

Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit #: 9999-7182-2191-84 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Name: Busy Bee # 0004

Owner:

Johnson & Johnson Inc (Jji)

Type: Convenience Store Significant FS AND/OR Packaged Ice

Address: 363 E Base ST Madison, FL 32340-2405

Establishment #: 335353

Date of Visit: June 05, 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
4	Citation Description: Employee eating, drinking or using tobacco where exposed food, clean equipment, utensils, and linens, unwrapped single service and single use articles or other items could become contaminated. 2-401.11	X
	Observation: Burger King - Employee beverage located on table at the first drive through booth over single use items. COS - Employee beverage was relocated during the inspection. Initial if all stated observations have been corrected:	
21 Pf	Citation Description: 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 Observation: Retail Area - French vanilla and half and half coffee creamers, opened and cold held for more than 24 hours in dispenser, were not date marked. COS - Discussed with management and the date of opening was verified by management and properly date marked during the inspection.	X
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. Initial if all stated observations have been corrected:	

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Р	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 Observation: Retail Back Room Area - WD-40 and Green Tabz (windshield and glass cleaner) were stored above the ware wash sink. COS - All items were adequately relocated before completion of the inspection.	
INSPECTIO	N: GRP	
Violation Number	Citation Description and Observation	cos
34	Citation Description: 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) Observation: Retail Area - No visible thermometer in island cold case. Ambient air temperature was 38 degrees F.	
	Initial if all stated observations have been corrected:	
37	Citation Description: Food not stored at least 6 inches above the floor; in a clean, dry location; or food stored where it is exposed to splash, dust or other contamination. 3-305.11 Observation: Back Room Area - Soda syrup boxes, in storage and in use, stored directly on the floor. Initial if all stated observations have been corrected:	
47	Citation Description: Food-contact surface of cooking equipment or pan is encrusted with grease deposits or other soil accumulation. 4-601.11(B) Observation: Burger King - Baking pans have encrusted carbon buildup on non-food contact surfaces. Initial if all stated observations have been corrected:	
49 Pf	Citation Description: Plumbing system not installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use, including on a hose bibb, by providing an air gap or installation of an approved backflow prevention device. 5-203.14 Pf Observation: Burger King - No back flow device on mop sink with an attached hose. Retail Area - No backflow device on mop sink with an attached hose next to ware washing area. Discussed with management. Initial if all stated observations have been corrected:	
49	Citation Description: Plumbing system not maintained in good repair. 5-205.15(B) Observation: Retail Back Room Area - Observed a leak at the faucet of the mop sink adjacent to the ware wash sink. Initial if all stated observations have been corrected:	
53	Citation Description: 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 Observation: Back Room Area - Dust buildup on condensing units fans inside walk in cooler. Initial if all stated observations have been corrected:	
54	Citation Description: 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 Observation: Burger King - Employee cell phone located on food table near first drive through window above single use items. Retail Back Room Area - Employee jacket located on top of assorted soft drinks inside retail walk in cooler. Initial if all stated observations have been corrected:	
99	Citation Description: The food establishment permit is not conspicuously displayed. 5K-4.020(2)(d) F.A.C.	
00	onation becomption. The root establishment permit is not conspicuously displayed. on-4.020(2)(4) 1.7.0.	

Observation: Food establishment's 2023 Annual Food Permit is not displayed.

Citation Description: Poisonous or toxic materials not stored to prevent contamination of food, equipment,

X

COMMENTS

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A copy of this report has been provided to the person in charge of the food est	tablishment and will be available online at
https://foodpermit.fdacs.gov/Reports/SearchFoodEntity.aspx.	
Laure to Have for	REBECCA OWENS, ASSISTANT MANAGER
KENNETH DAVIDSON, ENVIRONMENTAL SPECIALIST I	Name and Title of Whom This Report was Issued

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