



Florida Department of Agriculture and Consumer Services  
Division of Food Safety

**FOOD SAFETY INSPECTION REPORT**

Visit #: 4148-7000-01  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

NICOLE "NIKKI" FRIED  
COMMISSIONER

Chapter 500, Florida Statutes  
(850) 245-5520

Name: Cherry Lake General Store And Garage  
Owner: D J Corner Too Inc (DbA Cherry Lake General Store)  
Type: Convenience Store Significant FS AND/OR Packaged Ice  
Address: 8061 N State Road 53 Madison, FL 32340-3713

Establishment #: 311872  
Date of Visit: November 22, 2022  
Inspected By: GARRY OSTENDORF

**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	<b>Citation Description:</b> 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 <b>Observation:</b> 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.	<input type="checkbox"/>
7 P	<b>Citation Description:</b> Food employee contacting exposed ready-to-eat foods with bare hands or not using suitable utensils; alternate method not approved or approved but not followed to allow food employees to have bare hand contact with exposed ready-to-eat food; or food employee contacting exposed ready-to-eat food with bare hands at the time it is being added to other food items as an ingredient without cooking/heating the final product to the required temperature to allow bare hand contact. 3-301.11(B) P <b>Observation:</b> Food processing - Observed employee without gloves making a sandwich for customer. Inspector discussed with person in charge at the time to correct.	<input type="checkbox"/>
13 P	<b>Citation Description:</b> 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 <b>Observation:</b> Back room area - Raw hamburger meat stored over ready to eat food items in walk in cooler. COS - Raw hamburger meat moved during inspection.	<input checked="" type="checkbox"/>
19 P	<b>Citation Description:</b> Hot held time/temperature control for safety food not maintained at 135°F or above, or roast cooked or reheated to a temperature and for a time specified for cooking roast in the Food Code not hot held at 130°F or above. 3-501.16(A)(1) P <b>Observation:</b> Food processing area - Sausage patties in hot holding box had internal temperature of 102-104 degrees F. COS - Sausage patties voluntarily discarded during inspection.	<input checked="" type="checkbox"/>

24 Pf	<p><b>Citation Description:</b> 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><b>Observation:</b> Establishment does not have written procedures for employees to follow when responding to an event that involves the discharge of vomit or diarrhea.</p>	<input type="checkbox"/>
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**INSPECTION: GRP**

Violation Number	Citation Description and Observation	COS
35	<p><b>Citation Description:</b> Food packaged on site not labeled with: the common name of the food or an adequate descriptive identity statement; if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight; an accurate declaration of the net quantity of contents; the name and place of business of the manufacturer, packer, or distributor; or nutritional labeling as specified in 21 CFR 101 and 9 CFR 317 Subpart B. 3-602.11(B)(1)-(4) and (6)</p> <p><b>Observation:</b> Retail area - Cookies and muffins packaged on site missing ingredient label. COS - Muffins and cookies removed from sale during inspection.</p>	<input checked="" type="checkbox"/>
35	<p><b>Citation Description:</b> Working container holding a food or food ingredient that is not readily and unmistakably recognized and has been removed from its original packaging for use in the establishment is not identified with the common name of the food. 3-302.12</p> <p><b>Observation:</b> Food processing area - Container of sugar not labeled. COS - Container of sugar labeled during inspection.</p>	<input checked="" type="checkbox"/>
38	<p><b>Citation Description:</b> Food employee not wearing a hair restraint such as a hat, hair covering or net, beard restraint, or clothing that covers body hair, that is designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. 2-402.11</p> <p><b>Observation:</b> Food processing area - Employees not wearing hair restraints.</p>	<input type="checkbox"/>
51	<p><b>Citation Description:</b> Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17</p> <p><b>Observation:</b> Back room area - No lid on trash can in unisex bathroom.</p>	<input type="checkbox"/>
52	<p><b>Citation Description:</b> Drains in receptacles or waste handling units for refuse, recyclables, and returnables do not have drain plugs in place. 5-501.114</p> <p><b>Observation:</b> Outside area - No drain plug in dumpster.</p>	<input type="checkbox"/>
53	<p><b>Citation Description:</b> 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</p> <p><b>Observation:</b> Back room area - Mold like substance on ceiling by fans in walk in cooler.</p>	<input type="checkbox"/>
53	<p><b>Citation Description:</b> Studs, joists, or rafters exposed in areas subject to moisture. 6-201.18</p> <p><b>Observation:</b> Back room area - Area with stand alone freezers has exposed studs and rafters.</p>	<input type="checkbox"/>
53	<p><b>Citation Description:</b> Wall or ceiling covering material not attached so that it is easily cleanable, or indoor wall constructed of concrete, porous block, or bricks not finished and sealed to provide a smooth, nonabsorbent, easily cleanable surface. 6-201.16</p> <p><b>Observation:</b> Back room area - Walls in walk in cooler not sealed, rough porous wood.</p>	<input type="checkbox"/>
53	<p><b>Citation Description:</b> Physical facilities not maintained in good repair. 6-501.11</p> <p><b>Observation:</b> Multiple ceiling tiles stained and missing through out food establishment.</p>	<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>.



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GARRY OSTENDORF, ENVIRONMENTAL SPECIALIST I

LISA MACALUSO, PERSON IN CHARGE

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Name and Title of Whom This Report was Issued

