



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 4092-6014-03
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: April 04, 2022

Food Entity Number: 30134
Food Entity Name: S & J DELI
Date of Visit: April 04, 2022
Food Entity Address: 13848 HIGHWAY 90 W GREENVILLE, FL 32331-1400
Food Entity Mailing Address: 13848 HWY 90 WEST GREENVILLE, FL 32331-0309
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: STAR OF GREENVILLE INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On 4/4/2022, S & J DELI 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	IN	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	OUT	PROTECTION FROM CONTAMINATION: Food separated and protected
14	IN	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
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"/>	BACK ROOM AREA - RAW SHELL EGGS STORED ABOVE GALLONS OF MILK, ASSORTED DRINKS AND SWEET POTATO BREAD IN THE WALK IN COOLER. COS - RAW SHELL EGGS WERE ADEQUATELY RELOCATED BEFORE COMPLETION OF THE INSPECTION.	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"/>	DELI AREA - RAW SHELL EGGS STORED ABOVE RAW FISH IN STAND UP REFRIGERATOR. COS - RAW SHELL EGGS WERE ADEQUATELY RELOCATED DURING THE INSPECTION.	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"/>	DELI AREA - HOT HELD SAUSAGE LINKS HAD INTERNAL TEMPERATURES OF 117 AND 119 DEGREES F. COS - ALL SAUSAGES WERE VOLUNTARILY DISCARDED DURING THE INSPECTION.	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"/>	FOOD ESTABLISHMENT DOES NOT HAVE A CERTIFIED FOOD PROTECTION MANAGER CERTIFICATE.	

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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	<input checked="" type="checkbox"/>	DELI AREA - CONTAINER OF SUGAR WAS NOT IDENTIFIED OR LABELED. COS - CONTAINER WAS PROPERLY LABELED DURING THE INSPECTION.
43	Single-service or single-use articles 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. 4-903.11(A)	<input type="checkbox"/>	BACK ROOM AREA - BOXES OF CLAMSHELLS AND SINGLE USE CUPS WERE STORED DIRECTLY ON THE FLOOR.



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<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
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 AREA - CHEST FREEZER LID IS IN DISREPAIR. WEATHER STRIPPING AND HINGES ARE DETACHED.
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 AREA - CARBON BUILDUP ENCRUSTED ON HOTEL PANS AND INSIDE OVEN CAVITY.
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/>	DELI AREA - OBSERVED FAUCET OF WARE WASH SINK WITH STEADY LEAK.
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 AREA - FLOOR HAS DIRT, DEBRIS AND GREASE ACCUMULATION ALONG FLOOR AND WALLS. RETAIL AREA - DUST BUILDUP ON CEILING. BACK ROOM AREA - OLD DRIED SPILLAGE UNDERNEATH SODA SYRUP STORAGE.
53	Wall or ceiling covering material not attached so that it is easily cleanable, or indoor wall constructed of concrete, porous block, or bricks not finished and sealed to provide a smooth, nonabsorbent, easily cleanable surface. 6-201.16	<input type="checkbox"/>	DELI AREA - OBSERVED POPCORN CEILING FINISH WITHIN DELI DEPARTMENT.

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

Certified Food Protection Manager and Cooking and Hot Holding Foods flyer 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)

KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

(Signature of Representative)

ALEX AYYAD, MANAGER

Print Name and Title

