



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 #: 4146-6000-00
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Bob And Jims Neighborhood Market Llc
Owner: Bob And Jims Neighborhood Market Llc
Type: Supermarket
Address: 739 E Base ST Madison, FL 32340-2707

Establishment #: 404155
Date of Visit: October 19, 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"/>
4	Citation Description: Employee eating, drinking or using tobacco where exposed food, clean equipment, utensils, and linens, unwrapped single service and single use articles or other items could become contaminated. 2-401.11 Observation: Meat Area - Employee beverages were located on processing table and near pricing machine. Produce Area - Open employee beverages were on processing table near produce. COS - All drinks were adequately relocated after discussion with management.	<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 and Produce Area - No means of drying hands provided at the hand wash stations. Discussed with management. COS - Paper towels were provided during the inspection.	<input checked="" 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 station had old shrimp peels and tails in basin. COS - All items were removed. Discussed with management.	<input checked="" type="checkbox"/>

13 P	Citation Description: 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 Observation: Retail Area - Packaged turkey legs were displayed over pork neck bones. COS - All turkey legs were adequately relocated before 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 - Packaged raw "Butcher Shoppe "sausage was displayed over fully cooked "Nettles" sausage. COS - All raw sausage was appropriately relocated during the inspection.	<input checked="" type="checkbox"/>
24 Pf	Citation Description: Establishment does not have written procedures for employees to follow when responding to an event that involves the discharge of vomitus or diarrhea onto surfaces at the food establishment, or procedures do not address specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. 2-501.11 Pf Observation: Food establishment does not have a written procedure for responding to a vomiting and diarrheal event.	<input type="checkbox"/>
26 Pf	Citation Description: Container of poisonous or toxic materials or personal care item does not bear a legible manufacturer's label. 7-101.11 Pf Observation: Meat Area - Chemical spray bottle with sanitizer was unidentified. COS - Liquid was verified by management and properly labeled during the inspection.	<input checked="" type="checkbox"/>

INSPECTION: GRP

Violation Number	Citation Description and Observation	COS
41	Citation Description: 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) Observation: Produce Area - Ice scoop held on top of ice machine between times of use. Discussed with manager. COS - Ice scoop was removed from service.	<input checked="" type="checkbox"/>
50	Citation Description: Condensate drainage or other non-sewage liquids or rainwater not drained from point of discharge to disposal according to law. 5-403.12 Observation: Meat Area - Walk in freezer has ice buildup on walls and floor from overhead units.	<input type="checkbox"/>
53	Citation Description: Physical facilities not maintained in good repair. 6-501.11 Observation: Meat Area - Broken and missing floor tiles within the processing area. Walk in cooler door has damaged sheathing and missing floor tiles on the latching point frame. Damaged to bottom northern wall under dry storage shelving. Discussed with management.	<input type="checkbox"/>

COMMENTS

Employee Health Guidelines and 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

JOHN WILLIAMS, STORE MANAGER

 Name and Title of Whom This Report was Issued

