



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 # 4093-3001-15
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: May 26, 2021

Food Entity Number: 352933
Food Entity Name: EL FAMOSO BORINQUEN MEAT MARKET INC
Date of Visit: May 26, 2021
Food Entity Address: 3324 W Columbus DR Tampa, FL 33607-1820
Food Entity Mailing Address: 5902 ANDERSON RD Tampa, FL 33634-1820
Food Entity Type/Description: 112/Grocery Store < 15,000 sq ft
Food Entity Owner: EL FAMOSO BORINQUEN MEAT MARKET INC

Owner Code:

INSPECTION SUMMARY - Re-Inspection Required - Abridged Inspection

On May 26, 2021, EL FAMOSO BORINQUEN MEAT MARKET INC was inspected by PATRICIA DIAZ, a representative of the Florida Department of Agriculture and Consumer Services. The following violations observed during the inspection must be corrected to be in compliance with Chapter 500, Florida Statutes, and Rule 5K-4, Florida Administrative Code. A Department inspector will return for a reinspection on or about June 09, 2021. 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.

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>	<u>Compliance</u>	<u>Violation Description</u>
<u>Number</u>	<u>Status</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 alternative method properly followed
8	OUT	PREVENTING CONTAMINATION BY HANDS: Handwashing sinks properly supplied and accessible
9	OUT	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	N/A	APPROVED SOURCE: Required records available: shellstock tags, parasite destruction



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<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
13	IN	PROTECTION FROM CONTAMINATION: Food separated and protected
14	OUT	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized
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	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooling time and temperatures
19	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper hot holding temperatures
20	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures
21	IN	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>
36	OUT	PREVENTION OF FOOD CONTAMINATION: Insects, rodents, and animals not present
42	OUT	PROPER USE OF UTENSILS: Utensils, equipment and linens: properly stored, dried, and handled
51	OUT	PHYSICAL FACILITIES: Toilet facilities: properly constructed, supplied, and cleaned

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

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u> <u>Observation</u>
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**Violation
Number**

Citation Description

COS Observation

8	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	<input checked="" type="checkbox"/> MEAT DEPT AND KITCHEN: NO PAPER TOWELS SUPPLIED A HANDWASHING SINK IN MEAT DEPT. NO PAPER TOWELS OR HAND CLEANSER SUPPLIED AT KITCHEN HANDWASHING SINK. COS, PAPER TOWELS AND HAND SOAP PROVIDED AT HANDWASHING SINKS.	Pf
8	Sign or poster notifying food employees to wash their hands not provided at all handwashing sinks used by food employees, or handwashing signage not clearly visible to food employees. 6-301.14	<input type="checkbox"/> MEAT DEPT AND KITCHEN: NO SIGNAGE INFORMING EMPLOYEES TO WASH HANDS AT HANDWASHING SINKS. COS, MANAGER INSTRUCTED TO POST PREVIOUSLY PROVIDED HANDWASHING SIGNS AT HANDWASHING SINKS.	
9	Food not obtained from sources that comply with law. 3-201.11(A) P	<input checked="" type="checkbox"/> RETAIL FREEZER AREA: BEEF ALCAPURRIAS AND PASTELES PACKAGED IN ZIPLOCK BAGS HAVE NO LABELING FROM SOURCE. COS, ALCAPURRIAS AND PASTELES REMOVED FROM RETAIL SALE.	P
14	Equipment food-contact surface or utensil used with time/temperature control for safety food not cleaned throughout the day at least every 4 hours. Exception criteria for an alternative cleaning frequency not met. 4-602.11(C) P	<input checked="" type="checkbox"/> MEAT DEPT: CUTTING BOARDS AND BAND SAW WASHED AND RINSED DAILY. COS, EQUIPMENT CLEANED AND SANITIZED DURING INSPECTION 4 HOUR CLEANING AND SANITIZING REQUIREMENTS AND PROCEDURES REVIEWED WITH PERSON IN CHARGE AND MEAT DEPT MANAGER.	P
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/> KITCHEN : SOILED KNIFE STORED AS CLEAN IN WALL MOUNTED KNIFE HOLDER. COS, SOILED KNIFE MOVED TO THREE COMPARTMENT SINK FOR CLEANING.	Pf



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**Violation
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Citation Description

COS Observation

18

Time/temperature control for safety food prepared from ingredients at ambient temperature not cooled within 4 hours to 41°F or less. 3-501.14(B) P

☒ MEAT DEPT WALK-IN COOLER:
INTERNAL TEMPERATURE OF
BREADED FISH PROCESSED
PRIOR DAY MEASURES 43-F.
COS, FISH VOLUNTARILY
DISCARDED BY PERSON IN
CHARGE.

