



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 #: 9999-7182-2165-90
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: C & E Market
Owner: Davis Marketing Group Llc
Type: Grocery Store < 15,000 sq ft
Address: 821 SW M L King JR DR Madison, FL 32340-1105

Establishment #: 382938
Date of Visit: May 03, 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 Pf	Citation Description: Handwashing sink not equipped to provide hot water at a temperature of at least 100°F through a mixing valve or combination faucet. 5-202.12(A) Pf Observation: Kitchen Area - Hot water valve was turned off at the hand wash station due to faucet leak. COS - Hot water valved was turned on and addressed with maintenance man. Hot water was supplied at the hand wash station. Discussed with the person in charge.	<input checked="" type="checkbox"/>
13 P	Citation Description: 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 Observation: Retail Area - Box of raw chicken wings was stored above a box of unwashed lemons in cooler. COS - The box of lemons was adequately relocated during the inspection.	<input checked="" type="checkbox"/>
21 Pf	Citation Description: Refrigerated, ready-to-eat, time/temperature control for safety food prepared and held for more than 24 hours not clearly marked 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 of preparation not counted as day 1. 3-501.17(A) Pf Observation: Retail Area - Container of potato salad and chicken alfredo, prepared onsite and cold held for more than 24 hours, was not date marked. Date of preparation was verified. COS - All product was date marked 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 the cleanup of a vomiting and diarrheal event. Inspector provided literature and guidelines.	<input type="checkbox"/>

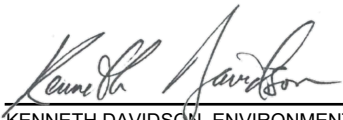
26 P	<p>Citation Description: Poisonous or toxic materials not stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic material by spacing or partitioning, or locating the poisonous or toxic material in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. 7-201.11 P</p> <p>Observation: Ware Washing Area - Chemical spray bottles of de-greaser and sanitizer/cleaner were stored on dry storage rack above single use pans. COS - All chemical spray bottles were relocated to the bottom shelf.</p>	<input checked="" type="checkbox"/>
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INSPECTION: GRP

Violation Number	Citation Description and Observation	COS
38	<p>Citation Description: 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>Observation: Kitchen Area - Observed food employees without proper hair restraints, head coverings and beard nets.</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: Kitchen Area - Observed wet wiping cloths held on the food preparation tables between times of use. Discussed with employees. COS - Cloths were removed from service.</p>	<input checked="" type="checkbox"/>
42	<p>Citation Description: After cleaning and sanitizing, equipment or utensils not air-dried or not adequately drained before contact with food, or equipment or utensils dried with a cloth. 4-901.11</p> <p>Observation: Ware Washing Area - Clean hotel pans were wet nesting on wire rack. COS - Pans were placed into the first compartment wash basin of the ware wash sink for proper cleaning and sanitization during the inspection.</p>	<input checked="" type="checkbox"/>
43	<p>Citation Description: Single-service or single-use articles not stored in a clean, dry location; at least 6 inches above the floor; or where they are not exposed to splash, dust, or other contamination. 4-903.11(A)</p> <p>Observation: Outside Storage Area - Box of single use trays, lids and cups stored directly on the floor in outside storage shed.</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 provide sanitizer test strips during the inspection.</p>	<input type="checkbox"/>
49	<p>Citation Description: Plumbing system not maintained in good repair. 5-205.15(B)</p> <p>Observation: Ware Washing and Kitchen Area - Leak observed at faucet of the ware wash sink. Leak observed at the hand wash station in the kitchen area. Discussed with person in charge.</p>	<input type="checkbox"/>
54	<p>Citation Description: Dressing rooms or dressing areas not designated when employees routinely change their clothes in the establishment, or lockers or other suitable facilities not provided for the orderly storage of employee's clothing and other possessions. 6-305.11</p> <p>Observation: Back Room Area - Observed employee jacket and purse hanging on the side of the dry storage rack containing single use items. Discussed with employee.</p>	<input type="checkbox"/>
99	<p>Citation Description: The food establishment permit is not conspicuously displayed. 5K-4.020(2)(d) F.A.C.</p> <p>Observation: Food establishment's 2023 Annual Food Permit was not displayed.</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

KAYLA FRAZIER, PERSON IN CHARGE

Name and Title of Whom This Report was Issued

