



WILTON SIMPSON
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520

Visit #: 9999-7182-2119-13
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: 7-Eleven # 23309A
Owner: 7-Eleven Inc
Type: Convenience Store Limited FS
Address: 8630 W State Road 84 Davie, FL 33324-4567

Establishment #: 351559
Date of Visit: March 08, 2023
Inspected By: SONIA RAZAC,
NOVELETTE WILLIAMS

INSPECTION SUMMARY - Re-Inspection Required

The following violations observed during the inspection must be corrected to be in compliance with Chapter 500, 581, and 583, Florida Statutes, and Rule 5K-4, Florida Administrative Code. A Department inspector will return for a reinspection on about March 22, 2023. The failure to correct the violations by this date may result in the imposition of the maximum penalties provide in Chapter 500 Florida Statutes, including an administrative fine and the suspension or revocation of your food permit. The reinspection visit is due to documented citations that pose a risk of foodborne illness.

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	Citation Description: 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 Observation: Person in charge unable to answer questions relating to employee health policy.	<input type="checkbox"/>
6 P	Citation Description: Food employee not cleaning hands or exposed portions of arms immediately before engaging in food preparation including working with exposed food, clean equipment or utensils, or unwrapped single service or single use articles; after touching bare human body parts; after using the toilet room; after caring for or handling service animals or aquatic animals; after coughing, sneezing, using a handkerchief or tissue, using tobacco, eating or drinking; after handling soiled equipment or utensils; during food preparation as often as necessary to remove soil and prevent cross contamination; before donning gloves to initiate a task that involves working with food; or after engaging in other activities that contaminate the hands. 2-301.14 P Observation: Front counter - Observed food employees handling cash, then put on clean single use gloves, handled ready-to eat foods and food contact surfaces without washing hands. COS-Discussed hand washing procedures with employee. Employee washed hands.	<input checked="" type="checkbox"/>
8 Pf	Citation Description: 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 Observation: Backroom - Containers stored in hands wash sink. COS-Operator removed containers.	<input checked="" type="checkbox"/>

8 Pf	<p>Citation Description: 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</p> <p>Observation: Backroom - No soap and paper towel available at hand wash sink near ware wash sink.</p>	<input type="checkbox"/>
13	<p>Citation Description: Food not protected from cross contamination by storage in packages, covered containers or wrappings. 3-302.11(A)(4)</p> <p>Observation: Food processing area - Containers with food uncovered in reach-in cooler.</p>	<input type="checkbox"/>
19 P	<p>Citation Description: Hot held time/temperature control for safety food not maintained at 135°F or above, or roast cooked or reheated to a temperature and for a time specified for cooking roast in the Food Code not hot held at 130°F or above. 3-501.16(A)(1) P</p> <p>Observation: Retail area - Pizza, chicken wings, beef patties and chicken kabob in hot case internally probed with an accurate thermometer at 107 to 120 degrees F. Chicken taquitos and hot dogs on roller grill probed at 108 to 115 degrees F with an accurate thermometer. COS - Operator reheated all items to 165 degrees F - 205 degrees F during visit.</p>	<input checked="" type="checkbox"/>
20 P	<p>Citation Description: Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P</p> <p>Observation: Food processing area - Hot dogs, chicken taquitos, chicken teriyaki observed at 47 degrees F-50 degrees F. Walk-in cooler - Hot dogs, chicken taquitos, chicken teriyaki observed at 49 degrees F-52 degrees F. Retail area - Whole milk, half and half observed at 58 degrees F-60 degrees F. All temperatures measured with an accurate thermometer. COS-Operator voluntarily discard all items.</p>	<input checked="" type="checkbox"/>
21 Pf	<p>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</p> <p>Observation: Food processing area - Open packages of commercially prepared foods in reach-in freezer opened over 24 hours with no date marking. Walk-in cooler - Hot dogs, taquitos, chicken teriyaki and egg rolls opened over 24 with no date marking.</p>	<input type="checkbox"/>
24 Pf	<p>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</p> <p>Observation: No written procedures observed or available for the clean up of vomit or diarrhea events.</p>	<input type="checkbox"/>
26 Pf	<p>Citation Description: Working container of poisonous or toxic materials taken from a bulk supply not clearly and individually identified with the common name of the material. 7-102.11 Pf</p> <p>Observation: Back room - Container with chemical observed in mop sink area without label.</p>	<input type="checkbox"/>
26 P	<p>Citation Description: 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</p> <p>Observation: Back room - Chemicals stored on shelf above single service carry out containers. Also, observed bottles with chemicals stored and hanging above three compartments sink. Cos- chemicals were moved to appropriate location during visit</p>	<input checked="" type="checkbox"/>
26 P	<p>Citation Description: Poisonous or toxic materials for retail sale not stored or displayed to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning, or locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. 7-301.11 P</p> <p>Observation: Retail area - Chemicals stored on shelf above energy drinks. Cos- chemicals were moved to appropriate location during visit.</p>	<input checked="" type="checkbox"/>

