



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 # 4096-5003-43
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: September 09, 2021

Food Entity Number: 170005
Food Entity Name: SEDANO'S # 0026
Date of Visit: September 09, 2021
Food Entity Address: 2301 W 52nd ST Hialeah, FL 33016-2008
Food Entity Mailing Address: 2301 W 52nd ST Hialeah, FL 33016-2008
Food Entity Type/Description: 111/Supermarket
Food Entity Owner: UNQUERA ENTERPRISE INC EDUARDO BERNANDEZ

Owner Code:

INSPECTION SUMMARY - Re-Inspection Required - Abridged Inspection

On 9/9/2021, SEDANO'S # 0026 was inspected by SIMEON CARRERO, 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 September 23, 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	IN	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	OUT	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	OUT	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	N/O	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	N/O	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	IN	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>
31	OUT	FOOD TEMPERATURE CONTROL: Proper cooling methods used; equipment for temperature control
36	OUT	PREVENTION OF FOOD CONTAMINATION: Insects, rodents, and animals not present
37	OUT	PREVENTION OF FOOD CONTAMINATION: Contamination prevented during food preparation, storage and display
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
45	OUT	UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices
51	OUT	PHYSICAL FACILITIES: Toilet facilities: properly constructed, supplied, and cleaned
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean

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>	
11	Food not safe, or is adulterated. 3-101.11 P	<input checked="" type="checkbox"/>	PRODUCE AREA OBSERVED SEVERAL BAGS OF POTATOES WITH A MOLD LIKE AND WATERY SUBSTANCE. COS ALL PRODUCT WAS VOLUNTARILY DISCARDED DURING THE INSPECTION.	P
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 AREA OBSERVED RAW BACON ABOVE READY TO EAT HAM AND CHEESE GATHERING PARTY PLATTER INSIDE A COLD HOLDING UNIT. COS RAW BACON WAS MOVED TO PROPER STORAGE DURING THE INSPECTION.	P
13	Different types of raw animal foods not separated from each other during storage, preparation, holding or display by using separate equipment, arranging food in equipment so that cross contamination is prevented, or preparing each type of food at different times or in separate areas. 3-302.11(A)(2) P	<input checked="" type="checkbox"/>	BACK ROOM AREA OBSERVED RAW CHICKEN ABOVE BEEF STEAK ON HOLDING RACK AT CUTTING ROOM. COS RAW CHICKEN WAS MOVED TO PROPER STORAGE DURING THE INSPECTION.	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 DEPARTMENT PROCESSING AREA OBSERVED MEAT TENDERIZER MACHINE, SMALL GRINDER, LARGE GRINDER AND DELI SLICER WITH OLD SOIL BUILD UP. COS ALL EQUIPMENTS WERE, WASH, RINSED AND SANITIZED BY THE END OF THE INSPECTION.	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	<input checked="" type="checkbox"/>	CAFE FOOD SERVICE AREA FOUND FRENCH FIRES, ROASTED CHICKEN PARTS, FRIED PORK CHUNKS, PORK PICNICS WHOLE, AND FRIED GREEN PLANTAIN AT TEMPERATURES RANGING FROM 93F TO 123F WHEN PROBED FOR 15 SEC WITH CALIBRATED THERMOMETER INSIDE A HOT HOLDING CASE . COS ALL THESE FOOD ITEMS WERE REHEATED TO 165F FOR 15 SEC DURING THE INSPECTION.	P



