



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6013-81
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 25, 2022

Food Entity Number: 348425
Food Entity Name: ROCKY'S SHADY GROVE
Date of Visit: March 25, 2022
Food Entity Address: 11940 N US Ste 221 Perry, FL 32347
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: BRAKIN LLC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On 3/25/2022, ROCKY'S SHADY GROVE 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 | 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 | 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 | IN | 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 |
| 38 | OUT | PREVENTION OF FOOD CONTAMINATION: Personal cleanliness |

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> |
|-------------------------|--|--|
| 8 | Sign or poster notifying food employees to wash their hands not provided at all handwashing sinks used by food employees, or handwashing signage not clearly visible to food employees. 6-301.14 | <input checked="" type="checkbox"/> BACK ROOM AREA - NO HAND WASHING SIGN IN RESTROOMS. COS - INSPECTOR PROVIDED SIGNS AND POSTED DURING THE INSPECTION. |



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INSPECTION: RISK BASED

| <u>Violation Number</u> | <u>Citation Description</u> | <u>COS</u> | <u>Observation</u> | |
|-------------------------|--|-------------------------------------|--|----|
| 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 checked="" type="checkbox"/> | ICE BAGGING AREA - HAND WASH SINK USED TO STORE DETERGENT AND SINGLE USE GLOVES. COS - DETERGENT AND SINGLE USE GLOVES WERE ADEQUATELY RELOCATED. | Pf |
| 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"/> | DELI AREA - HOT HELD CHICKEN LIVERS HAD INTERNAL TEMPERATURES RANGING FROM 126 -131 DEGREES F. COS - CHICKEN LIVERS 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 CREAMERS, FRENCH VANILLA AND HALF AND HALF, COLD HELD FOR MORE THAN 24 HOURS WERE NOT DATE MARKED. DISCUSSED WITH MANAGEMENT AND THE DATE OF OPENING WAS VERIFIED. COS - COFFEE CREAMERS WERE PROPERLY DATE MARKED BEFORE COMPLETION OF THE INSPECTION. | 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"/> | BACK ROOM AREA - CHEMICAL SPRAY BOTTLES OF WINDEX AND SANITIZER STORED ON RACK CONTAINING SHELF STABLE HUNT BROTHERS PIZZA INGREDIENTS. COS - ALL CHEMICAL SPRAY BOTTLES WERE ADEQUATELY RELOCATED DURING THE INSPECTION. | P |
| 26 | Working container of poisonous or toxic materials taken from a bulk supply not clearly and individually identified with the common name of the material. 7-102.11 Pf | <input checked="" type="checkbox"/> | BACK ROOM AREA - CHEMICAL SPRAY BOTTLES OF WINDEX AND BLEACH WERE NOT LABELED OR IDENTIFIED. COS - BOTH SPRAY BOTTLES WERE PROPERLY LABELED DURING THE INSPECTION. | Pf |



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INSPECTION: RISK BASED

**Violation
Number**

Citation Description

COS Observation

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.

FOOD ESTABLISHMENT WAS UNABLE TO PROVIDE A CERTIFIED FOOD PROTECTION MANAGER CERTIFICATE.

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 37 DEGREES F.

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

DELI AREA - SPRAY BOTTLE CONTAINING WATER WAS NOT LABELED. COS - WATER SPRAY BOTTLED WAS PROPERLY LABELED AND IDENTIFIED DURING THE INSPECTION.

38

Food employee wearing jewelry, other than a plain ring such as a wedding band, on their arm or hand while preparing food. 2-303.11

DELI AREA - OBSERVED FOOD EMPLOYEE WEARING JEWELRY AND RINGS. DISCUSSED WITH 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

Informational handouts provided to the establishment: Cooking and Hot Holding Foods and Hand Washing Signage.



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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)

CRYSTAL WARD, MANAGER

Print Name and Title

