



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 #: 4111-6009-80  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Name: Presidente Supermarket # 0017  
Owner: Presidente Supermarket No 17 Inc  
Type: Supermarket  
Address: 8370 NW 27th Ave Miami, FL 33147-4157

Establishment #: 322457  
Date of Visit: June 16, 2022  
Inspected By: JOSE PAVON

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 June 30, 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
2 Pf	<b>Citation Description:</b> 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 <b>Observation:</b> Food employee does not Respond correctly to Questions relating to Foodbourne illness or Symptom's associated with Diseases transmissible Through food.	<input type="checkbox"/>
4	<b>Citation Description:</b> 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 <b>Observation:</b> Seafood observed employee drinking coffee in a processing area and then engaging to work with food equipment.	<input type="checkbox"/>
8 Pf	<b>Citation Description:</b> 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 <b>Observation:</b> Kitchen observed a food utensil stored inside hand sink basin adjacent to steam table. Cos food utensil moved to proper storage during inspection.	<input checked="" type="checkbox"/>
8 Pf	<b>Citation Description:</b> 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 <b>Observation:</b> Meat observed missing paper towels for hand sink next to 3 bay sink. Produce observed missing paper towels for hand sink.	<input type="checkbox"/>

8	<p><b>Citation Description:</b> 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</p> <p><b>Observation:</b> Meat observed missing hand wash sign for hand sink next to 3 bay sink.</p>	<input type="checkbox"/>
11 P	<p><b>Citation Description:</b> Food not safe, or is adulterated. 3-101.11 P</p> <p><b>Observation:</b> Produce observed multiple green bell peppers with mold like substance throughout. Cos bell peppers were voluntarily discarded during inspection by person in charge.</p>	<input checked="" type="checkbox"/>
13 P	<p><b>Citation Description:</b> 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</p> <p><b>Observation:</b> Meat observed multiple packages of raw chicken stored commingled with packages of raw pork located inside big plastic storage container. Cos packages of raw chicken moved to proper storage during inspection. Back observed multiple trays of raw fish stored above trays of pork chicharrones located on ready rack inside cafe walk in cooler.</p>	<input checked="" type="checkbox"/>
13	<p><b>Citation Description:</b> Food not protected from cross contamination by storage in packages, covered containers or wrappings. 3-302.11(A)(4)</p> <p><b>Observation:</b> Kitchen observed multiple metal trays of in house baked breads stored uncovered on ready rack next to baking oven's.</p>	<input type="checkbox"/>
13 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Kitchen observed multiple packages of raw shell eggs stored above containers of food seasonings located at the bottom of prep table counter adjacent to stove area. Cos packages of raw eggs moved to proper storage during inspection.</p>	<input checked="" type="checkbox"/>
13 P	<p><b>Citation Description:</b> Single-use gloves not used for only one task, used for another purpose, or not discarded when damaged or soiled or when interruptions occur in the operation. 3-304.15(A) P</p> <p><b>Observation:</b> Cafe observed multiple employees using same gloves while conducting multiple tasks and touching there masks on face and aprons and then engaging to work with exposed foods and clean equipment. Cos employee were instructed on proper hand washing and changing gloves during inspection by person in charge.</p>	<input checked="" type="checkbox"/>
14 P	<p><b>Citation Description:</b> 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</p> <p><b>Observation:</b> Meat observed multiple band saws encrusted with old food particles throughout blade area. Seafood observed band saw encrusted with old food particles throughout. Cos meat and seafood band saws were cleaned and sanitized during inspection.</p>	<input checked="" type="checkbox"/>
14	<p><b>Citation Description:</b> 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</p> <p><b>Observation:</b> Back observed counter baking oven encrusted with heavy grease deposits throughout interior located adjacent to big baking ovens.</p>	<input type="checkbox"/>
18 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Food service observed multiple gallons of milk with internal temperature between 57 f - 62 f when probe located on shelf under prep table adjacent to coffee machine. Cos gallons of milk moved to walk in cooler during inspection as on shelf less than 2 hrs as per person in charge.</p>	<input checked="" type="checkbox"/>
19 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Food service found containers of in house cooked pork chicharrones , pork ribs and chicken with internal temperatures between 120 f - 130 f when probe located on steam table. Cos all containers of food were re-heated to 165 for 15 seconds during inspection.</p>	<input checked="" type="checkbox"/>
20 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Kitchen observed multiple packages of raw shell eggs stored at room temperature of 70 f located under prep table adjacent to stove area. Cos raw eggs moved to walk in cooler.</p>	<input checked="" type="checkbox"/>

