HANDWASHING SINK AND PROCESSING TABLE AND THE HANDWASHING SINK AND WAREWASHING SINK ALL LOCATED DIRECTLY NEXT TO EACH OTHER.
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 checked="" type="checkbox"/>	BACK WAREHOUSE AREA: STYROFOAM CLAMSHELL CONTAINERS DISPLAYED ON FLOOR. COS- CLAMSHELLS MOVED TO APPROPRIATE LOCATION.
45	Equipment that is fixed because it is not easily moveable not installed with space to allow access for cleaning along the sides, behind or above the equipment; with no more than one thirty-second inch of space from adjoining equipment, walls, or ceiling; or sealed to adjoining equipment or walls when the equipment is exposed to spillage or seepage. Counter-mounted equipment that is not easily moveable not installed to allow cleaning of the equipment or areas underneath or around the equipment by being sealed. 4-402.11	<input type="checkbox"/>	MEAT CUTTING DEPARTMENT AREA: HANDWASH SINK NOT SEALED TO THE WALL.
45	Nonfood-contact surfaces not free of unnecessary ledges, projections, and crevices or not designed and constructed to allow easy cleaning and to facilitate maintenance. 4-202.16	<input type="checkbox"/>	BACK WALK IN COOLER, WALK IN DAIRY COOLER, WALK IN MEAT COOLER AREA: SHOPPING CARTS USED FOR FOOD STORAGE.
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"/>	PRODUCE WALK IN COOLER AND FRONT WALK IN FREEZER: GASKETS AROUND DOORS ARE IN DISREPAIR. RETAIL AREA: THERMOMETER DAMAGED IN WHOLE TURKEY COFFIN FREEZER.
46	Test kit or other device that accurately measures the concentration in MG/L of sanitizing solution not provided. 4-302.14 Pf	<input checked="" type="checkbox"/>	PRODUCE PREPARATION AREA AND MEAT CUTTING AREA: NO TEST STRIPS PROVIDED. COS- TEST STRIPS WERE ACQUIRED DURING THIS INSPECTION.



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49	Plumbing system not maintained in good repair. 5-205.15(B)	<input checked="" type="checkbox"/>	PRODUCE PREPARATION AND MEAT CUTTING AREAS: NO SINK STOPPERS AVAILABLE FOR WASH/RINSE/SANITIZE PROCEDURE. COS- STOPPERS WERE ACQUIRED DURING THIS INSPECTION.
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/>	MISSING/DAMAGED CEILING TILES THROUGHOUT BACK ROOM AREAS OF ESTABLISHMENT.
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 AREA: CORNERS OF WALLS THICK WITH DUSTY COBWEBS.
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 AREA: ACCUMULATION OF OLD UNUSED EQUIPMENT IN BACK STORAGE AREA.
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 WAREHOUSE AREA: PERSONAL JACKETS STORED OVER SINGLE USE GLOVES. COS- JACKETS REMOVED AND HUNG UP IN APPROPRIATE AREA. BACK WAREHOUSE AREA: PERSONAL DRINKS STORED OVER MEAT WRAP FILM. COS- DRINKS REMOVED TO APPROPRIATE AREA. MEAT CUTTING AREA: PURSE AND BEVERAGES STORED ON WRAPPING MACHINE AND PREPARATION COUNTER RESPECTIVELY. COS- ALL ITEMS REMOVED TO PROPER LOCATION.

NOTICE OF FEES

To review your account balance or to renew your permit, please visit our Food Permit Center at <https://FoodPermit.FDACS.gov>.



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COMMENTS

Handwashing signs provided.

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)

MICAH HOLMBECK, SANITATION AND SAFETY SPECIALIST

DAVID CANO ES II

(Signature of Representative)

RAYMOND BEACH, ASST. MANAGER

Print Name and Title

