



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 # 4121-6001-00  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Print Date: March 11, 2022

Food Entity Number: 406413  
Food Entity Name: COUNTRY KITCHEN  
Date of Visit: March 11, 2022  
Food Entity Address: 1305 W Hampton Springs Ave 1303 HWY 98W Perry, FL 32347-3811  
Food Entity Mailing Address: 1305 W Hampton Springs Ave 1303 Hwy 98 W Perry, FL 32693-7204  
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: TASIN RIPON INC

Owner Code:

**INSPECTION SUMMARY - Operating Without a Valid Food Permit; Re-Inspection Required**

On 3/11/2022, COUNTRY KITCHEN was inspected by DAVID CANO, 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 25, 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	OUT	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	OUT	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



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<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	N/O	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	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	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
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
41	OUT	PROPER USE OF UTENSILS: In-use utensils properly stored
42	OUT	PROPER USE OF UTENSILS: Utensils, equipment and linens: properly stored, dried, and handled
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
47	OUT	UTENSILS, EQUIPMENT AND VENDING: Nonfood-contact surfaces clean
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices
50	OUT	PHYSICAL FACILITIES: Sewage and waste water properly disposed
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean



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<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
99	OUT	Chapter 5K-4 FAC: Food Permit

VENDED WATER / VENDED ICE

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
211	OUT	Product Advertising/Labeling Meets Requirements
213	OUT	Required Records Available/Provided

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>	
1	Demonstration of knowledge not in compliance. At least one Priority violation observed during the inspection, the establishment does not have a certified food protection manager who has passed a test through a recognized accredited program, and the person in charge is unable to respond correctly to food safety questions relevant to the operation. 2-102.11(A), (B), (C)(1) and (4)-(16) Pf	<input type="checkbox"/>	THERE WAS NO PROOF OF A CERTIFIED FOOD PROTECTION MANAGER AVAILABLE DURING THE INSPECTION. THERE WERE MULTIPLE PRIORITY VIOLATIONS CITED DURING THIS INSPECTION. MANAGEMENT WAS NOT ABLE TO CORRECTLY RESPOND TO FOOD SAFETY QUESTIONS RELATED TO THE FOOD ESTABLISHMENT'S FOOD OPERATIONS. INSPECTOR PROVIDED INFORMATION AND GUIDANCE DURING THE INSPECTION AS WELL AS GUIDANCE DOCUMENTS.	Pf
2	The establishment does not require food employees or conditional employees to report to the person in charge information about their health and activities as they relate to reportable symptoms, diagnosis, past illnesses or history of exposure to diseases that are transmissible through food. Food employee or conditional employee does not report necessary additional information such as date of onset of symptoms or illness, or diagnosis without symptoms. 2-201.11(A) P	<input type="checkbox"/>	NO EMPLOYEE HEALTH POLICY FOR THE FOOD ESTABLISHMENT. INSPECTOR REVIEWED EMPLOYEE HEALTH WITH MANAGEMENT AND PROVIDED GUIDANCE DOCUMENTS.	P



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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"/>	DELI PROCESSING AREA - OBSERVED EMPLOYEE EATING IN DELI PROCESSING AREA. COS - INSPECTOR INTERVENED AND EMPLOYEE CEASED EATING. ALL EMPLOYEE FOOD AND BEVERAGES WERE REMOVED FROM AREA DURING THE INSPECTION.	
7	Food employee contacting exposed ready-to-eat foods with bare hands or not using suitable utensils; alternate method not approved or approved but not followed to allow food employees to have bare hand contact with exposed ready-to-eat food; or food employee contacting exposed ready-to-eat food with bare hands at the time it is being added to other food items as an ingredient without cooking/heating the final product to the required temperature to allow bare hand contact. 3-301.11(B) P	<input checked="" type="checkbox"/>	DELI PROCESSING AREA - OBSERVED EMPLOYEE TOUCH COOKED RICE WITH BARE HANDS. COS - INSPECTOR DISCUSSED IMPORTANCE OF VIOLATION WITH EMPLOYEES AND RICE WAS VOLUNTARILY DISCARDED.	P
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"/>	ICE BAGGING AREA - NO HAND CLEANSER AND NO MEANS FOR DRYING HANDS AT HANDWASHING SINK NEXT TO ICE MAKER. COS - SOAP AND PAPER TOWELS WERE PROVIDED.	Pf
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"/>	DELI PROCESSING AREA - UNPACKAGED RAW SAUSAGE WAS STORED DIRECTLY ON TOP OF OPEN PACKAGE OF FULLY COOKED SAUSAGE INSIDE OF DELI COOLER. COS - SAUSAGES WERE VOLUNTARILY DISCARDED BY MANAGEMENT.	P