INSPECTION: GRP

Violation Number	Citation Description and Observation	COS
34	<p>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)</p> <p>Observation: Retail area - No ambient thermometer observed in reach-in coolers.</p>	<input type="checkbox"/>
35	<p>Citation Description: Bulk food available for consumer self-dispensing is not prominently labeled in plain view of the consumer with the manufacturer's or processor's label; or a card, sign or other method that includes the common name of the food or adequate descriptive identity statement, (if made from two or more ingredients) a list of ingredients and sub-ingredients in descending order of predominance by weight; or the information does not include nutrition labeling as specified in 21 CFR 101 and 9 CFR 317 Subpart B. 3-602.11(C)</p> <p>Observation: Retail area - Donuts observed in self dispense case not labeled with common name. Cos- donuts were labeled during visit.</p>	<input checked="" type="checkbox"/>
37	<p>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</p> <p>Observation: Food processing area - Boxes with ripe bananas observed on floor next to hand wash sink.</p>	<input type="checkbox"/>
38	<p>Citation Description: 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>Observation: Employees engaged in food preparation with no hair restraint.</p>	<input type="checkbox"/>
43	<p>Citation Description: 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>Observation: Backroom - Pizza boxes and box with carry out containers stored on floor in front of three compartments sink. Food processing area - Pizza boxes not stored inverted.</p>	<input type="checkbox"/>
43	<p>Citation Description: Bulk milk container dispensing tube not cut on the diagonal or cut leaving more than one inch protruding from the chilled dispensing head. 4-502.13(B)</p> <p>Observation: Retail area - Bulk milk, half and half hose cut horizontally.</p>	<input type="checkbox"/>
43	<p>Citation Description: Single-service or single-use articles reused. 4-502.13(A)</p> <p>Observation: Food processing area - Observed food employee reuse single use gloves.</p>	<input type="checkbox"/>
43	<p>Citation Description: Single-service or single-use articles handled, displayed or dispensed without protection from contamination of food- and lip-contact surfaces; single-service or single-use knives, forks or spoons not presented so that only the handles are touched by employees or consumers; or single-service or single-use articles that are intended for food- or lip-contact not furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser. 4-904.11</p> <p>Observation: Retail area - Observed single use stirrs stored unwrapped and unprotected by coffee station. Also, coffee filters not stored inverted.</p>	<input type="checkbox"/>
45	<p>Citation Description: Equipment not maintained in good repair or condition; equipment component not kept intact, tight, and adjusted in accordance with manufacturer's specifications; or cutting or piercing part of can opener not kept sharp to minimize the creation of metal fragments that can contaminate food when a container is opened. 4-501.11</p> <p>Observation: Retail area- Self service milk and creamer dispenser not maintaining ambient temperature of 41 degrees F. Unit Placed under stop use.</p>	<input type="checkbox"/>
47	<p>Citation Description: Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C)</p> <p>Observation: Walk-in cooler - Shelves soiled with mold-like substance.</p>	<input type="checkbox"/>
47	<p>Citation Description: Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13</p> <p>Observation: Retail area - Observed ice build-up inside ice cream reach-in freezer. Also, self service winter wonderland cocoa machine soiled with food debris.</p>	<input type="checkbox"/>

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: Outdoor - No backflow preventer observed on threaded hose bibb with hose attached on side of building next to dumpster area.	<input type="checkbox"/>
52	Citation Description: Refuse, recyclables, or returnables not removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents. 5-502.11 Observation: Outdoor - Trash build up in dumpster area.	<input type="checkbox"/>
52	Citation Description: Drains in receptacles or waste handling units for refuse, recyclables, and returnables do not have drain plugs in place. 5-501.114 Observation: Outdoor - Drain plug missing on dumpster.	<input type="checkbox"/>
52	Citation Description: Receptacles and waste handling units for refuse, recyclables, and returnables not kept covered with tight-fitting lids or doors when located outdoors; or indoor receptacles that contain food not kept covered when not in continuous use or after they are filled. 5-501.113 Observation: Outdoor - Dumpster lid open.	<input type="checkbox"/>
53	Citation Description: After use, mop not placed in a position that allows air-drying without soiling walls, equipment or supplies. 6-501.16 Observation: Wet mops not hang to dry.	<input type="checkbox"/>
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: Walk-in cooler - Walls soiled with mold-like substance.	<input type="checkbox"/>
53	Citation Description: Physical facilities not maintained in good repair. 6-501.11 Observation: Backroom - Water stained ceiling tiles by three compartments sink.	<input type="checkbox"/>
54	Citation Description: Dressing rooms or dressing areas not designated when employees routinely change their clothes in the establishment, or lockers or other suitable facilities not provided for the orderly storage of employee's clothing and other possessions. 6-305.11 Observation: Backroom - Employee jacket hanging from shelf in with single service items.	<input type="checkbox"/>
99	Citation Description: The food establishment permit is not conspicuously displayed. 5K-4.020(2)(d) F.A.C. Observation: 2023 Food permit not displayed or available during inspection.	<input type="checkbox"/>

A Supplemental Report was also issued during the visit which includes important information for management.