20 P	<p><b>Citation Description:</b> Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P</p> <p><b>Observation:</b> Produce observed multiple packages of bean sprouts from previous days as per person in charge with internal temperatures between 57 f - 60 f when probe located inside walk in cooler. Cos packages of bean sprouts were voluntarily discarded during inspection by person in charge</p>	<input checked="" type="checkbox"/>
21 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Deli observed an open package of bulk liver ham with date marking of 6/7/22 located inside reach in display cooler. Cos liver ham was voluntarily discarded during inspection by person in charge.</p>	<input checked="" type="checkbox"/>
26 P	<p><b>Citation Description:</b> 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</p> <p><b>Observation:</b> Meat observed sanitizer solution located inside 3 bay sink compartment over 400ppm when tested. Cos sanitizer solution was re-mixed to proper concentration during inspection.</p>	<input checked="" type="checkbox"/>
26 Pf	<p><b>Citation Description:</b> Medicine that is not necessary for the health of employees or intended for retail sale is present. 7-207.11(A) Pf</p> <p><b>Observation:</b> Food service observed multiple bottles of employee medicine stored commingled with single service items under prep counter. Cos, bottles of medicine moved to proper storage during inspection.</p>	<input checked="" type="checkbox"/>
26 P	<p><b>Citation Description:</b> 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</p> <p><b>Observation:</b> Produce observed a plastic bottle of rubbing alcohol stored on top of prep table adjacent to wrapper station and packages of food. Cos bottle of alcohol was moved to proper storage during inspection. Observed multiple bottles of cleaning agents stored above 3 bay sink and packages of foods. Cos bottles of cleaning agents moved to proper storage during inspection.</p>	<input checked="" type="checkbox"/>
95	<p><b>Citation Description:</b> Establishment does not have a certified food protection manager who has passed a test through a recognized accredited program. 5K-4.021(1), F.A.C.</p> <p><b>Observation:</b> No certified food protection manager at food establishment.</p>	<input type="checkbox"/>