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13	Food not protected from cross contamination by storage in packages, covered containers or wrappings. 3-302.11(A)(4)		<input checked="" type="checkbox"/> DELI PROCESSING AREA - LEFTOVER COOKED SAUSAGE LINKS WERE STORED DIRECTLY ON RACKS INSIDE OF TWO-DOOR COOLER WITHOUT BEING ADEQUATELY WRAPPED. COS - BREAKFAST SAUSAGES WERE VOLUNTARILY DISCARDED BY MANAGEMENT.	
14	Chemical sanitizer used in a sanitizing solution for a manual or mechanical operation does not meet the criteria specified for sanitizers, is not used in accordance with the EPA-registered manufacturer's label use instructions, or chlorine solution does not have a minimum temperature based on the concentration and pH of the solution as listed: concentration 25-49 MG/L, pH 10 or less and minimum water temperature 120°F; concentration 50-99 MG/L, pH 10 or less and minimum water temperature 100°F or pH 8 or less and minimum water temperature 75°F; concentration 100 MG/L, pH 10 or less and minimum water temperature 55°F. 4-501.114(A) P		<input checked="" type="checkbox"/> DELI PROCESSING AREA - OBSERVED EMPLOYEE WAREWASHING WITH A MIX OF DISH SOAP AND LIQUID BLEACH IN THE SAME COMPARTMENT. COS - THE SOLUTION WAS DRAINED AND THE INSPECTOR REVIEWED THE APPROPRIATE STEPS AND SET UP FOR WAREWASHING WHICH WAS THEN UTILIZED BY THE EMPLOYEE.	P
14	Equipment food-contact surface or utensil used with time/temperature control for safety food not cleaned throughout the day at least every 4 hours. Exception criteria for an alternative cleaning frequency not met. 4-602.11(C) P		<input checked="" type="checkbox"/> DELI SERVICE COUNTER - SERVING TONGS AND KNIFE STORED AT AMBIENT ROOM TEMPERATURE USED FOR BREAKFAST SERVICE AT 4:30 AM AND REMAINED IN CONTINUOUS USE AT 11:59 AM. COS - INSPECTOR DISCUSSED 4 HOUR CLEANING FREQUENCY FOR THESE UTENSILS AND THEY WERE CLEANED AND SANITIZED DURING THE INSPECTION.	P



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14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	DELI PROCESSING AREA - THERE WERE MULTIPLE CLEANED SERVING UTENSILS, STEAM WELL PANS AND RACKS WITH BUILDUP OF OLD GREASE. COS - EMPLOYEES CLEANED AND SANITIZED MULTIPLE PIECES AND THE REMAINING WERE VOLUNTARILY DISCARDED BY MANAGEMENT DURING THE INSPECTION.	Pf
14	Surface of utensil or equipment contacting food that is not time/temperature control for safety food not cleaned at any time when contamination may have occurred; at least every 24 hours for iced tea dispensers and consumer-self service utensils; before restocking consumer self-service equipment or utensils; or in equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. 4-602.11(E)	<input type="checkbox"/>	ICE PROCESSING AREA - MOLD-LIKE SLIME ON THE INSIDE FOOD CONTACT SURFACES OF THE ICE MAKER. THE ICE INSIDE OF THE ICE MAKER WAS VOLUNTARILY DISCARDED. STOP USE ORDER ISSUED FOR ICE MAKER. PLEASE SEE SUPPLEMENT AND COMMENTS.	
14	Utensil or food-contact surface of equipment not sanitized before use after cleaning. 4-702.11 P	<input checked="" type="checkbox"/>	DELI PROCESSING AREA - OBSERVED EMPLOYEE WASH AND RINSE BOWLS AND PLACE ON DRAIN SHELF WITHOUT SANITIZING FIRST. COS - INSPECTOR INTERVENED AND ITEMS WERE RE-WASHED, RINSED, AND SANITIZED.	P



