



Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

NICOLE "NIKKI" FRIED
COMMISSIONER

Chapter 500, Florida Statutes
(850) 245-5520

Visit #: 4093-5003-20
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Bravo Sabal Supermarket
Owner: A & R Food Chain Inc
Type: Supermarket
Address: 5299 NE 2nd Ave Miami, FL 33137-2705

Establishment #: 365384
Date of Visit: August 05, 2022
Inspected By: JAMES ZHENG

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 August 19, 2022. 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
1 Pf	Citation Description: A pattern of non-compliance is demonstrated with regard to the duties of the person in charge. 2-103.11(A)-(N) and (P) Pf Observation: Person in charge did not ensure active managerial control as evidenced by the following citations: hand washing, sanitization, cooling, and hot and cold holding.	<input type="checkbox"/>
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 did not correctly answer questions regarding food borne illnesses and their symptoms. Copy of employee health guide and reporting agreement provided.	<input type="checkbox"/>
4	Citation Description: Employee eating, drinking or using tobacco where exposed food, clean equipment, utensils, and linens, unwrapped single service and single use articles or other items could become contaminated. 2-401.11 Observation: Deli/ Food service - observed food employee drinking from personal water bottle in food service area.	<input type="checkbox"/>

6 P	<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</p> <p>Observation: Deli/Food service - observed food employee handling money and then work with open foods without first washing their hands. Meat - observed food employees exiting and reentering food processing area and working with open foods without first washing their hands. Discussed proper hand washing procedures with management and employees.</p>	<input type="checkbox"/>
8 Pf	<p>Citation Description: 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</p> <p>Observation: Meat - no hand wash sink available in meat department walk in cooler where food employees prepare ground beef at large floor grinder. Food establishment has 30 calendar days to install a hand sink with hot and cold running water and proper drainage inside or immediately adjacent to the entrance of the meat department walk-in cooler. Failure to comply may result in a stop-use order being issued for the grinder and all food processing in the walk-in cooler.</p>	<input type="checkbox"/>
11 P	<p>Citation Description: Food not safe, or is adulterated. 3-101.11 P</p> <p>Observation: Meat - observed condensation from condensation unit drip onto chicken drumsticks, chicken quarters, and turkey drumsticks in meat display cooler. COS, products were voluntarily discarded by management during inspection.</p>	<input checked="" type="checkbox"/>
13 P	<p>Citation Description: Raw, unpackaged animal food offered for consumer self-service. 3-306.13(A) P</p> <p>Observation: Retail - raw unpackaged fish fillets stored on ice observed for customer self service with bags hanging nearby. COS, fish was removed from customer reach during inspection.</p>	<input checked="" type="checkbox"/>
13 P	<p>Citation Description: 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</p> <p>Observation: Deli/Food service - container of raw shell eggs found stored over container of papaya chunks and bread rolls on self in sandwich preparation cooler. COS, eggs were moved to appropriate location during inspection.</p>	<input checked="" type="checkbox"/>
14	<p>Citation Description: Surface of utensil or equipment contacting food that is not time/temperature control for safety food not cleaned at any time when contamination may have occurred; at least every 24 hours for iced tea dispensers and consumer-self service utensils; before restocking consumer self-service equipment or utensils; or in equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. 4-602.11(E)</p> <p>Observation: Backroom - black, mold-like growth observed near ice chute and by metal baffle of ice machine located in between produce processing area and employee break area. COS, ice machine was washed, rinsed, and sanitized during inspection.</p>	<input checked="" type="checkbox"/>
14 P	<p>Citation Description: Utensil or food-contact surface of equipment not sanitized before use after cleaning. 4-702.11 P</p> <p>Observation: Meat, seafood - multiple band saws throughout the department found washed, rinsed, and air dried for use without a sanitizing step. COS, band saws were washed, rinsed, and sanitized during inspection.</p>	<input checked="" type="checkbox"/>
16 P	<p>Citation Description: Raw poultry; baluts; wild game animals; stuffed fish, meat, pasta, poultry, ratites; or stuffing containing raw fish, meat, poultry or ratites not cooked to heat all parts to 165°F instantaneously. 3-401.11(A)(3) P</p> <p>Observation: Deli/Food service - rotisserie chicken quarters removed from oven as cooked was probed with a calibrated thermometer and found at 156°F. COS, chicken was cooked to at least 165°F during inspection.</p>	<input checked="" type="checkbox"/>
18 P	<p>Citation Description: 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</p> <p>Observation: Deli/Food service - ham, cheese, and lettuce sandwich stored at display case next to espresso machine was probed with a calibrated thermometer and found at 51-55°F and not cooled to 41°F or below within four hours. Opened package of turkey breast stored in deli display case was probed and found at 42.4°F and not cooled to 41°F or below within four hours. Retail - large watermelon chunks stored on shelf in produce open air cooler was probed and found at 57-61°F and not cooled to 41°F or below before being placed into retail sale. Produce - large watermelon halves and quarters cut and stored in produce walk-in cooler were probed and found at 47-49°F and not cooled to 41°F or below within four hours. COS, products were voluntarily discarded by management during inspection.</p>	<input checked="" 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: Deli/Food service - multiple items stored in the steam table were probed with a calibrated thermometer and found out of temperature: fried chicken empanadas at 99-103°F, beef empanadas at 81-103°F, spinach empanadas at 86-103°F, chicken empanadas at 83-99°F, ham croquettes at 80-90°F, beef stuffed potatoes at 97°F, beef stuffed yuca at 94°F, fried salted fish empanadas at 97.5-100°F, boiled yuca at 95-107°F, boiled plantains at 97-99°F, mashed potatoes at 105°F, and stewed goat at 113-128°F. COS, boiled yuca, boiled plantains, and mashed potatoes were voluntarily discarded by management during inspection. All other items were reheated to at least 165°F during inspection.</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: Deli/Food service - gallon of milk stored on display case next to espresso machine was probed and found at 80°F. COS, milk was voluntarily discarded by management during inspection. Retail - several items stored in produce open air cooler was probed and found out of temperature: alfalfa sprouts at 55.6°F and three color coleslaw at 45°F. COS, products were voluntarily discarded by management during inspection. Backroom - half gallon of milk stored in dairy walk-in cooler was probed and found at 46°F. COS, milk was placed under proper refrigeration during inspection.</p>	<input checked="" type="checkbox"/>
20 P	<p>Citation Description: Eggs that have not been treated to destroy all viable Salmonellae not stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less. 3-501.16(B) P</p> <p>Observation: Backroom kitchen - container of raw shell eggs stored on top of reach-in freezer found stored at an ambient temperature of 90°F. COS, eggs were placed under proper refrigeration during inspection</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: Deli/Food service - package of turkey pastrami opened on 8/1 and stored in deli display case found not date marked. COS, product was date marked during inspection. Package of oven roasted turkey opened on 8/4 and stored in deli display case found date marked for 8/5. Packaged of sweet cooked ham opened on 8/4 and stored in deli display case found date marked for 8/5. COS, products were correctly date marked during inspection. Package of turkey pastrami opened on 7/26 and stored in deli display case found kept for more than 7 days. COS, turkey pastrami was voluntarily discarded by management during inspection.</p>	<input checked="" type="checkbox"/>
21 P	<p>Citation Description: 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</p> <p>Observation: Deli/Food service - Package of turkey pastrami opened on 7/26 and stored in deli display case found kept for more than 7 days. COS, turkey pastrami was voluntarily discarded by management during inspection.</p>	<input checked="" 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 available for employees to follow when an event occurs involving the discharge of vomitus or diarrhea.</p>	<input 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: Backroom - boxes of floor cleaners found stored above boxes of bananas on shelf across from produce processing area. COS, chemicals were moved to appropriate location during inspection.</p>	<input checked="" type="checkbox"/>