COMMENTS

Trainee present during inspection. All violations verified by primary inspector.

Stop Use Order issued. Food establishment can visit <https://foodpermit.fdacs.gov> or contact the Business Center at (850) 245-5520 when corrections have been made and/or when required documents have been obtained to request food safety inspector visit for written release of equipment. Failure to comply with the request for written release may or will result in Administrative Action.

Re-inspection visit required issued for food establishment. A re-inspection will be conducted on or about 14 days.

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>.



SONIA RAZAC, SANITATION AND SAFETY SUPERVISOR - SES

IQBAL SHEIK, MANAGER

Name and Title of Whom This Report was Issued



Novelette Williams, Environmental Specialist II



WILTON SIMPSON
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

Florida Statutes, Chapter 500.172, 500.174
(850) 245-5520

Visit #: 99997182211913

Food Entity #: 351559
Food Entity Name: 7-ELEVEN # 23309A
Date Of Visit: March 08, 2023
Inspected By: SONIA RAZAC
Food Entity Location Address: 8630 W State Road 84 Davie, FL 33324-4567
Food Entity Mailing Address: PO Box 139044 Dallas, TX 75313-9044
Food Entity Type/Description: 123/Convenience Store Limited FS
Food Entity Owner: 7-Eleven Inc

STOP USE ORDER

SUPPLEMENTAL KEY #:
330297

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article: Self Service Milk Dispenser

Brand Name:

Lot #:	# Of Pkgs:	Size Of Pkg:	Total Weight:
			Invoice #:
			Invoice Date:

Manufacturer:

Distributor:

The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.172 Unsanitary Equipment.* Utensils, Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.

Comments: To request a Food Safety Inspector visit for written release when corrections have been made for request release of equipment, contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov.

When the department or its duly authorized agent finds, or has probable cause to believe, that any food or food-processing equipment is in violation of this chapter or any rule adopted under this chapter so as to be dangerous, unwholesome, fraudulent, or insanitary within the meaning of this chapter, an agent of the department may issue and enforce a stop-sale, stop-use, removal, or hold order, which order gives notice that such article or processing equipment is, or is suspected of being, in violation and has been detained or embargoed and which order warns all persons not to remove, use, or dispose of such article or processing equipment by sale or otherwise until permission for removal, use, or disposal is given by the department or the court. It is unlawful for any person to remove, use, or dispose of such detained or embargoed article or processing equipment by sale or otherwise without such permission in accordance with 500.172 (1) Florida Statutes.

**AN ADMINISTRATIVE HEARING IS AVAILABLE FOR ALL ORDERS, NOTICES, AND REPORTS IN THIS
SUPPLEMENTAL REPORT**


If you wish to contest the Department's action, you have the right to request an administrative hearing to be conducted in accordance with Sections 120.569 and 120.57, Florida Statutes and to be represented by counsel or other qualified representative. Your request for hearing must contain:

1. Your name, address, and telephone number, and facsimile number (if any).
2. The name, address, and telephone number, and facsimile number of your attorney or qualified representative (if any) upon whom service of pleadings and other papers shall be made.
3. A statement that you are requesting an administrative hearing and dispute the material facts alleged by the department, in which case you must identify the material facts that are in dispute (formal hearing), or that you request an administrative hearing and that you do not dispute the facts alleged by the department (informal hearing).
4. A statement of when (date) you received the Notice and the file number of this Notice.

Your request for a hearing must be received at the address shown on this Notice within twenty-one (21) days of receipt of this Notice. If you fail to obtain a Release from this Notice or fail to request an administrative hearing within the twenty-one (21) day deadline you waive your right to a hearing and the Department may enter a Final Order imposing up to the maximum penalties as authorized by Florida Law.

HEARING WAIVER AND WAIVER OF RIGHTS ON DESTROYED PRODUCTS

I, Iqbal Sheik the person in charge of 7-ELEVEN # 23309A hereby waive a notice and a hearing as provided in Chapter 120, Florida Statutes and waive all rights as provided on the last page of this report.



(Signature)

ACKNOWLEDGEMENT

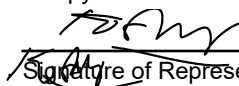
A copy of this report has been provided to the person in charge of the food establishment.

I acknowledge receipt of a copy of this document.



Signature of FDACS Representative

SONIA RAZAC, SANITATION AND SAFETY SUPERVISOR - SES



Signature of Representative

IQBAL SHEIK, MANAGER

Print Name and Title



Novelette Williams, Environmental Specialist II