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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"/>	DELI PROCESSING AREA - INTERNAL TEMPERATURE TAKEN WITH ACCURATE THERMOCOUPLE OF EGG ROLLS WAS 50.0 DEGREES F., SAUSAGE PATTY WAS 49.0 DEGREES F., RAW SAUSAGE LINKS WERE 58.0 DEGREES F., INSIDE OF COOLER. COS - ALL TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS WERE VOLUNTARILY DISCARDED BY MANAGEMENT. PLEASE SEE SUPPLEMENT AND COMMENTS. BACKROOM AREA - INTERNAL TEMPERATURE TAKEN WITH ACCURATE THERMOCOUPLE OF SLICED TOMATO WAS 72.0 DEGREES F. AND SHREDDED LETTUCE WAS 73.0 DEGREES F. INSIDE OF WALK IN COOLER. ALL LETTUCE AND TOMATO WERE VOLUNTARILY DISCARDED BY MANAGEMENT. PLEASE SEE SUPPLEMENT AND COMMENTS.	P
20	Eggs that have not been treated to destroy all viable Salmonellae not stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less. 3-501.16(B) P	<input checked="" type="checkbox"/>	BACKROOM AREA - AMBIENT AIR TEMPERATURE TAKEN WITH ACCURATE THERMOCOUPLE AROUND RAW SHELL EGGS WAS 74.0 DEGREES F. INSIDE OF WALK IN COOLER. COS - RAW SHELL EGGS WERE VOLUNTARILY DISCARDED BY MANAGEMENT.	P



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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 type="checkbox"/>	DELI PROCESSING AREA - OPEN PACKAGE OF COMMERCIAL MADE EGGROLLS AND SAUSAGES COLD HELD FOR MORE THAN 24 HOURS WERE NOT DATE MARKED AND THE CORRECT DATE MARK COULD NOT BE DETERMINED. COS - EGG ROLLS AND SAUSAGE WERE VOLUNTARILY DISCARDED BY MANAGEMENT. INSPECTOR DISCUSSED IMPORTANCE OF VIOLATION WITH MANAGEMENT.	P
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 PROCESSING AREA - OPEN PACKAGE OF COMMERCIAL MADE EGGROLLS AND SAUSAGES COLD HELD FOR MORE THAN 24 HOURS WERE NOT DATE MARKED. COS - EGG ROLLS AND SAUSAGE WERE VOLUNTARILY DISCARDED BY MANAGEMENT.	Pf
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"/>	DELI PROCESSING AREA - CLEANING SPRAY WAS STORED ON PROCESSING TABLE. COS - CLEANING SPRAY WAS ADEQUATELY RELOCATED.	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 DURING INSPECTION.	

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 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)
- 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
- 35 Working container holding a food or food ingredient that is not readily and unmistakably recognized and has been removed from its original packaging for use in the establishment is not identified with the common name of the food. 3-302.12
- 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
- 37 Food not protected from contamination that may result from a factor or source not specified in Subparts 3-301 - 3-306 in the Food Code. 3-307.11

- RETAIL AREA - NO AMBIENT AIR TEMPERATURE MEASURING DEVICE FOR RETAIL MILK/EGG COOLER. COS - THERMOMETER WAS PLACED IN UNIT DURING THE INSPECTION.
- NO SUITABLE THIN PROBE STYLE THERMOMETER FOR TAKING THE INTERNAL TEMPERATURE OF TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS. INSPECTOR DISCUSSED REQUIREMENT WITH MANAGEMENT. PLEASE SEE SUPPLEMENT AND COMMENTS.
- DELI PROCESSING AREA - BULK CONTAINER OF FLOUR WAS NOT LABELED WITH COMMON NAME.
- BACKROOM AREA - CASES OF FOOD WERE STORED DIRECTLY ON THE FLOOR INSIDE OF THE WALK IN FREEZER.
- DELI PROCESSING AREA - OBSERVED CONTINUOUS DRIPPING OF CONDENSATE FROM MULTIPLE AREAS OF COOLING UNIT ONTO FOODS BELOW, INSIDE OF DELI COOLER. COS - ALL AFFECTED FOODS IN THE UNIT WERE VOLUNTARILY DISCARDED BY MANAGEMENT.

