



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 # 4093-5002-00
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: January 31, 2022

Food Entity Number: 101353
Food Entity Name: FRESCO Y MAS #0242
Date of Visit: January 31, 2022
Food Entity Address: 1201 E 10th Ave Hialeah, FL 33010-3700
Food Entity Mailing Address: 8928 Prominence Pkwy Bldg 200 Jacksonville, FL 32256-8264
Food Entity Type/Description: 111/Supermarket
Food Entity Owner: WINN DIXIE STORES INC (WD1) Owner Code: WD1

INSPECTION SUMMARY - Met Inspection Requirements; Check Back Needed

On 1/31/2022, FRESCO Y MAS #0242 was inspected by JAMES ZHENG, a representative of the Florida Department of Agriculture and Consumer Services. 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 check-back to ensure 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	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	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	N/A	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	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures
21	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper date marking and disposition
22	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Time as a public health control: procedures and records
23	IN	CONSUMER ADVISORY: Consumer advisory provided for raw or undercooked foods
24	IN	EMPLOYEE HEALTH: Procedures for responding to vomiting and diarrheal events
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: 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>
46	OUT	UTENSILS, EQUIPMENT AND VENDING: Warewashing facilities: installed, maintained, and used; test strips
47	OUT	UTENSILS, EQUIPMENT AND VENDING: Nonfood-contact surfaces clean
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean
99	OUT	Chapter 5K-4 FAC: Food Permit

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	At least one handwashing sink, or number of handwashing sinks necessary for their convenient use by employees, not provided in food preparation, food dispensing or warewashing area, or for a toilet room. 5-203.11 Pf	<input type="checkbox"/> MEAT - NO HAND SINK AVAILABLE IN WALK-IN COOLER WHERE LARGE MEAT GRINDER IS LOCATED. FOOD ESTABLISHMENT HAS 30 CALENDAR DAYS TO INSTALL A HAND SINK WITH HOT AND COLD RUNNING WATER WITH PROPER DRAINAGE INSIDE OR IMMEDIATELY ADJACENT TO WALK-IN COOLER. FAILURE TO COMPLY MAY RESULT IN A STOP-USE ORDER BEING ISSUED.	Pf
13	Raw animal food not separated during storage, preparation, holding or display from ready-to-eat raw animal food, other raw ready-to-eat food, cooked ready-to-eat food, or fruits and vegetables before they are washed. 3-302.11(A)(1) P	<input checked="" type="checkbox"/> RETAIL - RAW DOMINICAN CURED PORK SAUSAGE FOUND STORED ABOVE READY-TO-EAT CUBED HAM AND SMOKED PORK CHOPS IN MEAT REACH-IN COOLER. COS, ITEMS WERE MOVED TO APPROPRIATE LOCATION DURING INSPECTION.	P
14	Food-contact surface of cooking or baking equipment not cleaned at least every 24 hours, or cavity or door seals of microwave oven not cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. 4-602.12	<input type="checkbox"/> BAKERY - ATTACHMENT POINT OF LARGE FLOOR MIXER STORED ACROSS FROM WARE WASH SINK FOUND WITH OLD, DRIED FOOD RESIDUE.	
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/> MEAT - SLICER STORED ON TABLE NEXT TO MEAT CUBER/TENDERIZER IN PROCESSING ROOM FOUND WITH DUST BUILDUP. SLICER STORED ON PROCESSING TABLE ACROSS FROM MEAT DISPLAY COOLER IN CUSTOMER SERVICE AREA FOUND WITH OLD FOOD RESIDUE. COS, SLICERS WERE WASHED, RINSED, AND SANITIZED DURING INSPECTION.	Pf



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Citation Description

COS Observation

20

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

☒ RETAIL - PREPACKAGED READY-TO-EAT SMOKED HAM ROLL WAS PROBED WITH A CALIBRATED THERMOMETER AND FOUND AT 43°F. COS, ITEM WAS VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION.

P

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

☒ DELI - PACKAGE OF BLACK PEPPER TURKEY BREAST OPENED ON 1/24 FOUND KEPT IN DELI DISPLAY COLD UNIT FOR MORE THAN 7 DAYS. OPEN PACKAGE OF HONEY HAM FOUND WITH OUT DATE MARKING AND DATE PRODUCT WAS OPENED COULD NOT BE DETERMINED. COS, ITEMS WERE VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION.

P

21

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

☒ DELI - PACKAGE OF BLACK PEPPER TURKEY BREAST OPENED ON 1/24 FOUND KEPT IN DELI DISPLAY COOLER FOR MORE THAN 7 DAYS. OPEN PACKAGE OF HONEY HAM STORED IN DELI DISPLAY COOLER FOUND WITH OUT DATE MARKING AND DATE PRODUCT WAS OPENED COULD NOT BE DETERMINED. COS, ITEMS WERE VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION. SEAFOOD - PRECOOKED DUNGEONESS CRAB LEGS, LOBSTER CLAWS, AND LOBSTER TAILS OPENED ON 1/31 FOUND COMMINGLED WITH ITEM OF THE SAME TYPE OPENED ON 1/30. COS, ITEMS WERE DATE MARKED FOR 1/30 DURING INSPECTION.

Pf

INSPECTION: GRP



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INSPECTION: GRP

**Violation
Number**

Citation Description

COS Observation

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 checked="" type="checkbox"/> DELI - WING OF WARE WASH SINK NEXT TO SANITIZE COMPARTMENT USED AS A DRAIN BOARD FOR CLEAN EQUIPMENT FOUND NOT CLEANED OF FOOD RESIDUE BEFORE CLEANING OF EQUIPMENT. COS, WARE WASH SINK WAS CLEANED BEFORE USE.
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 - GREEN METAL CARTS PARKED IN DELI WARE WASH AREA FOUND WITH OLD FOOD AND GREASE ACCUMULATION ON BOTTOM TIER OF CART.
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/> DELI - FAUCET LOCATED ABOVE SANITIZE COMPARTMENT OF WARE WASH SINK FOUND TO BE LEAKING WATER WHEN FULLY CLOSED.
53	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	<input type="checkbox"/> BACKROOM - ICE BUILDUP OBSERVED ON PLASTIC CURTAIN AND ON DOOR TO SUB-ZERO WALK-IN FREEZER.
99	The food establishment permit is not conspicuously displayed. 5K-4.020(2)(d) F.A.C.	<input type="checkbox"/> 2022 FOOD PERMIT NOT DISPLAYED DURING INSPECTION.

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

Food establishment has 30 calendar days to install a hand sink inside or immediately adjacent to meat department walk-in cooler. Failure to comply may result in a stop-use order being placed on the meat grinder located inside and all processing inside the walk-in cooler.



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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)

JAMES ZHENG, SANITATION AND SAFETY SPECIALIST

(Signature of Representative)

ANTONIO ESTRADA, STORE MANAGER

Print Name and Title

