



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520



Visit # 4092-6012-25
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: January 18, 2022

Food Entity Number: 16028
Food Entity Name: WINN DIXIE # 0028
Date of Visit: January 18, 2022
Food Entity Address: 729 W Base ST Madison, FL 32340-1461
Food Entity Mailing Address: 8928 Prominence Pkwy Bldg 200 Jacksonville, FL 32256-8264
Food Entity Type/Description: 111/Supermarket
Food Entity Owner: WINN DIXIE STORES INC (WD1) Owner Code: WD1

INSPECTION SUMMARY - Met Inspection Requirements

On 1/18/2022, WINN DIXIE # 0028 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	IN	PREVENTING CONTAMINATION BY HANDS: Handwashing sinks properly supplied and accessible
9	IN	APPROVED SOURCE: Food obtained from approved source
10	IN	APPROVED SOURCE: Food received at proper temperature
11	IN	APPROVED SOURCE: Food in good condition, safe and unadulterated
12	IN	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	N/A	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Time as a public health control: procedures and records
23	IN	CONSUMER ADVISORY: Consumer advisory provided for raw or undercooked foods
24	IN	EMPLOYEE HEALTH: Procedures for responding to vomiting and diarrheal events
25	IN	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>
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
42	OUT	PROPER USE OF UTENSILS: Utensils, equipment and linens: properly stored, dried, and handled

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>	
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"/>	SEAFOOD DEPARTMENT - PINT CONTAINERS OF RAW SHUCKED OYSTERS STORED ABOVE ASSORTED VEGETABLES IN WALK IN COOLER. COS - RAW OYSTERS WERE ADEQUATELY RELOCATED DURING THE INSPECTION.	P



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INSPECTION: RISK BASED

**Violation
Number**

Citation Description

COS Observation

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

☒ DELI DEPARTMENT - OPENED COLD HELD PACKAGES OF WUNDERBAR BOLOGNA AND HONEY HAM HAD A DATE MARK THAT EXCEEDED THE SEVEN DAY TIME LIMIT IN DELI DISPLAY CASE. BOTH PACKAGES WERE OPENED AND MARKED ON 1/11/22. COS - PACKAGES OF ASSOCIATED DELI MEATS WERE VOLUNTARILY DISCARDED BY MANAGEMENT BEFORE THE COMPLETION OF THE INSPECTION.

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

☒ DELI DEPARTMENT - BOTTLE OF SANITIZER WAS STORED ON THE BOTTOM SHELF OF THE PROCESSING TABLE NEXT TO SINGLE USE ITEMS SUCH AS ALUMINUM FOIL, NAPKINS, GLOVES AND CLAMSHELL TRAYS. COS - BOTTLE OF CHEMICAL SANITIZER WAS RELOCATED DURING THE INSPECTION.

P

INSPECTION: GRP

**Violation
Number**

Citation Description

COS Observation

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

☐ MEAT DEPARTMENT - OBSERVED FOOD EMPLOYEE NOT WEARING A PROPER BEARD RESTRAINT OR FACE COVERING. DISCUSSED WITH MANAGEMENT.



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**Violation
Number**

42

Citation Description

After cleaning and sanitizing, equipment or utensils not air-dried or not adequately drained before contact with food, or equipment or utensils dried with a cloth.
4-901.11

COS Observation

☒ DELI DEPARTMENT - OBSERVED
HOTEL PANS STORED ON WIRE
RACK ABOVE THE WARE
WASHING SINK WET NESTING.
COS - PANS WERE PLACED INTO
THE WARE WASHING SINK
WHERE THEY WERE WASHED,
RINSED AND SANITIZED DURING
THE INSPECTION.

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

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)

STEVE JONES, CUSTOMER SERVICE MANAGER

Print Name and Title