P

19

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

☒ DELI: INTERNAL TEMPERATURES
OF COOKED PLANTAINS, AND
CHICKEN IN SAUCE MEASURES
104-F AND 116-F RESPECTIVELY.
COS, PLANTAINS AND CHICKEN
PLACED IN HOT HOLDING LESS
THAN 1 HOUR PRIOR REHEATED
TO MEASURE 165-F FOR 15
SECONDS. KITCHEN AREA:
INTERNAL TEMPERATURES OF
CHICKEN SOUP, YUCCA AND
TAMALES HELD AT ROOM
TEMPERATURE UNTIL NEEDED
IN DELI MEASURES 113-121-F.
COS, OUT OF TEMPERATURE
FOODS REHEATED TO MEASURE
165-F FOR 15 SECONDS BEFORE
HOT HOLDING ON STOVE AT
135-F OR MORE.

P

20

Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P

☒ DELI: INTERNAL TEMPERATURE
OF MILK MEASURES 45-F. COS,
MILK QUICK CHILLED TO 41-F OR
LESS BEFORE PLACING IN
PROPER REFRIGERATION.
PRODUCE AREA: INTERNAL
TEMPERATURE OF SPROUTS
MEASURES 67-F. COS, SPROUTS
VOLUNTARILY DISCARDED BY
PERSON IN CHARGE. NO TCS
FOODS WILL BE HELD IN
PRODUCE COOLER. IN FUTURE
SPROUTS WILL BE HELD IN
RETAIL DAIRY COOLER.

P

26

Chemical sanitizer or other chemical antimicrobial applied to food-contact surface does not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020. 7-204.11 P

☒ DELI: CHLORINE SANITIZER
CONCENTRATION IN SANITIZING
BUCKET MEASURES OVER 200
PPM. COS, SANITIZER DILUTED
TO MEASURE 50-100 PPM.

P



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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

☒ KITCHEN AREA: OVEN CLEANER STORED ON SHELVING WITH AND OVER FOOD. COS, CLEANER MOVED TO CHEMICAL STORAGE.

P

INSPECTION: GRP

Violation
Number

Citation Description

COS Observation

36

Outer opening not protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors. Windows or doors kept open for ventilation or other purposes not protected against the entry of insects and rodents by 16 mesh to 1 inch screens; properly designed and installed air curtains to control flying insects; or other effective means. 6-202.15

☐ KITCHEN AREA: BACK DOOR STAYED PROPPED OPEN THROUGHOUT INSPECTION. OPEN DOOR DOES NOT PROVIDE A PROTECTIVE SEAL TO PREVENT PEST INTRUSION.

36

Premises not maintained free of insects and other pests; or not controlled to eliminate their presence on the premise by routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and using methods, if pests are found, such as trapping devices or other means of pest control. 6-501.111 (A)-(C) Pf

☐ KITCHEN AREA: SEVERAL FLIES IN KITCHEN AREA. BACK DOOR NEEDS TO BE KEPT CLOSED UNTIL OUTSIDE AREA IS PROPERLY SCREENED.

Pf

42

Cleaned and sanitized equipment, utensils, or laundered linens stored in a locker room, toilet room, garbage room or mechanical room; or under sewer lines that are not shielded to intercept potential drips, leaking water lines or sprinkler heads, lines on which water has condensed, open stairwells or other sources of contamination. 4-903.12

☐ KITCHEN /OUTSIDE AREA: COOKING PANS AND LIDS ARE STORED ON SHELVING LOCATED IN BACK OF STORE UNDER COVERED AREA EXPOSED TO OPEN AIR AND MISCELLANEOUS CONTAMINATION AT OPEN SIDES OF ENCLOSURE.



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COS Observation

51

Door to toilet room opens directly into an area where food is exposed to airborne contamination.
5K-4.004(3)(d)

☐ KITCHEN: RESTROOM OPENS OUT TO PROCESSING AREA. PERSON IN CHARGE STATED THAT THE PROCESSING AREA WILL BE MOVED, AS OF THIS VISIT, PROCESSING AREA REMAINS EXPOSED TO AIRBORNE CONTAMINATION. ESTABLISHMENT PROVIDED 90 DAYS TO CORRECT RESTROOM OPENING DIRECTLY INTO PROCESSING AREA. PLEASE SEE COMMENTS.

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

Due to COVID-19, today's summarized inspection was conducted using risk-based methodology focusing on food safety parameters that are directly associated with sanitation and public health

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

A Risk control plan was offered for hot and cold holding and not accepted.

Establishment provided 90 days to correct restroom opening into a processing area.

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.

Patricia Diaz

(Signature of FDACS Representative)

(Signature of Representative)

PATRICIA DIAZ, ENVIRONMENTAL SPECIALIST II

LORENZO TORANZO, PERSON IN CHARGE

Print Name and Title