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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"/>	DELI PROCESSING AREA - WET WIPING CLOTHS STORED ON TABLE BETWEEN USE. COS - WIPING CLOTHS WERE RELOCATED TO SANITIZER BUCKET.
41	During pauses in food preparation or dispensing, utensil not stored on a clean portion of the food preparation table or cooking equipment; in running water of sufficient velocity to flush particles to the drain when used with moist foods; in a clean, protected location when used only with food that is not time/temperature control for safety food; or in a container of water maintained at 135°F or greater. 3-304.12(C)-(F)	<input checked="" type="checkbox"/>	ICE BAGGING AREA - CLEANED SCOOPS WERE STORED ON SOILED OUTSIDE LEDGE OF ICE MAKER. COS - SCOOPS WERE CLEANED AND SANITIZED DURING THE INSPECTION. DELI SERVICE COUNTER - KNIFE WAS STORED WITH BLADE WEDGED BETWEEN SERVING SHELF AND SERVING UNIT WITH VISIBLE SOIL. COS - KNIFE WAS CLEANED AND SANITIZED DURING THE INSPECTION.
42	Cleaned and sanitized utensils handled, displayed or dispensed without protection from contamination of food- and lip-contact surfaces; or knives, forks or spoons that are not prewrapped are not presented so that only the handles are touched by employees or consumers. 4-904.11(A)-(B)	<input checked="" type="checkbox"/>	DELI PROCESSING AREA - SCOOP AND CUP WERE STORED IN BULK RICE BIN AND BULK FLOUR BIN WITH HANDLES TOUCHING THE FOODS. COS - THE RICE SCOOP WAS ADEQUATELY RELOCATED AND THE FLOUR CUP WAS REMOVED FROM FLOUR BIN.
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 PROCESSING AREA - CLEANED FOOD EQUIPMENT WAS STORED ON DRAIN RACK WITH BUILDUP OF OLD FOOD RESIDUE. THE EQUIPMENT WAS RELOCATED FOR CLEANING AND SANITIZING. STOP USE ON DRAIN RACK. PLEASE SEE SUPPLEMENT AND COMMENTS.



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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"/>	DELI PROCESSING AREA - TWO DOOR COOLER NOT MAINTAINING TCS FOODS AT 41.0 DEGREES F. HAD AN AMBIENT AIR TEMPERATURE OF 50.0 DEGREES F. PLEASE SEE SUPPLEMENT AND COMMENTS. BACKROOM AREA - WALK IN COOLER NOT MAINTAINING TCS FOODS AT 41.0 DEGREES F. HAD AN AMBIENT AIR TEMPERATURE OF 74 DEGREES F. PLEASE SEE SUPPLEMENT AND COMMENTS.
45	Surfaces that are subject to scratching or scoring not resurfaced or discarded when they can no longer be effectively cleaned and sanitized. 4-501.12	<input checked="" type="checkbox"/>	DELI PROCESSING AREA - CUTTING BOARD HAD EXCESSIVE SCORING. COS - CUTTING BOARD WAS VOLUNTARILY DISCARDED DURING THE INSPECTION.
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)	<input checked="" type="checkbox"/>	DELI PROCESSING AREA - OBSERVED EMPLOYEES ENGAGED IN FOOD PREPARATION AT THE WAREWASHING SINK WHILE SOILED EQUIPMENT WAS STORED IN THE WASH COMPARTMENT. COS - INSPECTOR DISCUSSED IMPORTANCE OF USING WAREWASHING SINK FOR ONE TASK AT A TIME AND CLEANING/SANITIZING IN BETWEEN TASKS. STAFF USED WAREWASHING SINK FOR ONE TASK AT A TIME THEREAFTER.
46	Sinks and drainboards of warewashing sinks and machines not self-draining. 4-204.119	<input type="checkbox"/>	DELI PROCESSING AREA - DRAIN BOARD IS NOT SLOPED TO ADEQUATELY DRAIN AND POOLS WATER IN FAR CORNER.



Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 4121-6001-00  
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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: March 11, 2022

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
46	Warewashing equipment; sinks, basins or other receptacles used for washing or rinsing raw food or laundering wiping cloths; or drainboards or equipment used to substitute for drainboards not cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and ensure the equipment performs its intended function, and at least every 24 hours when used. 4-501.14	<input checked="" type="checkbox"/>	DELI PROCESSING AREA - BUILDUP OF OLD FOOD DEBRIS IN CORNERS OF BASIN AND ACCUMULATION OF OLD RESIDUE ON DRAIN BOARD OF WAREWASHING SINK. COS - THE WAREWASHING SINK WAS CLEANED AND SANITIZED DURING THE INSPECTION.	
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"/>	NO SANITIZER TEST KIT AVAILABLE. COS - INSPECTOR GAVE DISHWASHING GUIDE AND CHLORINE TEST KIT TO MANAGEMENT.	Pf
47	Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13	<input type="checkbox"/>	DELI PROCESSING AREA - BUILDUP OF SOIL ON TABLES UNDER OLD UNUSED FOOD EQUIPMENT IN BACK CORNER OF DELI AREA. BACKROOM AREA - MOLD-LIKE RESIDUE ON OUTSIDE FRAMES OF ICE MAKER.	
47	Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C)	<input type="checkbox"/>	DELI PROCESSING AREA - ACCUMULATION OF DUST ON THE COOLING FAN COVERS INSIDE OF DELI TWO-DOOR COOLER.	
47	Food-contact surface of cooking equipment or pan is encrusted with grease deposits or other soil accumulation. 4-601.11(B)	<input type="checkbox"/>	DELI PROCESSING AREA - THERE ARE MULTIPLE POTS, PANS, AND STEAM TRAYS WITH ENCRUSTED GREASE ON OUTSIDE SURFACES.	
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/>	WAREWASHING AREA - INTEGRATED DRAIN PLUG NOT WORKING FOR SANITIZE SIDE OF WAREWASHING SINK. FOIL PLUG USED IN THE INTERIM PENDING REPAIR.	
49	Plumbing system not installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use, including on a hose bibb, by providing an air gap or installation of an approved backflow prevention device. 5-203.14 Pf	<input type="checkbox"/>	OUTSIDE AREA - NO BACKFLOW PREVENTION DEVICE ON THREADED HOSE BIBB ON THE SOUTH SIDE OF THE BUILDING.	Pf



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INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
50	Condensate drainage or other non-sewage liquids or rainwater not drained from point of discharge to disposal according to law. 5-403.12	<input type="checkbox"/>	DELI PROCESSING AREA - ACCUMULATION OF FROZEN CONDENSATE WAS ACTIVELY DRIPPING ONTO FOODS INSIDE OF THE DELI TWO DOOR COOLER. PLEASE SEE SUPPLEMENT AND COMMENTS.
50	Direct connection exists between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. 5-402.11 Pf	<input type="checkbox"/>	DELI PROCESSING AREA - A DIRECT CONNECTION EXISTS ON THE DRAIN LINE OF THE WAREWASHING SINK.
53	Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use are not smooth, durable, or easily cleanable for areas where food operations are conducted; or are absorbent for areas subject to moisture, or flushing or spray cleaning methods. Carpet for carpeted areas is not closely woven and easily cleanable. Floors, floor coverings, walls, wall coverings, and ceilings not designed, constructed, and installed so they are smooth and easily cleanable. 6-101.11 and 6-201.11	<input type="checkbox"/>	DELI PROCESSING AREA - POROUS PEG BOARD ON WALL BEHIND CAKE PREP TABLE. BACKROOM AREA - THE DOOR FRAME OF THE WALK IN FREEZER IS MADE OF UNSEALED WOOD.
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"/>	DELI PROCESSING AREA - BUILDUP OF OLD FOOD RESIDUE ON THE FLOOR THROUGHOUT THE DELI PROCESSING AREA. DRIED OLD FOOD SPLATTER ON PEG BOARD BEHIND CAKE PREP TABLE. BUILDUP OF RESIDUE ON THE OUTSIDE SURFACES OF THE GREASE TRAP. BUILDUP OF DUST ON THE CEILING VENT COVER. BACKROOM AREA - BUILDUP OF DUST ON THE OVERHEAD COOLING UNIT INSIDE OF THE WALK IN COOLER.



