



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 #: 9999-7182-2190-50  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Name: Love'S Travel Stop # 0379  
Owner: Loves Travel Stops & Country Stores Inc (Lov)  
Type: Convenience Store Significant FS AND/OR Packaged Ice  
Address: 3204 SE County Road 255 Lee, FL 32059-5250

Establishment #: 320679  
Date of Visit: June 02, 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<br>Pf          | <b>Citation Description:</b> Handwashing sink not maintained so that it is accessible at all times for employee use or is used for purposes other than handwashing, or an automatic handwashing facility not used in accordance with manufacturer's instructions. 5-205.11 Pf<br><b>Observation:</b> Food/Deli Processing Area - Hand wash sink was inaccessible due to the storage of product bins. COS - Discussed with departmental management concerning limited space and the product bins were properly relocated during the inspection.<br><b>Initial if all stated observations have been corrected:</b> _____  | <input checked="" type="checkbox"/> |
| 24<br>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<br><b>Observation:</b> Food establishment does not have a written procedure for responding to the cleanup of a vomiting and diarrheal event. Inspector provided a departmental handout outlining the requirements.<br><b>Initial if all stated observations have been corrected:</b> _____ | <input type="checkbox"/>            |
| 26<br>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<br><b>Observation:</b> Retail Back Room Area - A spray bottle of cleaner was stored on the side of a food storage rack containing packaged candies and other food items. COS - Spray bottle was adequately relocated during the inspection.   | <input checked="" type="checkbox"/> |

**INSPECTION: GRP**

| Violation Number | Citation Description and Observation | COS |
|------------------|--------------------------------------|-----|
|------------------|--------------------------------------|-----|

|    |  |                                     |
|----|--|-------------------------------------|
| 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/Deli Processing Area - Observed food employees not wearing a proper hair restraint or head covering. Discussed with departmental management.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>  | <input type="checkbox"/>            |
| 39 | <p><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)</p> <p><b>Observation:</b> Arby's - Wet wiping cloth stored on processing table between times of use.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>  | <input type="checkbox"/>            |
| 43 | <p><b>Citation Description:</b> 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><b>Observation:</b> Retail Back Room Area - Boxes of assorted single use lids, cups and clamshell containers stored directly on the floor in the upstairs storage area.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>  | <input type="checkbox"/>            |
| 47 | <p><b>Citation Description:</b> Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13</p> <p><b>Observation:</b> Retail Area - Coffee counter containing individual creamers and sweeteners has coffee and liquid spillage.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>   | <input type="checkbox"/>            |
| 47 | <p><b>Citation Description:</b> Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C)</p> <p><b>Observation:</b> Arby's - Beverage Air food preparation cooler has debris along the bottom shelf as well as outside paneling near wheels. Food preparation table holding the deli slicer and 22 quart containers has old food debris and buildup on bottom shelf corners. Old food residue and splatter located on the side of fryers. Discussed all items mentioned with management onsite.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>   | <input type="checkbox"/>            |
| 49 | <p><b>Citation Description:</b> Plumbing system not maintained in good repair. 5-205.15(B)</p> <p><b>Observation:</b> Arby's - Observed a slow drain occurring at the hand wash station next to ware wash sink. Discussed with management.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</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> Back Room Area - Water stained ceiling tiles in dry storage area.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</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 A/C return ceiling vents in dry storage area. Arby's - Old food debris located on the floor under fryers and holding area.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>  | <input type="checkbox"/>            |
| 54 | <p><b>Citation Description:</b> Dressing rooms not used by employees who regularly change their clothes in the establishment, or lockers or other suitable facilities not used for the orderly storage of employee clothing or other possessions. 6-501.110</p> <p><b>Observation:</b> Back Room Area - Jackets hanging on the side of food storage racks. Food/Deli Processing Area - Employee jackets and purses stored on rack shelving containing single use items and condiments. Arby's - Employee glasses and purse stored on rack with gyro wrap liners. COS - All personal items were properly relocated before completion of the inspection.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p> | <input checked="" type="checkbox"/> |
| 99 | <p><b>Citation Description:</b> The food establishment permit is not conspicuously displayed. 5K-4.020(2)(d) F.A.C.</p> <p><b>Observation:</b> Food establishment's 2023 Annual Food Permit was not displayed.</p>   | <input type="checkbox"/>            |

## COMMENTS

Departmental Vomiting and Diarrheal handout was 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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KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I

KENNY BAKER, STORE MANAGER

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Name and Title of Whom This Report was Issued

