



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6012-85
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: February 11, 2022

Food Entity Number: 321674
Food Entity Name: FAST TRACK FOODS # 0410
Date of Visit: February 11, 2022
Food Entity Address: 6390 S State Road 53 Madison, FL 32340-5946
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

On 2/11/2022, FAST TRACK FOODS # 0410 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	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	IN	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	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	IN	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	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
43	OUT	PROPER USE OF UTENSILS: Single-use/single-service articles: properly stored and used

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>	
8	Handwashing sink or group of 2 adjacent handwashing sinks not provided with hand cleaning liquid, powder, or bar soap. Handwashing sink or group of adjacent handwashing sinks not provided with: individual, disposable towels; continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. 6-301.11 and 6-301.12 Pf	<input checked="" type="checkbox"/>	RETAIL AREA - NO MEANS OF DRYING HANDS AT HAND SINK IN RETAIL SNACK CENTER. DISCUSSED WITH MANAGEMENT. COS - PAPER TOWELS WERE PROVIDED DURING THE INSPECTION.	Pf
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 type="checkbox"/>	SUBWAY - OBSERVED OLIVE AND ONION SLICES IN HAND WASH SINK BASIN IN PREPARATION AREA. DISCUSSED WITH MANAGEMENT CONCERNING THE SOLE USE FOR HAND WASH SINKS.	Pf
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	RETAIL BACK ROOM AREA - CAN OPENER HAD SOIL ACCUMULATION ON BLADE. COS - CAN OPENER WAS WASHED, RINSED AND SANITIZED BEFORE COMPLETION OF THE INSPECTION.	Pf
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 - COFFEE CREAMER DISPENSER CONTAINING OPEN PACKAGES COLD HELD FOR MORE THAN 24 HOURS OF HALF AND HALF AND FRENCH VANILLA WERE NOT DATE MARKED. COS - OPENING DATES WERE VERIFIED BY MANAGEMENT AND APPROPRIATELY 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"/>	WENDY'S - CHILI FROM THE PREVIOUS DAY'S PRODUCTION WAS NOT DATE MARKED. COS - DISCUSSED WITH MANAGEMENT AND THE DATE OF PREPARATION WAS VERIFIED AND PROPERLY LABELED BY MANAGEMENT.	Pf



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COS Observation

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

WENDY'S - CHEMICAL SPRAY BOTTLE OF RESTROOM CLEANER WAS SITTING ON FOOD PREPARATION TABLE. COS - CHEMICAL SPRAY BOTTLE WAS ADEQUATELY 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

WENDY'S - OBSERVED SEVERAL FOOD EMPLOYEES NOT WEARING A PROPER HAIR RESTRAINT OR HEAD COVERING. DISCUSSED WITH MANAGEMENT.

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)

RETAIL BACK ROOM AREA - BOXES OF SINGLE USE CUPS STORED DIRECTLY ON THE FLOOR. DAIRY QUEEN - SINGLE USE CUPS ARE EXPOSED TO POTENTIAL SPLASH FROM ADJACENT HAND WASHING STATION. DISCUSSED WITH MANAGEMENT ABOUT OBTAINING A SPLASH GUARD FOR PREVENTION.

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



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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)

PHYLLIS ERVIN, MANAGER

Print Name and Title