Violation Number	Citation Description and Observation	COS
35	<p><b>Citation Description:</b> Working container holding a food or food ingredient that is not readily and unmistakably recognized and has been removed from its original packaging for use in the establishment is not identified with the common name of the food. 3-302.12</p> <p><b>Observation:</b> Food service observed a glass container of sugar not labeled with common name of food located on counter next to coffee machine.</p>	<input type="checkbox"/>
36	<p><b>Citation Description:</b> 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</p> <p><b>Observation:</b> Produce observed a visible opening at the bottom of rear receiving door.</p>	<input type="checkbox"/>
36	<p><b>Citation Description:</b> Dead or trapped birds, insects, rodents, or other pests not removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. 6-501.112</p> <p><b>Observation:</b> Back observed a dead rodent on glue board under pallets of paper towels located at the grocery storage area.</p>	<input type="checkbox"/>
37	<p><b>Citation Description:</b> 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><b>Observation:</b> Back observed multiple plastic containers of food spices stored on the floor located next to big baking ovens.</p>	<input type="checkbox"/>
38	<p><b>Citation Description:</b> 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</p> <p><b>Observation:</b> Produce observed employee wearing multiple bracelets and watch on wrists while working with exposed foods. Meat observed employee wearing watch on wrists while working with exposed foods.</p>	<input type="checkbox"/>
39	<p><b>Citation Description:</b> Cloths in-use for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer solution at a proper concentration as specified in the Food Code. 3-304.14(B)(1)</p> <p><b>Observation:</b> Kitchen observed multiple cloths not held in sanitizer solution throughout.</p>	<input type="checkbox"/>
43	<p><b>Citation Description:</b> Single-service or single-use articles not stored in a clean, dry location; at least 6 inches above the floor; or where they are not exposed to splash, dust, or other contamination. 4-903.11(A)</p> <p><b>Observation:</b> Produce observed multiple single service items stored on the floor adjacent to entrance.</p>	<input type="checkbox"/>
45	<p><b>Citation Description:</b> 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</p> <p><b>Observation:</b> Produce observed a small white cutting board heavily scored and scratched. Cos cutting board was voluntarily discarded during inspection.</p>	<input checked="" type="checkbox"/>
45	<p><b>Citation Description:</b> Nonfood-contact surfaces not free of unnecessary ledges, projections, and crevices or not designed and constructed to allow easy cleaning and to facilitate maintenance. 4-202.16</p> <p><b>Observation:</b> Meat observed multiple beverage crates used for shelving located inside seafood freeze. Kitchen observed multiple milk crates used as shelving for pots of beans and soap.</p>	<input type="checkbox"/>
45	<p><b>Citation Description:</b> 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><b>Observation:</b> Meat observed ambient thermometer for reach in display cooler in disrepair.</p>	<input type="checkbox"/>
47	<p><b>Citation Description:</b> Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13</p> <p><b>Observation:</b> Back observed soil build up under prep table where food utensils are stored adjacent to kitchen baking oven area.</p>	<input type="checkbox"/>
47	<p><b>Citation Description:</b> Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C)</p> <p><b>Observation:</b> Back observed multiple pots charred and burn throughout exterior located on drain board adjacent to 3 bay sink.</p>	<input type="checkbox"/>
49	<p><b>Citation Description:</b> Plumbing system not maintained in good repair. 5-205.15(B)</p> <p><b>Observation:</b> Meat observed water leaking from a/c unit pipe.</p>	<input type="checkbox"/>

53	<b>Citation Description:</b> 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 <b>Observation:</b> Back room observed litter and debris throughout dry food storage areas. Kitchen observed soil and grease build up throughout stove area. Meat observed soil build up throughout walk in freezer floor. Back observed soil and ice build up throughout floor of grocery walk in freezer floor. Meat observed a/c fan guards with heavy dust accumulation.	<input type="checkbox"/>
53	<b>Citation Description:</b> Maintenance tools such as brooms, mops, vacuum cleaners, and similar items not stored so they do not contaminate food, equipment, utensils, linens, or single-service and single-use articles; or not stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools. 6-501.113 <b>Observation:</b> Kitchen observed multiple cleaning equipment stored between 3 bay sink area	<input type="checkbox"/>
53	<b>Citation Description:</b> Physical facilities not maintained in good repair. 6-501.11 <b>Observation:</b> Kitchen and back area observed walls and ceiling tiles damaged throughout. Produce observed walls damaged. Back observed crack floors throughout adjacent to meat dept entrance doorway.	<input type="checkbox"/>
99	<b>Citation Description:</b> The food establishment permit is not conspicuously displayed. 5K-4.020(2)(d) F.A.C. <b>Observation:</b> Observed 2022 food permit not display conspicuous.	<input type="checkbox"/>

## COMMENTS

Request # 5080633

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

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>.

*Jose Pavon*

JOSE PAVON, SANITATION AND SAFETY SPECIALIST

*Pedro Llanos*

ARMANDO LUIS, PERSON IN CHARGE

*Armando Luis*

Name and Title of Whom This Report was Issued

