



Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

NICOLE "NIKKI" FRIED
COMMISSIONER

Chapter 500, Florida Statutes
(850) 245-5520

Visit #: 9999-7182-2010-46
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Clover Farm Grocery
Owner: Clover Farm Grocery
Type: Grocery Store < 15,000 sq ft
Address: 1010 E US 90 Madison, FL 32340-3080

Establishment #: 16008
Date of Visit: October 13, 2022
Inspected By: KENNETH DAVIDSON

INSPECTION SUMMARY - Met Inspection Requirements

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.

NOTICE OF FEES

To review your account balance or to renew your permit, please visit our Food Permit Center at <https://FoodPermit.FDACS.gov>.

OBSERVATIONS AND CORRECTIVE ACTIONS

COS = Corrected on Site

P = Priority Citation
(Directly Associated with Foodborne Illnesses)

Pf = Priority Foundation Citation
(Supports or Leads to a Priority)

INSPECTION: RISK BASED

Violation Number	Citation Description and Observation	COS
2 Pf	Citation Description: Person in charge does not ensure food employees and conditional employees are informed in a verifiable manner of their responsibility to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. 2-103.11(O) Pf Observation: Food establishment was unable to provide employee reporting responsibilities in a verifiable manner.	<input type="checkbox"/>
8 Pf	Citation Description: 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 Observation: Meat Area - Hand wash sink was used store knives and a meat scraper. COS - All items were adequately relocated during the inspection.	<input checked="" type="checkbox"/>
8 Pf	Citation Description: 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 Observation: Meat Area - No soap and any means of drying hands at the hand wash station. COS - Soap and paper towels were provided before the completion of the inspection.	<input checked="" type="checkbox"/>
13 P	Citation Description: 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 Observation: Retail Area - Raw "Roger Wood" sausages displayed over fully cooked "Sunset Farms" sausage. Raw shell eggs were displayed over assorted packaged cheese. COS - All raw items were adequately relocated during the inspection.	<input checked="" type="checkbox"/>

26 Pf	<p>Citation Description: Container of poisonous or toxic materials or personal care item does not bear a legible manufacturer's label. 7-101.11 Pf</p> <p>Observation: Produce Area - Chemical pump up sprayer with an unidentified liquid. After verification the sprayer was filled with a sanitizer. COS - Pump up sprayer was properly labeled during the inspection.</p>	<input checked="" type="checkbox"/>
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INSPECTION: GRP

Violation Number	Citation Description and Observation	COS
35	<p>Citation Description: Food offered in a way that misleads or misinforms the consumer; or food or color additives, colored overwraps, or lights used to misrepresent the true appearance, color, or quality of a food. 3-601.12</p> <p>Observation: Retail Area - Lights painted red being utilized in poultry and red meat retail cold cases.</p>	<input type="checkbox"/>
36	<p>Citation Description: Outer opening not protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors. Windows or doors kept open for ventilation or other purposes not protected against the entry of insects and rodents by 16 mesh to 1 inch screens; properly designed and installed air curtains to control flying insects; or other effective means. 6-202.15</p> <p>Observation: Shipping and Receiving Area - Exposed daylight observed between door and frame on bottom and latch side of the door to the building.</p>	<input type="checkbox"/>
49	<p>Citation Description: Plumbing system not maintained in good repair. 5-205.15(B)</p> <p>Observation: Meat Area - Observed a leak from the ware wash sink drain line to the air gap connection. Discussed with management.</p>	<input type="checkbox"/>
53	<p>Citation Description: Physical facilities not maintained in good repair. 6-501.11</p> <p>Observation: Retail Area - Observed a water stain in the ceiling near the frozen food and manager's office in retail area. Discussed with management.</p>	<input type="checkbox"/>

COMMENTS

Employee reporting agreement provided.

A copy of this report has been provided to the person in charge of the food establishment and will be available online at <https://foodpermit.fdacs.gov/Reports/SearchFoodEntity.aspx>.



KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

MIKE DOWDY, OWNER

Name and Title of Whom This Report was Issued

