



Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 9999-7182-1858-13
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

NICOLE "NIKKI" FRIED
COMMISSIONER

Chapter 500, Florida Statutes
(850) 245-5520

FOOD SAFETY INSPECTION REPORT

Print Date: February 16, 2022

Food Entity Number: 305868
Food Entity Name: ROCKY'S
Date of Visit: February 16, 2022
Food Entity Address: 5075 W US Highway 98 Perry, FL 32348-7300
Food Entity Mailing Address: 88 Ellison Frith RD Perry, FL 32347-0660
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: KBK INVESTMENTS INC

Owner Code:

INSPECTION SUMMARY - Re-Inspection Required

On 2/16/2022, ROCKY'S was inspected by MICAH HOLMBECK, 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 March 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	IN	GOOD HYGIENIC PRACTICES: Proper eating, tasting, drinking, or tobacco use
5	IN	GOOD HYGIENIC PRACTICES: No discharge from eyes, nose, and mouth
6	OUT	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	OUT	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	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper hot holding temperatures
20	OUT	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	IN	SUPERVISION: Certified food protection manager

GOOD RETAIL PRACTICES

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
35	OUT	FOOD IDENTIFICATION: Food properly labeled; original container
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

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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Violation
Number

Citation Description

COS Observation

<u>Violation</u> <u>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, OR CAN NOT EXPLAIN HOW TO COMPLY WITH REPORTING RESPONSIBILITIES AND EXCLUSION OR RESTRICTION OF FOOD EMPLOYEES.	Pf
6	Food employee not cleaning hands or exposed portions of arms immediately before engaging in food preparation including working with exposed food, clean equipment or utensils, or unwrapped single service or single use articles; after touching bare human body parts; after using the toilet room; after caring for or handling service animals or aquatic animals; after coughing, sneezing, using a handkerchief or tissue, using tobacco, eating or drinking; after handling soiled equipment or utensils; during food preparation as often as necessary to remove soil and prevent cross contamination; before donning gloves to initiate a task that involves working with food; or after engaging in other activities that contaminate the hands. 2-301.14 P	<input checked="" type="checkbox"/> DELI AREA: FOOD SERVICE EMPLOYEE LEFT AND RETURNED TO PROCESSING AREA AND DID NOT WASH HANDS PRIOR TO FOOD PRODUCTION. COS- INSPECTOR INTERVENED AND OBSERVED PROPER HANDWASHING FOR THE REMAINDER OF THE INSPECTION.	P
6	Food employee not cleaning hands in a handwash sink or approved automatic handwashing facility. Food employee cleaning hands in a sink used for food preparation or warewashing, or in a service sink. 2-301.15 Pf	<input checked="" type="checkbox"/> DELI AREA: OBSERVED EMPLOYEE WASH HANDS IN WAREWASHING SINK. COS- INSPECTOR INTERVENED AND DISCUSSED WHERE TO WASH HANDS WITH EMPLOYEE, EMPLOYEES WASHED HANDS IN HANDWASHING SINK FOR THE REMAINDER OF THE INSPECTION.	Pf
9	Packaged food not labeled from the source as specified in law, including 21 CFR 101, 9 CFR 317, and 9 CFR 381. 3-201.11(C) Pf	<input checked="" type="checkbox"/> RETAIL AREA: NO LABEL ON BOTTLE OF HONEY. COS- HONEY WAS REMOVED FROM SALE.	Pf



