



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 #: 9999-7182-2178-58  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Name: Jiffy Food Store # 0317  
Owner: Jiffy Food Stores (Jfo)  
Type: Convenience Store Limited FS  
Address: 8267 E US Highway 90 Lee, FL 32059-6017

Establishment #: 09251  
Date of Visit: May 17, 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
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> Food establishment could not provide employee health reporting responsibilities in a verifiable manner.	<input type="checkbox"/>
8 Pf	<b>Citation Description:</b> 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 <b>Observation:</b> Ware Washing Area - No soap provided at the hand wash station.	<input type="checkbox"/>
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> Ware Washing and Back Room Area - No hand washing signage provided at the hand wash station in the restroom and ware washing area. COS - Signs were posted during the inspection.	<input checked="" type="checkbox"/>
95	<b>Citation Description:</b> 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. <b>Observation:</b> Food establishment does not have a certified food protection manager.	<input type="checkbox"/>

INSPECTION: GRP

Violation Number	Citation Description and Observation	COS
34	<p><b>Citation Description:</b> Temperature measuring device sensor not located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit or in the coolest part of a hot food storage unit; cold or hot holding equipment used for time/temperature control for safety food not equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the temperature display; or temperature measuring device not designed to be easily readable. 4-204.112(A), (B) and (D)</p> <p><b>Observation:</b> Back Room Area - No visible thermometer observed in walk in cooler. Ambient air temperature is 38 degrees F. Retail Area - No visible thermometer in reach in cooler containing assorted packaged ready to eat foods. Ambient air temperature is 39 degrees F.</p>	<input type="checkbox"/>
34 Pf	<p><b>Citation Description:</b> 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><b>Observation:</b> Food establishment does not have a probe thermometer for taking cold and hot holding temperatures of perishable foods.</p>	<input type="checkbox"/>
46	<p><b>Citation Description:</b> Warewashing equipment; sinks, basins or other receptacles used for washing or rinsing raw food or laundering wiping cloths; or drainboards or equipment used to substitute for drainboards not cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and ensure the equipment performs its intended function, and at least every 24 hours when used. 4-501.14</p> <p><b>Observation:</b> Ware Washing Area - Mineralization buildup on ware wash sink faucet and basins.</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 - Dust buildup on lighting conduit in walk in cooler.</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> Retail Area - Observed water stained ceiling tiles and broken and damaged floor tiles throughout retail.</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>.



KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

IAN NORRIS, MANAGER

Name and Title of Whom This Report was Issued