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<u>Violation Number</u>	<u>Citation Description</u>	<u>COS Observation</u>
53	Physical facilities not maintained in good repair. 6-501.11	<input type="checkbox"/> THERE ARE MULTIPLE DAMAGED CEILING TILES THROUGHOUT THE FOOD ESTABLISHMENT. BACKROOM AREA - THERE WAS AN ACTIVE ROOF LEAK OBSERVED IN THE HALLWAY BEHIND THE DELI AREA. DELI AREA - THE HVAC CEILING INTAKE COVER IS MISSING
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"/> DELI PROCESSING AREA - ACCUMULATION OF OLD, UNUSED EQUIPMENT IN THE DELI PROCESSING AREA. BACKROOM AREA - ACCUMULATION OF OLD UNUSED EQUIPMENT IN STORAGE AREA NEXT TO ICE MAKER.
99	This food establishment is operating without a valid food permit and has not met the inspection requirements to obtain a food permit. 500.12(1) (a)F.S., 5K-4.020(2) F.A.C)	<input type="checkbox"/> THIS FOOD ESTABLISHMENT IS OPERATING WITHOUT A VALID FOOD PERMIT AND HAS NOT MET THE INSPECTION REQUIREMENTS TO OBTAIN A FOOD PERMIT. REQUEST FOR INITIAL INSPECTION WAS RECEIVED. 500.12(1)(A)F.S., 5K-4.020(2) F.A.C)

INSPECTION: VENDED WATER/VENDED ICE

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS Observation</u>
211	Packaged ice and vended ice not properly labeled according to regulation. 5K-4.023(9)(d) F.A.C.	<input checked="" type="checkbox"/> RETAIL AREA - ICE BAGGED ON SITE AND OFFERED FOR RETAIL SALE IN DISPLAY FREEZER WAS MISSING THE MANUFACTURE'S NAME, CITY, STATE, AND ZIP CODE. COS - INSPECTOR DISCUSSED REQUIREMENTS WITH MANAGEMENT. REQUIRED INFORMATION WAS PLACED ON BAGS DURING THE INSPECTION.



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INSPECTION: VENDED WATER/VENDED ICE

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
213	Records of sampling and analyses of source water and finished product not maintained for a period of at least 2 years or not made available upon request. 5K-4.023(8)(f) F.A.C.	<input type="checkbox"/>	NO MICROBIOLOGICAL ICE TEST DOCUMENTATION AVAILABLE DURING THE INSPECTION. OWNER HAS 30 DAYS TO PROVIDE DOCUMENTATION. PLEASE SEE COMMENTS.

A Supplemental Report was also issued during the visit which includes important information for management.

**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**

This food establishment is operating without a valid food permit and has not met the inspection requirements to obtain a food permit. 500.12(1)(a)F.S., 5K-4.020(2) F.A.C)

Stop Use Order issued. Food establishment can visit <https://foodpermit.fdacs.gov> or contact the Business Center at (850) 245-5520 when corrections have been made and/or when required documents have been obtained to request food safety inspector visit for written release of equipment.

Failure to provide required documentation in 30 days may result in Stop Use/Stop Sale, and/or Administrative Action.

Hemp placard and current copy of s. 581.217, Florida Statutes, pertaining to labeling requirements of hemp extract products were provided.

