



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520



Visit # 4091-3001-60
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: July 09, 2021

Food Entity Number: 24517
Food Entity Name: THE CHOP SHOP
Date of Visit: July 09, 2021
Food Entity Address: 5906 Manatee Ave W Bradenton, FL 34209-2415
Food Entity Mailing Address: 5906 Manatee Ave W Bradenton, FL 34209-2415
Food Entity Type/Description: 112/Grocery Store < 15,000 sq ft
Food Entity Owner: THE CHOP SHOP

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements

On July 09, 2021, THE CHOP SHOP was inspected by RICHARD MUNSON, 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 Number</u>	<u>Compliance 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	OUT	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 alternative method properly followed
8	OUT	PREVENTING CONTAMINATION BY HANDS: Handwashing sinks properly supplied and accessible
9	IN	APPROVED SOURCE: Food obtained from approved source
10	N/O	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	OUT	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized



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<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
15	IN	PROTECTION FROM CONTAMINATION: Proper disposition of returned, previously served, reconditioned, and unsafe food
16	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooking time and temperatures
17	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper reheating procedures for hot holding
18	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooling time and temperatures
19	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper hot holding temperatures
20	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures
21	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper date marking and disposition
22	N/A	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Time as a public health control: procedures and records
23	N/A	CONSUMER ADVISORY: Consumer advisory provided for raw or undercooked foods
24	IN	EMPLOYEE HEALTH: Procedures for responding to vomiting and diarrheal events
25	N/A	CHEMICAL: Food additives: approved and properly used
26	OUT	CHEMICAL: Toxic substances properly identified, stored, and used
27	N/A	CONFORMANCE WITH APPROVED PROCEDURES: Conformance with approved procedures
95	IN	SUPERVISION: Certified food protection manager

GOOD RETAIL PRACTICES

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
37	OUT	PREVENTION OF FOOD CONTAMINATION: Contamination prevented during food preparation, storage and display
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
41	OUT	PROPER USE OF UTENSILS: In-use utensils properly stored
45	OUT	UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
46	OUT	UTENSILS, EQUIPMENT AND VENDING: Warewashing facilities: installed, maintained, and used; test strips
47	OUT	UTENSILS, EQUIPMENT AND VENDING: Nonfood-contact surfaces clean
52	OUT	PHYSICAL FACILITIES: Garbage and refuse properly disposed; facilities maintained
54	OUT	PHYSICAL FACILITIES: Ventilation and lighting; designated areas used

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



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INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
6	Food employee not cleaning hands in a handwash sink or approved automatic handwashing facility. Food employee cleaning hands in a sink used for food preparation or warewashing, or in a service sink. 2-301.15 Pf	<input type="checkbox"/>	DELI, MEAT DEPARTMENTS-EMPLOYEES OBSERVED WASHING HANDS IN THE 3-COMPARTMENT SINKS.	Pf
8	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	<input type="checkbox"/>	DELI, MEAT DEPARTMENTS- HAND WASH SINKS ARE BLOCKED FROM USE WITH ITEMS STORED IN THE SINK BASINS.	Pf
13	Food not protected from cross contamination by storage in packages, covered containers or wrappings. 3-302.11(A)(4)	<input type="checkbox"/>	MEAT AREA- OPEN PACKAGES OF RED MEATS, SMOKED MEATS AND SMOKED FISH AND A N OPEN BOWL OF PORK CASING IN BRINE ARE LEFT ON SHELVING IN THE WALK IN COOLER. DELI AREA- COOKED HAMS AND DELI MEATS FOR SLICING ARE NOT COVERED IN THE REACH IN REFRIGERATION AND DISPLAY COOLERS.	
14	Utensil or food-contact surface of equipment not sanitized before use after cleaning. 4-702.11 P	<input checked="" type="checkbox"/>	DELI AREA- OBSERVED KNIFE BEING RINSED OFF AFTER USE AND PLACED ON MAGNETIC RACK WITHOUT SANITIZING. COS- KNIFE REMOVED TO BE PROPERLY WASHED AND SANITIZED.	P
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/>	MEAT AREA- MEAT CUBER HAS AN ACCUMULATION OF OLD FOOD RESIDUES ON THE BLADES. COS- REMOVED TO BE CLEANED.	Pf
21	Ready-to-eat time/temperature control for safety food that requires date marking not discarded when it exceeds the 7-day limit, except time that the product is frozen, or does not bear a date mark and the correct date mark cannot be determined. 3-501.18 P	<input checked="" type="checkbox"/>	DELI AREA- OPEN CONTAINERS OF CREAM, SMALL PORTIONS OF DELI SALAD INGREDIENTS IN THE REACH IN COOLER ARE NOT DATED FOR EXPIRATION. COS- ITEMS DATED BY OWNER.	P



