



Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 9999-7182-1870-84
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION REPORT

NICOLE "NIKKI" FRIED
COMMISSIONER

Chapter 500, Florida Statutes
(850) 245-5520

Print Date: March 02, 2022

Food Entity Number: 305868
Food Entity Name: ROCKY'S
Date of Visit: March 02, 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 - Met Inspection Requirements; Check Back Needed

On 3/2/2022, ROCKY'S was inspected by MICAH HOLMBECK, a representative of the Florida Department of Agriculture and Consumer Services. 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 check-back to ensure 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	N/O	GOOD HYGIENIC PRACTICES: Proper eating, tasting, drinking, or tobacco use
5	N/O	GOOD HYGIENIC PRACTICES: No discharge from eyes, nose, and mouth
6	IN	PREVENTING CONTAMINATION BY HANDS: Hands clean and properly washed
7	N/O	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
13	OUT	PROTECTION FROM CONTAMINATION: Food separated and protected
14	IN	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized



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<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
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	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	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper hot holding temperatures
20	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures
21	IN	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	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>
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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<u>Violation 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 DID NOT CORRECTLY IDENTIFY SYMPTOMS OF FOODBORNE ILLNESS.	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 ADEQUATE LABEL ON 23 BOTTLES OF HONEY. COS- BOTTLES WERE REMOVED FROM SALE.	Pf
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 AND EGG ROLLS WERE STORED UNWRAPPED IN FREEZER. DELI PROCESSING AREA - RAW HAMBURGER MEAT IN OPEN, UNSEALED PACKAGING WAS STORED IN WAREWASHING SINK WITH VISIBLE FOOD DEBRIS. COS- HAMBURGER WAS VOLUNTARILY DISCARDED AND ALL FROZEN FOODS 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"/>	WALKIN COOLER AREA: COOKED BOILED EGGS STORED IN BAG DIRECTLY ON TOP OF RAW SHELL EGGS. COS- BOILED EGGS WERE MOVED TO APPROPRIATE LOCATION.	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 IN HOT UNIT HAD INTERNAL TEMPERATURE OF 118 DEGREES F. COS- PIZZAS WERE VOLUNTARILY DISCARDED DURING THIS INSPECTION. DELI AREA: HOT HELD HAMBURGERS HAD INTERNAL TEMPERATURE OF 116 DEGREES F. COS- BURGERS WERE ADEQUATELY REHEATED TO 165 DEGREES F DURING THIS INSPECTION.	P



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COS Observation

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 AREA: INTERNAL TEMPERATURES OF LETTUCE AND TOMATO WERE 64, AND 59 DEGREES F RESPECTIVELY. COS- ALL FOODS WERE PLACED UNDER TIME AS A PUBLIC HEALTH CONTROL PROCEDURE DURING THIS INSPECTION. DELI AREA: HARD BOILED EGGS ON COUNTER HAD INTERNAL TEMPERATURE OF 44 DEGREES. COS- EGGS WERE PROPERLY COOLED DURING THIS INSPECTION.	P
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INSPECTION: GRP

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)	<input checked="" type="checkbox"/> DELI AREA: WAREWASH SINK BEING UTILIZED IN HOLDING RAW CHICKEN IN THE LEFT COMPARTMENT, RAW HAMBURGER AND SOILED EQUIPMENT IN THE MIDDLE COMPARTMENT, AND SOILED DISHES IN THE RIGHT COMPARTMENT. COS- INSPECTOR DISCUSSED WITH DELI MANAGEMENT THE USE OF THE SINK FOR ONE PURPOSE AT A TIME. CHICKEN WAS RELOCATED TO THE WALK IN COOLER AND THE HAMBURGER WAS VOLUNTARILY DISCARDED.
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/> MEN'S AND WOMEN'S RESTROOMS: NO HOT WATER AVAILABLE IN HANDWASH SINKS. OWNER HAS 30 DAYS FROM DATE OF PREVIOUS INSPECTION (02/16/2022) TO MAKE CORRECTIONS. SEE COMMENTS



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NOTICE OF FEES

To review your account balance or to renew your permit, please visit our Food Permit Center at

COMMENTS

A check back inspection will occur on or around 30 days from the original inspection on 2/16/2022 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/or Administrative Action.

Employee Health Guidelines and reporting agreement provided.

Time as a Public Health Control information and guidance was provided.

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.

Micah Holmbeck

(Signature of FDACS Representative)

(Signature of Representative)

MICAH HOLMBECK, SANITATION AND SAFETY SPECIALIST

RACHEAL PADGETT, MANAGER

Print Name and Title

David Cano
David Cano ES II