



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6013-40
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: March 02, 2022

Food Entity Number: 50293
Food Entity Name: FAST TRACK #411
Date of Visit: March 02, 2022
Food Entity Address: 2458 SW US 221 Greenville, FL 32331-3114
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 3/2/2022, FAST TRACK #411 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	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	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	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
13	IN	PROTECTION FROM CONTAMINATION: Food separated and protected
14	OUT	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized



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INSPECTION: RISK BASED

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**Violation
Number**

Citation Description

COS Observation

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS 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 INCORRECTLY RESPONDED TO SOME QUESTIONS RELATING TO THEIR EMPLOYEE HEALTH POLICY.	Pf
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 SOAP AVAILABLE AT THE HAND WASH STATION IN THE FOOD SERVICE AREA. COS - SOAP WAS PROVIDED DURING THE INSPECTION. DAIRY QUEEN - NO MEANS OF DRYING HANDS AT THE HAND WASH STATIONS. COS - PAPER TOWELS WERE PROVIDED.	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 -BROWNIES AND DONUTS COMMERCIALY PROCESSED OFFERED FOR SELF SERVICE NOT LABELED WITH APPROPRIATE INGREDIENTS STATEMENTS. COS - ALL ITEMS WERE PROPERLY LABELED BEFORE COMPLETION OF THE INSPECTION.	Pf
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/> DAIRY QUEEN - THERMOMETER HAS A STICKY RESIDUE BUILDUP ON DIGITAL HOUSING. CAN OPENER HAS A ACCUMULATION BUILDUP ON THE BLADE. COS - CAN OPENER WAS TAKEN AND PLACED INTO THE FIRST COMPARTMENT WASH BASIN. THERMOMETER DISPLAY HOUSING WAS CLEANED DURING THE INSPECTION.	Pf



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<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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"/>	DAIRY QUEEN - GRILLED CHICKEN BREAST, TOMATOES, LETTUCE AND CHEESE HAD INTERNAL TEMPERATURES OF 49,49.3, 48.2 AND 50 DEGREES F IN THE FOOD PREPARATION COOLER. COS - ALL ITEMS WERE VOLUNTARILY DISCARDED DURING THE INSPECTION,	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"/>	RETAIL AREA - COFFEE CREAMER DISPENSER CONTAINING COLD HELD PACKAGES FOR MORE THAN 24 HOURS OF HALF AND HALF AND FRENCH VANILLA WERE NOT DATE MARKED. COS - DATES OF OPENING WERE VERIFIED AND THE FRENCH VANILLA WAS PROPERLY DATE MARKED DURING THE INSPECTION. DAIRY QUEEN - OPEN CONTAINERS OF GALLONS OF MILK DID NOT CONTAIN A DATE MARK. COS - DATE OF OPENING WAS VERIFIED AND DATE MARKED DURING THE 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"/>	RETAIL AREA - OPENED PACKAGE OF HALF AND HALF NOT DATE MARKED AND THE DATE OF OPENING WAS VERIFIED AND IT EXCEEDED THE SEVEN DAY LIMIT. COS - HALF AND HALF PACKAGE WAS VOLUNTARILY DISCARDED DURING THE INSPECTION,	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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- | | | | |
|----|---|-------------------------------------|--|
| 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 | <input type="checkbox"/> | BACK ROOM AREA - NO VISIBLE THERMOMETER IN THE WALK IN COOLER. AMBIENT AIR TEMPERATURE WAS 38 DEGREES F. |
| 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"/> | DAIRY QUEEN - OBSERVED FOOD EMPLOYEE WITHOUT A PROPER HAIR RESTRAINT OR HEAD COVERING. |
| 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"/> | DAIRY QUEEN - ICE SCOOP WAS STORED ON TOP OF THE ICE MACHINE BETWEEN TIMES OF USE. COS - ICE SCOOP WAS TAKEN TO THE WARE WASH SINK AND PLACED INTO THE FIRST WASH COMPARTMENT DURING THE INSPECTION. |
| 42 | Soiled linens not kept in clean, nonabsorbent receptacles or clean, washable laundry bags or not stored and transported to prevent contamination of food, clean equipment, clean utensils, or single-service and single-use articles. 4-803.11 | <input checked="" type="checkbox"/> | DAIRY QUEEN - SOILED LINENS WERE STORED IN THE WASH SINK. COS - LINENS WERE PROPERLY RELOCATED TO A LAUNDERED LOCATION. |
| 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"/> | DAIRY QUEEN - FOOD PREPARATION COOLER IS IN DISREPAIR. COOLER WAS VOLUNTARILY PUT OUT OF SERVICE. FOOD ESTABLISHMENT HAS MULTIPLE COLD HOLDING STORAGE CAPABILITIES. |

Pf



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- 45 Materials used in the construction of utensils or food-contact surfaces of equipment, under normal use conditions, are not durable; corrosion-resistant; nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion or decomposition. Equipment or utensil not designed or constructed to be durable and to retain its characteristic qualities under normal use conditions. 4-101.11(B)-(E) and 4-201.11
53 Physical facilities not maintained in good repair. 6-501.11
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

- [X] DAIRY QUEEN - FOOD ESTABLISHMENT'S SECOND ICE SCOOP HAS A BROKEN HANDLE. DISCUSSED WITH MANAGEMENT. COS - ICE SCOOP WAS VOLUNTARILY DISCARDED DURING THE INSPECTION.
[] DAIRY QUEEN - PAPER TOWEL DISPENSER NEAR COOKING OPERATIONS IS IN DISREPAIR. SHELVING LINING IS DETERIORATING.
[] DAIRY QUEEN - OBSERVED UNUSED SLICING EQUIPMENT IN STORAGE.

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 Kenneth Davidson]
(Signature of FDACS Representative)

(Signature of Representative)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

JESSICA JONES, MANAGER

[Signature of Yolanda Sique]
ES II

Print Name and Title