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<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
13	Food not protected from cross contamination by storage in packages, covered containers or wrappings. 3-302.11(A)(4)	<input checked="" type="checkbox"/>	BACK FREEZER AREA: FROZEN CORN DOGS WERE STORED UNWRAPPED IN FREEZER. COS- CORN DOGS WERE PROPERLY COVERED DURING THIS 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"/>	WALK IN COOLER AREA: RAW SHELL EGGS STORED OVER COOKED PORK. COS- PORK MOVED TO APPROPRIATE LOCATION.	P
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"/>	WALK IN COOLER AREA: PACKAGED RAW HAMBURGER STORED DIRECTLY NEXT TO RAW CHICKEN. COS- BOTH ITEMS WERE ADEQUATELY SEPARATED DURING THIS INSPECTION.	P
14	Utensil or food-contact surface of equipment not sanitized before use after cleaning. 4-702.11 P	<input checked="" type="checkbox"/>	DELI AREA: COOKING POT NOT SANITIZED AFTER WASH AND RINSE STEPS. COS- INSPECTOR DISCUSSED HOW TO SANITIZE UTENSILS AND EQUIPMENT AND WITNESSED EMPLOYEE PROPERLY SANITIZE ITEMS.	P
19	Hot held time/temperature control for safety food not maintained at 135°F or above, or roast cooked or reheated to a temperature and for a time specified for cooking roast in the Food Code not hot held at 130°F or above. 3-501.16(A)(1) P	<input checked="" type="checkbox"/>	RETAIL AREA: PIZZAS HELD IN HOT UNIT HAD INTERNAL TEMPERATURES RANGING FROM 113 TO 121 DEGREES F. COS- PIZZAS WERE VOLUNTARILY DISCARDED DURING THIS INSPECTION.	P
20	Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P	<input checked="" type="checkbox"/>	RETAIL AREA: INTERNAL TEMPERATURE TAKEN WITH ACCURATE THERMOCOUPLE OF TUNA SALAD WAS 44 DEGREES F, SEAFOOD DIP WAS 44 DEGREES F, PACKAGED BURRITO WAS 43 DEGREES F, MELON SALAD WAS 45.5 DEGREES F. COS- ALL ITEMS WERE VOLUNTARILY DISCARDED DURING THIS INSPECTION.	P



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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: BOTTLE OF MILK OPENED 2/14/22 WAS NOT DATE MARKED. COS- MILK WAS DATE MARKED DURING THIS 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"/>	DELI AREA - OPEN CONTAINER OF SALSA WAS HELD FOR MORE THAN 7 DAYS WITH OPEN DATE OF 02-01-22. COS - SALSA WAS VOLUNTARILY DISCARDED.	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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 AREA: TUNA DIP, SEAFOOD SALAD, LEAFY GREEN SALAD, ROAST BEEF AND HAM PINWHEELS PACKAGED ON SITE WERE NOT LABELED AS REQUIRED INSIDE OF GRAB AND GO COOLER. COS- ITEMS WERE VOLUNTARILY DISCARDED BY MANAGEMENT.	
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 checked="" type="checkbox"/>	DELI AREA: SMALL DIAMETER PROBE THERMOMETER WAS IN DISREPAIR. COS- NEW THERMOMETER WAS PROVIDED DURING THIS INSPECTION.	



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**Violation
Number**

Citation Description

COS Observation

46

Warewashing sink not cleaned and sanitized before and after being used to thaw food or wash produce, or not cleaned before and after being used to wash wiping cloths. 4-501.16 (B)

DELI AREA: WAREWASH SINK BEING UTILIZED IN BOTH HOLDING CHICKEN GIZZARDS AND WASHING FOOD CONTACT EQUIPMENT AND UTENSILS AT THE SAME TIME. COS-DISCUSSED WITH DELI MANAGEMENT CONCERNING USING THE SINK FOR ONE PURPOSE AT A TIME AND GIZZARDS WERE REMOVED TO ANOTHER LOCATION.

49

Plumbing system not maintained in good repair. 5-205.15(B)

MEN'S AND WOMEN'S RESTROOMS: NO HOT WATER AVAILABLE IN HANDWASH SINKS. OWNER HAS 30 DAYS TO MAKE CORRECTIONS. PLEASE SEE COMMENTS.

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

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

A check back inspection will occur on or around 30 days for no hot water at handwashing sink in restrooms. Failure to provide hot water may result in the issuance of a stop-use/stop-sale order and administrative action. A copy of the minimum construction standards was provided.

Employee Health Guidelines and reporting agreement provided. Dishwashing guide, Time as a public health control documents, food temperature guide provided.



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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)

(Signature of Representative)

MICAH HOLMBECK, SANITATION AND SAFETY SPECIALIST

RACHEAL PADGETT, MANAGER

Environmental Specialist

Print Name and Title