Violation Number	Citation Description and Observation	COS
36 Pf	<p>Citation Description: 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</p> <p>Observation: Deli/Food service - multiple flies observed on counter of deli display cooler.</p>	<input 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: Outside - pallets of water bottles found stored outside receiving area without protection from the elements or pests. COS, pallets of water were moved inside the establishment.</p>	<input checked="" type="checkbox"/>
41	<p>Citation Description: During pauses in food preparation or dispensing, utensil stored in food that is not time/temperature control for safety food not stored with their handles above the top of the food within containers or equipment that can be closed. 3-304.12(B)</p> <p>Observation: Deli/Food service - plastic spoon found with handle touching sugar in container stored next to espresso machine. COS, spoon was voluntarily discarded by management during inspection. Backroom kitchen - handle-less pots found used as scoops in large container of rice and large container of beans located under preparation table across from large ovens. COS, pots were voluntarily discarded by management during inspection and replaced by long serving spoons.</p>	<input checked="" type="checkbox"/>
45	<p>Citation Description: Materials used in the construction of utensils or food-contact surfaces of equipment, under normal use conditions, are not durable; corrosion-resistant; nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion or decomposition. Equipment or utensil not designed or constructed to be durable and to retain its characteristic qualities under normal use conditions. 4-101.11(B)-(E) and 4-201.11</p> <p>Observation: Deli/Food service - observed metal banded brush in use to level coffee grinds at espresso machine. COS, meta banded brush was voluntarily discarded by management during inspection.</p>	<input checked="" 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 - produce open air cooler found in disrepair with an ambient temperature of 50-55°F and is unable to hold temperature dependent food products at an internal temperature of 41°F or below. Backroom - dairy walk-in cooler found in disrepair with an ambient temperature of 49-50°F and is unable to hold temperature dependent food products at an internal temperature of 41°F or below. Stop-use order for the storage of temperature dependent items issued. See supplements.</p>	<input type="checkbox"/>
46 Pf	<p>Citation Description: Sink with at least 3 compartments, that are large enough to accommodate immersion of the largest equipment or utensil, not provided for manually washing, rinsing, and sanitizing equipment and utensils; or a warewashing machine or alternative equipment as specified in the Food Code not used for washing, rinsing, and sanitizing equipment or utensils that are too large for the warewashing sink. 4-301.12(A)-(C) Pf</p> <p>Observation: Produce - no three compartment sink available in product department. A two compartment sink found next to hand sink. COS, management has voluntarily decided to discontinue using this sink for ware washing for the produce department and will use three compartment sinks located in other department for ware washing.</p>	<input checked="" type="checkbox"/>
46	<p>Citation Description: Drainboards, utensil racks, or tables not large enough to accommodate all soiled and cleaned items that accumulate during hours of operation or not provided for necessary utensil holding before cleaning and after sanitizing. 4-301.13</p> <p>Observation: Deli/Food service, Produce, Meat, Seafood - no drain boards available to air dry cleaned equipment.</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: Deli/Food service - large ice buildup observed along the bottom of the right half of the deli display unit.</p>	<input type="checkbox"/>
49	<p>Citation Description: Plumbing system not maintained in good repair. 5-205.15(B)</p> <p>Observation: Meat - condensation line of condensation unit found to be leaking causing ice build up. Backroom kitchen - cold water faucet of hand sink located next to three compartment sink found in disrepair. Food establishment has 14 calendar days to repair cold water faucet. Failure to comply may result in a stop-use order being issued for food processing equipment and food processing in the area. Backroom kitchen - no sink stopper available for sanitize compartment of three compartment sink. COS, sink stopper was obtained during inspection.</p>	<input type="checkbox"/>