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<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
20	Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P	<input checked="" type="checkbox"/>	PRODUCE DEPARTMENT AREA FOUND SEVERAL IN HOUSE PACKS OF BEAN SPROUTS AT TEMPERATURES RANGING FROM 58F TO 60F WHEN PROVED WITH CALIBRATED THERMOMETER FOR 15 SEC INSIDE A COLD HOLDING UNIT. COS ALL PRODUCT WAS VOLUNTARILY DISCARDED DURING THE INSPECTION.	P
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	<input checked="" type="checkbox"/>	PRODUCE BACK ROOM PROCESSING AREA OBSERVED TOXIC MATERIAL ABOVE SINGLE SERVICE ITEMS AND 3 COMPARTMENT SINK DRAIN BOARD. BACK ROOM AREA OBSERVED BRAKE FLUID ON SHELF ABOVE ALBERTO BRAND RICE. COS ALL TOXIC MATERIALS WERE MOVED TO PROPER STORAGE DURING THE INSPECTION.	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
31	Stored frozen food not maintained frozen. 3-501.11	<input checked="" type="checkbox"/>	RETAIL AREA OBSERVED SEVERAL DOZEN OF SEDANO'S, NESTLY, VALENTINE, EDYS, BLUE BELL, BLUE BUNNY AND BREYERS ICE CREAM SOFT AND WATERY INSIDE A STAND UP FREEZER . COS ALL ICE CREAM WAS VOLUNTARILY DISCARDED DURING THE INSPECTION.



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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	<input type="checkbox"/> BACK ROOM AREA OBSERVED BOTH RECEIVING DOORS OPEN DURING THE ENTIRE INSPECTION.	
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	<input checked="" type="checkbox"/> MEAT DEPARTMENT OBSERVES MULTIPLE FLY TO MANY TO COUNT AND SEVERAL LIVE MAGGOTS UNDER CUTTING BOARDS. COS ALL METAL TABLES AND CUTTING BOARDS WERE WASH, RINSED, AND SANITIZED DURING THE INSPECTION.	Pf
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	<input type="checkbox"/> RETAIL AREA OBSERVED SEVERAL CASES OF BOTTLE WATERS AND JUICES DIRECTLY ON FLOORS THROUGHOUT ESTABLISHMENT.	
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	<input type="checkbox"/> CAFE FOOD SERVICE AREA OBSERVED EMPLOYEE USING A BRACELET ON HER ARM AND WORKING WITH FOODS.	
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	<input checked="" type="checkbox"/> RETAIL AREA STAND UP HOLDING FREEZER HOLDING ICE CREAM IS IN DISREPAIR. COS MAINTENANCE PERSONNEL ARRIVED TO FIX FREEZER DURING THE INSPECTION.	
45	Surfaces that are subject to scratching or scoring not resurfaced or discarded when they can no longer be effectively cleaned and sanitized. 4-501.12	<input type="checkbox"/> MEAT DEPARTMENT OBSERVES SEVERAL CUTTING BOARDS SCORED, AND SOIL NO LONGER BE EFFECTIVELY CLEAN AND SANITIZED.	
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/> PRODUCE BACK AREA OBSERVED HAND SINK FAUCET LEAKING.	
51	Toilet room located inside the food establishment not completely enclosed or not provided with a tight-fitting self-closing door. 6-202.14	<input type="checkbox"/> BACK ROOM AREA OBSERVED NO SELF CLOSING DOOR AT FEMALE REST ROOM.	



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**Violation
Number**

Citation Description

COS Observation

53

Physical facilities not maintained in good repair.
6-501.11

☐ SEAFOOD, MEAT AREA
OBSERVED FLOOR TILES
CRACKED THROUGHOUT FOOD
PROCESSING AREA

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

☐ BACK ROOM, PRODUCE, MEAT,
AND SEAFOOD AREAS
OBSERVED FLOORS WITH
DEBRIS BUILDUP IN ALL WALK IN
COOLERS AND FREEZERS
OBSERVED SOIL ON ALL
COOLERS AND WALK IN
FREEZERS DOORS AND
GASKETS AND ON ALL BACK
ROOM WALL. GROCERY, MEAT,
SEAFOOD, PRODUCE AND DAIRY
COOLERS AREAS OBSERVED
SOIL FAN GUARDS AT AC UNITS.

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

REDUCING THE SPREAD OF ILLNESS HAND OUT WAS PROVIDED.

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

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)

SIMEON CARRERO, SANITATION AND SAFETY SPECIALIST

(Signature of Representative)

OSCAR DOMINGUEZ, PERSON IN CHARGE

Print Name and Title

