



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 #: 9999-7182-2233-96  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Name: Foo Lots Market  
Owner: Foo Lots Market Llc  
Type: Seafood Market Retail  
Address: 655 E Base ST Madison, FL 32340-2705

Establishment #: 397435  
Date of Visit: July 31, 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 No. | Citation Description and Observation  | COS                                 |
|---------------|---|-------------------------------------|
| 2<br>Pf       | <b>Citation Description:</b> Person in charge does not correctly respond to questions that relate to preventing transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease, can not describe symptoms associated with diseases that are transmissible through food, or can not explain how to comply with reporting responsibilities and exclusion or restriction of food employees. 2-102.11(C)(2)-(3) and (17) Pf<br><b>Observation:</b> Person in charge incorrectly answered questions relating to their employee health policy.  | <input type="checkbox"/>            |
| 8<br>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<br><b>Observation:</b> Ware Washing and Back Room Area - No means of drying hands at the hand wash stations near the ware wash sink and restrooms. Discussed with management.<br><b>Initial if all stated observations have been corrected:</b> _____ | <input type="checkbox"/>            |
| 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> Ware Washing Area - Hand was sink was used to store pencils and soap in basin. COS - Sink was made accessible during the inspection.   | <input checked="" type="checkbox"/> |
| 13<br>P       | <b>Citation Description:</b> Different types of raw animal foods not separated from each other during storage, preparation, holding or display by using separate equipment, arranging food in equipment so that cross contamination is prevented, or preparing each type of food at different times or in separate areas. 3-302.11(A)(2) P<br><b>Observation:</b> Retail Area - Raw shell eggs were stored above raw shrimp in the reach in cooler. COS - Raw shell eggs were adequately relocated during the inspection.   | <input checked="" type="checkbox"/> |

|          |  |   |
|----------|--|---|
| 24<br>Pf | <p><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</p> <p><b>Observation:</b> Food establishment does not have a written procedure for responding to the cleanup of a vomiting and diarrheal event.</p> | □ |
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**INSPECTION: GRP**

| Violation No. | Citation Description and Observation   | COS |
|---------------|--|-----|
| 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 - Old food debris splatter on outside of the ware wash sink basins. Discussed with management.</p> | □   |
| 49            | <p><b>Citation Description:</b> Plumbing system not maintained in good repair. 5-205.15(B)</p> <p><b>Observation:</b> Back Room Area - Observed a leak at the hand wash sink faucet in the restroom,</p>   | □   |
| 50            | <p><b>Citation Description:</b> Condensate drainage or other non-sewage liquids or rainwater not drained from point of discharge to disposal according to law. 5-403.12</p> <p><b>Observation:</b> Back Room Area - Observed ice buildup from the condensing units in the walk in freezer.</p>   | □   |
| 51            | <p><b>Citation Description:</b> Plumbing fixtures including but not limited to handwashing sinks, toilets and urinals not cleaned as often as necessary to keep them clean. 6-501.18</p> <p><b>Observation:</b> Back Room Area - Hand wash sink and toilet has buildup and debris in restroom.</p>   | □   |
| 52            | <p><b>Citation Description:</b> Outdoor storage surface for refuse, recyclables, and returnables not constructed of nonabsorbent material such as concrete or asphalt or is not smooth, durable, and sloped to drain. 5-501.11</p> <p><b>Observation:</b> Outside Grounds - Dumpster located directly on grass.</p>  | □   |
| 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> Retail Area - Observed black residue on outside doors and frames of the reach in coolers.</p>  | □   |
| 53            | <p><b>Citation Description:</b> Physical facilities not maintained in good repair. 6-501.11</p> <p><b>Observation:</b> Retail Area - Observed multiple water stained ceiling tiles throughout facility.</p>  | □   |
| 53            | <p><b>Citation Description:</b> Premises not free of litter and items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used. 6-501.114</p> <p><b>Observation:</b> Back Room Area - Excessive items stored in back room and ware washing area.</p>  | □   |
| 54            | <p><b>Citation Description:</b> Adequate lighting not provided in a handwashing area, food processing or storage area, warewashing area, dressing or locker room, or toilet room. 5K-4.004(1)(b)4., F.A.C</p> <p><b>Observation:</b> Back Room Area - Insufficient lighting inside walk in freezer. Discussed with management.</p>   | □   |
| 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 is not displayed.</p>  | □   |

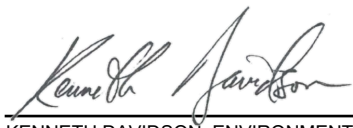
**COMMENTS**

When citations have been corrected and initialed, an electronic copy of the completed report may be emailed to FoodSafety@FDACS.gov.

Please note each observation that has been corrected.

Employee Health Guidelines, reporting agreement and vomiting and diarrheal guidance 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

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Name and Title of Whom This Report was Issued