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Violation
Number

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COS Observation

26

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

☒ MEAT AREA- SPRAY BOTTLE OF CLEANING FLUID STORED ON SHELF IN THE WALK-IN COOLER ABOVE THE OPEN PORK CASINGS. COS- REMOVED BY OWNER.

P

INSPECTION: GRP

Violation
Number

Citation Description

COS Observation

37

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

☐ MEAT AREA- RAW SHELL EGGS IN CARDBOARD CONTAINERS ARE STORED ON THE FLOOR OF THE WALK-IN COOLER.

38

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

☐ DELI AREA- EMPLOYEES IN THE FOOD PROCESSING AREA HAVE NO HAIR RESTRAINT.

38

Food employee wearing jewelry, other than a plain ring such as a wedding band, on their arm or hand while preparing food. 2-303.11

☐ DELI AREA- EMPLOYEE OBSERVED IN PROCESSING AREA- WEARING WRIST JEWELRY AND FINGER RINGS.

41

During pauses in food preparation or dispensing, utensil not stored on a clean portion of the food preparation table or cooking equipment; in running water of sufficient velocity to flush particles to the drain when used with moist foods; in a clean, protected location when used only with food that is not time/temperature control for safety food; or in a container of water maintained at 135°F or greater. 3-304.12(C)-(F)

☐ MEAT AREA- IN-USE KNIVES ARE STORED IN THE WALL-MOUNTED KNIFE RACK WITH CLEAN KNIVES.

45

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

☐ DELI, MEAT DEPARTMENTS- HEAT PAD COVERS FOR THE STRETCH WRAP STATIONS ARE WORN, TORN AND RIPPED.



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- | | | |
|----|--|---|
| 46 | 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 | <input type="checkbox"/> MEAT AREA- 3-COMPARTMENT SINK IS NOT CLEAN |
| 47 | Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C) | <input type="checkbox"/> DELI AREA- REFRIGERATION UNITS DOOR HANDLES, UNDERSIDES OF THE PROCESSING TABLES HAVE ACCUMULATED SOILS AND DEBRIS. MEAT AREA- MEAT DISPLAY CASE DOOR SLIDES, FREEZER WALK-IN DOOR HANDLE, WALK-IN COOLER ENTRANCE "SLAM" DOORS, TOP OF MEAT GRINDER HAVE OLD FOOD RESIDUES AND ACCUMULATED SOILS. |
| 52 | 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 | <input type="checkbox"/> OUTSIDE AREA- DUMPSTER LIDS ARE OPEN |
| 54 | 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 | <input type="checkbox"/> BACK AREA- PERSONAL CLOTHING IS STORED WITH CLEAN AND IN-USE APRONS. |

NOTICE OF FEES

To review your account balance or to renew your permit, please visit our Food Permit Center at
<https://FoodPermit.FDACS.gov>.

COMMENTS

Request 5063689

Issues brought forth in this request have been addressed by management.



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ACKNOWLEDGMENT

I acknowledge receipt of a copy of this document, and I further acknowledge that I have verified the location and mailing addresses on the first page of this document are correct, or I have written the correct information on the first page of this document.

(Signature of FDACS Representative)

RICHARD MUNSON, SANITATION AND SAFETY SPECIALIST

(Signature of Representative)

SUSAN HIGBEE, OWNER

Print Name and Title

