



Florida Department of Agriculture and Consumer Services  
Division of Food Safety

**FOOD SAFETY INSPECTION REPORT**

WILTON SIMPSON  
COMMISSIONER

Chapter 500, Florida Statutes  
(850) 245-5520

Visit #: 4148-1001-01  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Name: Jimmie'S Auto Port  
Owner: Jimmie'S Truck Stop Inc  
Type: Convenience Store Significant FS AND/OR Packaged Ice  
Address: 6375 S State Road 53 Madison, FL 32340-6002

Establishment #: 338766  
Date of Visit: January 13, 2023  
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	<b>Citation Description:</b> 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 <b>Observation:</b> Retail Area - No hand washing sign at retail hand wash station.	<input type="checkbox"/>
21 Pf	<b>Citation Description:</b> 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 <b>Observation:</b> Back Room Area - Open package of hot dogs, cold held for more than 24 hours, was not date marked. COS - Date of opening was verified by management and properly date marked during the inspection.	<input checked="" type="checkbox"/>
24 Pf	<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 <b>Observation:</b> Food establishment does not have a written procedure for responding to a vomiting and diarrheal event. Discussed with management.	<input type="checkbox"/>
26 P	<b>Citation Description:</b> Poisonous or toxic materials not stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic material by spacing or partitioning, or locating the poisonous or toxic material in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. 7-201.11 P <b>Observation:</b> Back Room Area - A can of WD-40 was stored on top of establishment's ice machine. A bottle of de-greaser was stored next to boxes of single use gloves on storage rack. COS - Both items were adequately relocated before completion of the inspection.	<input checked="" type="checkbox"/>

**INSPECTION: GRP**

<b>Violation Number</b>	<b>Citation Description and Observation</b>	<b>COS</b>
39	<b>Citation Description:</b> 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) <b>Observation:</b> Retail Area - Wet wiping cloth held on food service counter between times of use. COS - Wet wiping cloth was removed from service during the inspection.	<input checked="" type="checkbox"/>
43	<b>Citation Description:</b> Single-service or single-use articles handled, displayed or dispensed without protection from contamination of food- and lip-contact surfaces; single-service or single-use knives, forks or spoons not presented so that only the handles are touched by employees or consumers; or single-service or single-use articles that are intended for food- or lip-contact not furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser. 4-904.11 <b>Observation:</b> Retail Area - Single use clam shell containers were stored on the food service counter outside of their protective sleeve or coverings. COS - Single use items were removed from food service area.	<input checked="" type="checkbox"/>

**INSPECTION: VENDED WATER/VENDED ICE**

<b>Violation Number</b>	<b>Citation Description and Observation</b>	<b>COS</b>
213	<b>Citation Description:</b> Microbial analysis of finished product by an approved laboratory not obtained within the required time period. 5K-4.023(8)(a) F.A.C. <b>Observation:</b> Food establishment could not provide a current ice sample analysis.	<input type="checkbox"/>

**COMMENTS**

Hand Washing Signage was provided to the establishment.

Current satisfactory microbiological test results for packaged ice must be provided within 30 days from this inspection. Documentation can be emailed to [Kenneth.Davidson@FDACS.gov](mailto:Kenneth.Davidson@FDACS.gov). Failure to provide the required documentation in 30 days may result in administrative action.

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

BRENDA POORE, MANAGER

Name and Title of Whom This Report was Issued

