

Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520

Visit # 3829-0000-01 Bureau of Food Inspection Attention: Business Center 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Print Date: March 05, 2020

Food Entity Number: 13928

Food Entity Name: WINN DIXIE # 0104
Date of Visit: March 05, 2020

Food Entity Address: 2057 S BYRON BUTLER PKWY PERRY, FL32348-5599

Food Entity Mailing Address:

Food Entity Type/Description: 111/ Supermarket

Compliance

Food Entity Owner: WINN DIXIE STORES INC (WD1) Owner Code: WD1

INSPECTION SUMMARY - Met Inspection Requirements

On March 05, 2020, WINN DIXIE # 0104 was inspected by LEONEL GARCIA, a representative of the Florida Department of Agriculture and Consumer Services. 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.

PERMIT APPLICATION INFORMATION

The permit application information was verified with management or a qualified representative.

COMPLIANCE KEY

IN = In Compliance OUT = Not In Compliance N/O = Not Observed N/A = Not Applicable

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<u>Violation</u>	Compliance	
<u>Number</u>	<u>Status</u>	<u>Violation Description</u>
1	IN	Supervision: Person in Charge present, demonstrates knowledge, and performs duties
2	IN	Employee Health: Management, food employee and conditional employee; knowledge, responsibilities and reporting
3	IN	Employee Health: Proper use of restriction and exclusion
4	IN	Good Hygienic Practices: Proper eating, tasting, drinking, or tobacco use
5	IN	Good Hygienic Practices: No discharge from eyes, nose, and mouth
6	IN	Preventing Contamination by Hands: Hands clean and properly washed
7	IN	Preventing Contamination by Hands: No bare hand contact with ready-to-eat foods or approved alternate method properly followed
8	IN	Preventing Contamination by Hands: Adequate handwashing sinks, properly supplied and accessible
9	IN	Approved Source: Food obtained from approved source
10	IN	Approved Source: Food received at proper temperature
11	IN	Approved Source: Food in good condition, safe and unadulterated
12	IN	Approved Source: Required records available: shellstock tags, parasite destruction
13	OUT	Protection from Contamination: Food separated and protected
14	IN	Protection from Contamination: Food-contact surfaces: cleaned and sanitized

Violation



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Violation	Compliance	
<u>Number</u>	<u>Status</u>	Violation Description
15	IN	Protection from Contamination: Proper disposition of returned, previously served, reconditioned, and unsafe food
16	IN	Potentially Hazardous Food Time/Temperature: Proper cooking time and temperature
17	IN	Potentially Hazardous Food Time/Temperature: Proper reheating procedures for hot holding
18	IN	Potentially Hazardous Food Time/Temperature: Proper cooling time and temperatures
19	IN	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	IN	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures
21	IN	Potentially Hazardous Food Time/Temperature: Proper date marking and disposition
22	N/A	Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and records
23	IN	Consumer Advisory: Consumer advisory provided for raw or undercooked foods
24	N/A	Highly Susceptible Populations: Pasteurized Foods, Prohibited Re-service, and Prohibited Foods*
25	IN	Chemical: Food additives: approved and properly used
26	IN	Chemical: Toxic substances properly identified, stored, and used
27	N/A	Conformance with Approved Procedures

GOOD RETAIL PRACTICES

<u>violation</u>	Compliance	
<u>Number</u>	<u>Status</u>	<u>Violation Description</u>
31	OUT	Food Temperature Control: Proper cooling methods used; adequate equipment for temperature control
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean

OBSERVATIONS AND CORRECTIVE ACTIONS

COS = Corrected on Site P = Priority Citation Pf = Priority Foundation Citation

(Directly Associated with Foodborne Illnesses) (Supports or Leads to a Priority Citation)

INSPECTION: RISK BASED

 Violation

 Number
 Citation Description
 COS
 Observation



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INSPECTION: RISK BASED

<u>Violation</u> <u>Number</u>	Citation Description	cos	<u>Observation</u>	
13	Ready-to-eat food not protected from cross contamination with raw animal food during storage, preparation, holding or display. 3-302.11(A)(1) P	\boxtimes	STORE. COMMERCIALLY PACKAGED RAW MEAT PRODUCTS DISPLAYED OVER COMMERCIALLY PACKAGED READY TO EAT FOOD ITEMS LOCATED IN MULTIPLE LOCATIONS. COS. ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION DURING VISIT.	P
13	Comminuted or otherwise non-intact meats stored or displayed above whole-muscle intact cuts of meat when not packaged in a manner that precludes the potential for cross-contamination. 3-302.11(A)(3) P	X	MEAT. COMMINUTED AND OR CUBED MEATS DISPLAYED OVER INTACT WHOLE MUSCLE CUTS. COS. ITEMS RELOCATED TO A SUITABLE STORAGE LOCATION DURING VISIT.	Р

INSPECTION: GRP

<u>Violation</u> <u>Number</u>	Citation Description	COS Observation	
31	Stored frozen food not maintained frozen. 3-501.11	STORE. VARIOUS FROZEN COMMERCIALLY PACKAGED FOOD ITEMS STORED ABOVE THE REFRIGERATION LINE OF THE COFFIN FREEZER THEY ARE IN AND ARE SOFT TO THE TOUCH. COS. PRODUCTS REMOVED FROM SALE DURING VISIT.	
53	Physical facilities cleaning not done as often as necessary to keep them clean or during periods when the least amount of food is exposed such as after closing. 6-501.12	 STORE. ACCUMULATION OF GRIME AND SOIL ON FLOOR IN MULTIPLE WALK IN FREEZERS. 	



COMMISSIONER

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COMMENTS

ACKNOWLEDGMENT

on the first page of this document are correct, or I have written to	acknowledge that I have verified the location and mailing addresses the correct information on the first page of this document.
#20C	lohm
(Signature of FDACS Representative)	(Signature of Representative)
EONEL GARCIA, SANITATION AND SAFETY SPECIALIST	MS. MELISSA RICHARDS, MANAGER

Print Name and Title