Inspector provided Dishwashing guide, Sanitizer test strips, food temperature guide, Employee Health Guidelines and reporting agreement.

Food Establishment manufactures, processes, packs, holds, prepares or sells products intended for human consumption that contain hemp, hemp extract, CBD or other cannabinoids.

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

The Minimum Construction Standards checklist has been used in accordance with 500.12(2)(a) Florida Statutes by the food safety inspector to determine compliance before obtaining a food permit.

Payments can be made online at <https://foodpermit.fdacs.gov> or can be mailed to Florida Department of Agriculture and Consumer Services, P.O. Box 6720, Tallahassee FL 32314-6720. Checks and money orders are to be payable to Florida Department of Agriculture and Consumer Services. All payments must include the Food Establishment number and reason of payment type in the memo section of the check or money order.



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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)

DAVID CANO, ENVIRONMENTAL SPECIALIST II

~~HASAN KHALID, OWNER~~

SHAFIQ ULLAH

Print Name and Title





Florida Department of Agriculture and Consumer Services  
Division of Food Safety

Bureau of Food Inspection  
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FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

Florida Statutes Chapter 500.172, 500.174  
(850) 245-5520



NICOLE "NIKKI" FRIED  
COMMISSIONER

Print Date: March 11, 2022

Visit #: 4121600100

Food Entity #: 406413  
Food Entity Name: COUNTRY KITCHEN  
Date Of Visit: March 11, 2022  
Food Entity Location Address: 1305 W Hampton Springs Ave 1303 HWY 98W Perry, FL 32347-3811  
Food Entity Mailing Address: 1305 W Hampton Springs Ave 1303 Hwy 98 W Perry, FL 32693-7204  
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice  
Food Entity Owner: TASIN RIPON INC

Owner Code:

**STOP USE ORDER**

SUPPLEMENTAL KEY #  
4121600022

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article: DELI TWO DOOR COOLER  
Brand Name: NA  
Lot #: NA # Of Pkgs: NA Size Of Pkg: NA Total Weight: NA  
Invoice #: NA  
Invoice Date:

Manufacturer: NA  
Distributor: NA

The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.172 UNSANITARY EQUIPMENT\* UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

Comments: TO REQUEST FOOD SAFETY INSPECTOR VISIT FOR WRITTEN RELEASE WHEN CORRECTIONS HAVE BEEN MADE FOR REQUEST RELEASE OF EQUIPMENT, VISIT [HTTPS://FOODPERMIT.FDACS.GOV](https://foodpermit.fdacs.gov) OR CONTACT THE BUSINESS CENTER AT (850) 245-5520.

**STOP USE ORDER**

SUPPLEMENTAL KEY #  
4121600022

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article: TCS FOOD STORAGE IN WALK IN COOLER  
Brand Name: NA  
Lot #: NA # Of Pkgs: NA Size Of Pkg: NA Total Weight: NA  
Invoice #: NA  
Invoice Date:

Manufacturer: NA  
Distributor: NA

The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.172 UNSANITARY EQUIPMENT\* UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

Comments: TO REQUEST FOOD SAFETY INSPECTOR VISIT FOR WRITTEN RELEASE WHEN CORRECTIONS HAVE BEEN MADE FOR REQUEST RELEASE OF EQUIPMENT, VISIT [HTTPS://FOODPERMIT.FDACS.GOV](https://foodpermit.fdacs.gov) OR CONTACT THE BUSINESS CENTER AT (850) 245-5520.



Florida Department of Agriculture and Consumer Services  
Division of Food Safety

Bureau of Food Inspection  
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FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

Florida Statutes Chapter 500.172, 500.174  
(850) 245-5520



NICOLE "NIKKI" FRIED  
COMMISSIONER

Print Date: March 11, 2022

Visit #: 4121600100

SUPPLEMENTAL KEY #:  
4121600021

STOP USE ORDER

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article: DELI DRAIN RACK  
Brand Name: NA  
Lot #: NA # Of Pkgs: NA Size Of Pkg: NA Total Weight: NA  
Invoice #: NA  
Invoice Date:  
Manufacturer: NA  
Distributor: NA

