



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 #: 4148-1000-10
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Fast Track #429
Owner: Land O'Sun Management Corp (Los)
Type: Convenience Store Significant FS AND/OR Packaged Ice
Address: 408 E Base ST Madison, FL 32340-2702

Establishment #: 51377
Date of Visit: November 16, 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	Citation Description: Sign or poster notifying food employees to wash their hands not provided at all handwashing sinks used by food employees, or handwashing signage not clearly visible to food employees. 6-301.14 Observation: Pizza Preparation Area - No hand washing signage available at the hand wash station.	<input type="checkbox"/>
21 Pf	Citation Description: Refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant not clearly marked, when opened onsite and held for more than 24 hours, to indicate the date or day by which the food shall be consumed, sold, or discarded when held at 41°F or less for a maximum of 7 days; or the day the original container is opened onsite not counted as day 1. 3-501.17(B) Pf Observation: Retail Area - Open packages of French vanilla and half an half coffee creamer, cold held for than 24 hours, were not date marked. COS - Date of opening was verified by management and properly date marked before completion of the inspection.	<input checked="" type="checkbox"/>

INSPECTION: GRP

Violation Number	Citation Description and Observation	COS
34 Pf	Citation Description: Food temperature measuring device not provided or not readily accessible for use in ensuring food temperatures are attained and maintained; or food temperature measuring device with a suitable small-diameter probe not provided or not readily accessible to accurately measure the temperature in thin foods. 4-302.12 Pf Observation: Food establishment was unable to provide a probe thermometer for taking cold and hot holding temperatures of perishable foods.	<input type="checkbox"/>
36	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 Observation: Back Room Area - Observed exposed daylight between wall and floor seal plate, wall and shipping container connection point as well as visible cracks between exhaust fan housing and outside perimeter wall. Discussed with management.	<input type="checkbox"/>
37	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 Observation: Retail Area - Box of Uncle Ray's potato chips stored directly on the floor.	<input type="checkbox"/>
43	Citation Description: Bulk milk container dispensing tube not cut on the diagonal or cut leaving more than one inch protruding from the chilled dispensing head. 4-502.13(B) Observation: Retail Area - Coffee creamer dispenser's tubes not cut at an angle. Discussed with management.	<input type="checkbox"/>
46 Pf	Citation Description: Test kit or other device that accurately measures the concentration in MG/L of sanitizing solution not provided. 4-302.14 Pf Observation: Food establishment was unable to provide sanitizer test strips during the inspection.	<input type="checkbox"/>
47	Citation Description: Food-contact surface of cooking equipment or pan is encrusted with grease deposits or other soil accumulation. 4-601.11(B) Observation: Pizza Preparation Area - Observed pans with accumulation of encrusted carbon buildup.	<input type="checkbox"/>
53	Citation Description: 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 Observation: Back Room Area - Walk in cooler has a sticky residue on the floor.	<input type="checkbox"/>
53	Citation Description: Physical facilities not maintained in good repair. 6-501.11 Observation: Back Room Area - Broken, damaged and disrepair floor covering near mop sink. Separation between wall and flooring exposing insulation in back dry storage area.	<input type="checkbox"/>

COMMENTS

Hand washing signage provided to the establishment.

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

BETHANY CLARK, MANAGER

Name and Title of Whom This Report was Issued