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

COMMENTS

Request#5082861. Discussed issues with management.

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

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.

Copy of Employee health guide, Employee reporting agreement, Cooking and hot holding foods, Cooling foods, and Dish washing procedures provided in English and Spanish.

Food establishment has 30 calendar days to install a hand sink inside or immediately adjacent to meat department walk-in cooler where food employees work with large floor grinder. Failure to comply may result in a stop-use order being issued for the grinder and all food processing in the walk-in cooler.

Food establishment has 14 calendar days to repair the cold water faucet at the hand sink in the backroom kitchen. Failure to comply may result in a stop-use order being issued for food processing equipment and all food processing in the kitchen.

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>.



JAMES ZHENG, SANITATION AND SAFETY SPECIALIST

CARLOS REYES, MANAGER

Name and Title of Whom This Report was Issued



NICOLE "NIKKI" FRIED
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 #: 4093500320

Food Entity #: 365384
Food Entity Name: BRAVO SABAL SUPERMARKET
Date Of Visit: August 05, 2022
Inspected By: JAMES ZHENG
Food Entity Location Address: 5299 NE 2nd Ave Miami, FL 33137-2705
Food Entity Mailing Address: 5299 NE 2nd Ave Miami, FL 33137-2705
Food Entity Type/Description: 111/Supermarket
Food Entity Owner: A & R FOOD CHAIN INC

STOP USE ORDER

SUPPLEMENTAL KEY #:
329311

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:	Produce open air cooler		
Brand Name:	Hill Phoenix		
Lot #:	# Of Pkgs: 1	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.



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COMMISSIONER

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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 #: 4093500320

Food Entity #: 365384
Food Entity Name: BRAVO SABAL SUPERMARKET
Date Of Visit: August 05, 2022
Inspected By: JAMES ZHENG
Food Entity Location Address: 5299 NE 2nd Ave Miami, FL 33137-2705
Food Entity Mailing Address: 5299 NE 2nd Ave Miami, FL 33137-2705
Food Entity Type/Description: 111/Supermarket
Food Entity Owner: A & R FOOD CHAIN INC

STOP USE ORDER

SUPPLEMENTAL KEY #:
329311

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:	Dairy walk-in cooler		
Brand Name:	N/A		
Lot #:	# Of Pkgs: 1	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, _____ the person in charge of BRAVO SABAL SUPERMARKET 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

JAMES ZHENG, SANITATION AND SAFETY SPECIALIST

Signature of Representative

CARLOS REYES, MANAGER

Print Name and Title