The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.172 UNSANITARY EQUIPMENT\* PROPER USE OF UTENSILS: Utensils, equipment and linens: properly stored, dried, and handled

Comments: TO REQUEST FOOD SAFETY INSPECTOR VISIT FOR WRITTEN RELEASE WHEN CORRECTIONS HAVE BEEN MADE FOR REQUEST RELEASE OF EQUIPMENT, VISIT [HTTPS://FOODPERMIT.FDACS.GOV](https://foodpermit.fdacs.gov) OR CONTACT THE BUSINESS CENTER AT (850) 245-5520.

STOP USE ORDER

SUPPLEMENTAL KEY #:  
4121600020

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article: ICE MAKER  
Brand Name: NA  
Lot #: NA # Of Pkgs: NA Size Of Pkg: NA Total Weight: NA  
Invoice #: NA  
Invoice Date:  
Manufacturer: NA  
Distributor: NA

The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.172 UNSANITARY EQUIPMENT\* PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized

Comments: TO REQUEST FOOD SAFETY INSPECTOR VISIT FOR WRITTEN RELEASE WHEN CORRECTIONS HAVE BEEN MADE FOR REQUEST RELEASE OF EQUIPMENT, VISIT [HTTPS://FOODPERMIT.FDACS.GOV](https://foodpermit.fdacs.gov) OR CONTACT THE BUSINESS CENTER AT (850) 245-5520.

When the department or its duly authorized agent finds, or has probable cause to believe, that any food or food-processing equipment is in violation of this chapter or any rule adopted under this chapter so as to be dangerous, unwholesome, fraudulent, or insanitary within the meaning of this chapter, an agent of the department may issue and enforce a stop-sale, stop-use, removal, or hold order, which order gives notice that such article or processing equipment is, or is suspected of being, in violation and has been detained or embargoed and which order warns all persons not to remove, use, or dispose of such article or processing equipment by sale or otherwise until permission for removal, use, or disposal is given by the department or the court. It is unlawful for any person to remove, use, or dispose of such detained or embargoed article or processing equipment by sale or otherwise without such permission in accordance with 500.172 (1) Florida Statutes.

AN ADMINISTRATIVE HEARING IS AVAILABLE FOR ALL ORDERS, NOTICES, AND REPORTS IN THIS

**SUPPLEMENTAL REPORT**

If you wish to contest the Department's action, you have the right to request an administrative hearing to be conducted in accordance with Sections 120.569 and 120.57, Florida Statutes and to be represented by counsel or other qualified representative. Your request for hearing must contain:

1. Your name, address, and telephone number, and facsimile number (if any).
2. The name, address, and telephone number, and facsimile number of your attorney or qualified representative (if any) upon whom service of pleadings and other papers shall be made.
3. A statement that you are requesting an administrative hearing and dispute the material facts alleged by the department, in which case you must identify the material facts that are in dispute (formal hearing), or that you request an administrative hearing and that you do not dispute the facts alleged by the department (informal hearing).
4. A statement of when (date) you received the Notice and the file number of this Notice.

Your request for a hearing must be received at the address shown on this Notice within twenty-one (21) days of receipt of this Notice. If you fail to obtain a Release from this Notice or fail to request an administrative hearing within the twenty-one (21) day deadline you waive your right to a hearing and the Department may enter a Final Order imposing up to the maximum penalties as authorized by Florida Law.

**HEARING WAIVER AND WAIVER OF RIGHTS**

I, SHAFIQ ULLAH the person in charge of COUNTRY KITCHEN hereby waive a notice and a hearing as provided in Chapter 120, Florida Statutes and waive all rights as provided on the last page of this report.

Shafiq Ullah  
(Signature)

**ACKNOWLEDGEMENT**

I acknowledge receipt of a copy of this document.

David Cano  
(Signature of FDACS Representative)

Shafiq Ullah  
(Signature of Representative)

DAVID CANO, ENVIRONMENTAL SPECIALIST II

~~HASAN KHALID, OWNER~~ SHAFIQ ULLAH  
Print Name and Title