



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6013-00
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 23, 2022

Food Entity Number: 392700
Food Entity Name: JRs Aucilla River Store
Date of Visit: February 23, 2022
Food Entity Address: 23485 US 98 Lamont, FL 32336-8229
Food Entity Mailing Address: 23485 US 98 Lamont, FL 32336-8229
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: Joel Isaac Baldree

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On 2/23/2022, JRs Aucilla River Store 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 | IN | PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized |



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|-------------------------|--------------------------|--|
| 15 | IN | PROTECTION FROM CONTAMINATION: Proper disposition of returned, previously served, reconditioned, and unsafe food |
| 16 | N/O | 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 | N/O | 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 | 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 | IN | 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 |
| 37 | OUT | PREVENTION OF FOOD CONTAMINATION: Contamination prevented during food preparation, storage and display |
| 38 | OUT | PREVENTION OF FOOD CONTAMINATION: Personal cleanliness |
| 42 | OUT | PROPER USE OF UTENSILS: Utensils, equipment and linens: properly stored, dried, and handled |
| 46 | OUT | UTENSILS, EQUIPMENT AND VENDING: Warewashing facilities: installed, maintained, and used; test strips |
| 51 | OUT | PHYSICAL FACILITIES: Toilet facilities: properly constructed, supplied, and cleaned |
| 53 | OUT | PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean |

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

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**Violation
Number**

Citation Description

COS Observation

- 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
- 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
- 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.

- KITCHEN AREA - NO MEANS OF DRYING HANDS AT HAND WASH STATION. COS - PAPER TOWELS WERE PROVIDED DURING THE INSPECTION. Pf
- KITCHEN AREA - PREPARED ON SITE POTATO SALAD, COLD HELD FOR MORE THAN 24 HOURS, DID NOT CONTAIN A DATE MARK. COS - DATE OF PREPARATION WAS VERIFIED BY MANAGEMENT AND PROPERLY DATE MARKED DURING THE INSPECTION. BACK ROOM AREA - PACKAGE OF COOKED PULLED PORK DID NOT CONTAIN A DATE MARK. COS - DATE OF PREPARATION WAS VERIFIED AS WELL AND PROPERLY DATE MARKED BEFORE COMPLETION OF THE INSPECTION. Pf
- FOOD ESTABLISHMENT DOES NOT HAVE A CERTIFIED FOOD PROTECTION MANAGER.

INSPECTION: GRP

**Violation
Number**

Citation Description

COS Observation

- 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)

- BACK ROOM AREA - NO VISIBLE THERMOMETER IN WALK IN COOLER. AMBIENT AIR TEMPERATURE WAS 33 DEGREES F.



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|-------------------------|--|--------------------------|--|
| 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 - BOX OF GROUND BEEF AND PORK SPARE RIBS STORED DIRECTLY ON THE FLOOR IN THE WALK IN COOLER. DISCUSSED WITH MANAGEMENT. |
| 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"/> | KITCHEN AREA - OBSERVED FOOD EMPLOYEE NOT WEARING A PROPER HAIR RESTRAINT OR HEAD COVERING. DISCUSSED WITH MANAGEMENT. |
| 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"/> | DELI AREA - CLEAN UTENSILS STORED IN CONTAINER BY THE HOT HOLDING UNIT WITH THEIR HANDLES INVERTED EXPOSING FOOD CONTACT SURFACES OF UTENSILS TO POTENTIAL CONTAMINATION. DISCUSSED WITH OWNER THE IMPORTANCE OF HAVING FOOD CONTACT SURFACES FACING DOWN. |
| 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 WAS UNABLE TO PROVIDE SANITIZER TEST STRIPS DURING THE INSPECTION. |
| 51 | Toilet room located inside the food establishment not completely enclosed or not provided with a tight-fitting self-closing door. 6-202.14 | <input type="checkbox"/> | BACK ROOM AREA - BOTH MALE AND FEMALE RESTROOMS DO NOT CONTAIN A SELF-CLOSING DOOR MECHANISM. |
| 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 - OBSERVED BLACK RESIDUE BUILDUP ON CEILING IN THE WALK IN COOLER NEAR THE SECOND CONDENSING UNIT. |

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

Informational handouts provided to the establishment: Consumer Advisory and Certified Food Protection Manager Certificate.

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)

JOEL BALDREE, OWNER

Print Name and Title

