



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 #: 4148-1000-17
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Jiffy Food Store # 0301
Owner: Jiffy Food Stores (Jfo)
Type: Convenience Store Significant FS AND/OR Packaged Ice
Address: 570 E Base ST Madison, FL 32340-2704

Establishment #: 16013
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: Retail Area - No soap provided at the hand wash station. Discussed with management.	<input type="checkbox"/>
8	Citation Description: Sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes provided with handwashing aids or devices required for a handwashing sink. 6-301.13 Observation: Back Room Area - Paper towels and dispenser mounted above the ware wash sink.	<input type="checkbox"/>
14	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) Observation: Retail Area - Can opener blade has residue buildup. COS - Can opener was taken to the ware wash sink where it was washed, rinsed and sanitized 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 clean up event.	<input type="checkbox"/>

95	<p>Citation Description: 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.</p> <p>Observation: Food establishment does not have a certified food protection manager.</p>	<input type="checkbox"/>
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INSPECTION: GRP

Violation Number	Citation Description and Observation	COS
34 Pf	<p>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</p> <p>Observation: Food establishment was unable to provide a probe thermometer for taking cold and hot holding temperatures of perishable foods.</p>	<input type="checkbox"/>
39	<p>Citation Description: Cloths in-use for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer solution at a proper concentration as specified in the Food Code. 3-304.14(B)(1)</p> <p>Observation: Retail Area - Wet wiping cloth was stored outside of the sanitizer bucket between times of use. Discussed with management. COS - Wiping cloth was placed into sanitizer solution.</p>	<input checked="" type="checkbox"/>
47	<p>Citation Description: Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13</p> <p>Observation: Retail Area - Front panels and outside surfaces of the ice maker has heavy mineralization buildup.</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

APRIL BROWN, MANAGER

Name and Title of Whom This Report was Issued

