



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 #: 4148-1000-18
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: A One Food & Beverage
Owner: Shivsati Inc
Type: Convenience Store Significant FS AND/OR Packaged Ice
Address: 125 SW Washington Ave Madison, FL 32340-2006

Establishment #: 381375
Date of Visit: November 28, 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
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: Ware Washing Area - No means of drying hands at the hand wash station. COS - Paper towels were provided.	<input checked="" type="checkbox"/>
9 Pf	Citation Description: 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 Observation: Retail Area - Multiple ready to eat items offered for sale that do not contain the proper labeling. Oreo cookies, Ritz crackers and Saltine crackers were offered for retail sale by the unlabeled sleeve. COS - All items mentioned were removed from retail. Discussed with person in charge concerning the need for proper labeling on all packages for sale.	<input checked="" type="checkbox"/>
14	Citation Description: Food-contact surface of cooking or baking equipment not cleaned at least every 24 hours, or cavity or door seals of microwave oven not cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. 4-602.12 Observation: Retail Area - Microwave has old food buildup and spillage inside cavity. COS - Microwave was cleaned and sanitized during the inspection.	<input checked="" type="checkbox"/>

14	<p>Citation Description: Surface of utensil or equipment contacting food that is not time/temperature control for safety food not cleaned at any time when contamination may have occurred; at least every 24 hours for iced tea dispensers and consumer-self service utensils; before restocking consumer self-service equipment or utensils; or in equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. 4-602.11(E)</p> <p>Observation: Retail Area - Tongs for self service pickled items have not been cleaned at the required frequency of every 24 hours. COS - Tongs were removed from service and were washed, rinsed and sanitized before completion of the inspection.</p>	<input checked="" type="checkbox"/>
24 Pf	<p>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</p> <p>Observation: Food establishment does not have a written procedure for responding to a vomiting or diarrheal event.</p>	<input type="checkbox"/>

INSPECTION: GRP

Violation Number	Citation Description and Observation	COS
37	<p>Citation Description: Food not stored at least 6 inches above the floor; in a clean, dry location; or food stored where it is exposed to splash, dust or other contamination. 3-305.11</p> <p>Observation: Retail Area - Boxes of assorted potato chips stored directly on the floor. Discussed with person in charge.</p>	<input type="checkbox"/>
41	<p>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)</p> <p>Observation: Ice Bagging Area - Ice scoop stored on top of the ice machine between times of use. COS - Ice scoop was removed from service and was washed and sanitized before completion of the inspection.</p>	<input checked="" type="checkbox"/>
45	<p>Citation Description: 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</p> <p>Observation: Food establishment's probe thermometer is not functioning and in disrepair.</p>	<input type="checkbox"/>
46 Pf	<p>Citation Description: Test kit or other device that accurately measures the concentration in MG/L of sanitizing solution not provided. 4-302.14 Pf</p> <p>Observation: Food establishment was unable to produce sanitizer test strips during the visit.</p>	<input type="checkbox"/>
53	<p>Citation Description: Premises not free of litter and items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used. 6-501.114</p> <p>Observation: Back Room Areas - Unused equipment, shelving and supplies in the back, side and ware washing areas.</p>	<input type="checkbox"/>
53	<p>Citation Description: Physical facilities not maintained in good repair. 6-501.11</p> <p>Observation: Back Room Area - Ceiling inside walk in cooler has areas of disrepair exposing spray foam insulation at ceiling joints.</p>	<input type="checkbox"/>

COMMENTS

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

RAHUL PATEL, PERSON IN CHARGE

Name and Title of Whom This Report was Issued

