



NICOLE "NIKKI" FRIED  
COMMISSIONER

Florida Department of Agriculture and Consumer Services  
Division of Food Safety



Visit # 4112-9002-22  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

**FOOD SAFETY INSPECTION REPORT**

Chapter 500, Florida Statutes  
(850) 245-5520

Print Date: January 03, 2022

Food Entity Number: 315034  
Food Entity Name: SEDANO'S SUPERMARKET # 0036  
Date of Visit: December 10, 2021  
Food Entity Address: 18600 NW 87th Ave Unit 113 Hialeah, FL 33015-3528  
Food Entity Mailing Address: 18600 NW 87th Ave Unit 113 Hialeah, FL 33015-3528  
Food Entity Type/Description: 111/Supermarket  
Food Entity Owner: MIAMI GARDENS DRIVE & 87TH AVE SUPERMARKET INC  
Owner Code:

**INSPECTION SUMMARY - Re-Inspection Required - Abridged Inspection**

On 12/10/2021, SEDANO'S SUPERMARKET # 0036 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 December 24, 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 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	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	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	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	OUT	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	IN	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>
34	OUT	FOOD TEMPERATURE CONTROL: Thermometers provided and accurate
36	OUT	PREVENTION OF FOOD CONTAMINATION: Insects, rodents, and animals not present
45	OUT	UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
46	OUT	UTENSILS, EQUIPMENT AND VENDING: Warewashing facilities: installed, maintained, and used; test strips
51	OUT	PHYSICAL FACILITIES: Toilet facilities: properly constructed, supplied, and cleaned
52	OUT	PHYSICAL FACILITIES: Garbage and refuse properly disposed; facilities maintained
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean
54	OUT	PHYSICAL FACILITIES: Ventilation and lighting; designated areas used

**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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**Violation  
Number**

**Citation Description**

**COS Observation**

8	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	<input checked="" type="checkbox"/> CAFE AREA OBSERVED HAND WASH SINK BLOCKED WITH SEVERAL EMPTY BOXES AND ROLLING CART PLACED IN FRONT. COS, ROLLING CARTS AND BOXES WERE MOVED DURING INSPECTION.	Pf
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 AREA OBSERVED NO PAPER TOWELS AT HAND WASH SINK NEXT TO 3 COMPARTMENT SINK. COS PAPER TOWEL WAS PROVIDED DURING THE INSPECTION.	Pf
11	Food not safe, or is adulterated. 3-101.11 P	<input checked="" type="checkbox"/> PRODUCE DEPARTMENT OBSERVED SEVERAL LEMONS AND GREEN PEPPERS WITH A MOLD LIKE SUBSTANCE . COS ALL PRODUCTS WERE 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"/> MEAT AREA OBSERVED RAW CHICKEN ABOVE READY TO EAT HAM INSIDE WALK IN COOLER. MEAT RETAIL AREA OBSERVED RAW GROUND BEEF ABOVE READY TO EAT CHEESE INSIDE A COLD SELF SERVICE CASE. COS CHICKEN AND CHEESE WERE MOVED TO PROPER STORAGE DURING THE INSPECTION.	P



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**COS Observation**

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

☒ MEAT DEPARTMENT OBSERVED A LARGE GRINDER AND MEAT TENDERIZE MACHINE NO CLEAN FOR OVER 4 HOURS AS PER PERSON IN CHARGE. DELI AREA OBSERVED 2 DELI SLICER NOT CLEAN FOR OVER 4 HOURS AS PER PERSON IN CHARGE. COS LARGE GRINDER, MEAT TENDERIZE AND DELI SLICER WERE WASH RINSED AND SANITIZED DURING 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

☒ CAFE AREA FOUND SEVERAL HAM, CHICKEN, AND FISH CROQUETTES, STUFFED POTATOES AT INTERNAL TEMPERATURES OF 122F TO 125 INSIDE A HOT HOLDING CASE FOR OVER 2 HOURS AS PER PERSON IN CHARGE WHEN CHECK WITH A CALIBRATED THERMOMETER FOR 15 SEC. COS ALL PRODUCTS WERE VOLUNTARILY DISCARDED DURING THE INSPECTION. RETAIL AREA FOUND CHICKEN TENDERS INSIDE A HOT SELF SERVE CASE AT 44F . COS PRODUCT WAS RE HEATED TO 165 FOR 15 SEC DURING THE INSPECTION.

P



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**COS Observation**

20

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

☒ KITCHEN AREA FOUND SHREDDED PORK AND SEVERAL PORK SPARE RIBS AT TEMPERATURES RANGING FROM 47F TO 60F SIDE A WALK IN COOLER FROM PRIOR DAY. PRODUCE DEPARTMENT FOUND SEVERAL IN HOUSE PACK BEAN SPROUTS AND SEVERAL IN HOUSE CUT MELONS AT TEMPERATURES RANGING FROM 42F TO 47 F INSIDE SELF SERVICE COLD UNIT FROM PRIOR DAY AS PER PERSON IN CHARGE. MEAT DEPARTMENT AREA FOUND SEVERAL RAW WHOLE PORK FRESH HAMS, PORK PICNICS, PORK WHOLE BONELESS LOINS, PORK RIBS AND PORK BONELESS ENDS AT TEMPERATURES RANGING FROM 42F TO 46F INSIDE A COLD HOLDING FILL SERVICE UNIT FOR OVER 4 HOURS AS PER PERSON IN CHARGE, RETAIL AREA FOUND CUT TOMATOES, CUT LETTUCE AND CUT CABBAGE AT TEMPERATURES RANGING FROM 43F TO 45F INSIDE A SELF SERVE COLD HOLDING CASE, WHEN CHECK WITH A CALIBRATED THERMOMETER FOR 15 SEC. COS ALL PRODUCT WAS DISCARDED VOLUNTARILY DURING THE 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

☒ CAFE RETAIL AREA OBSERVED SEVERAL IN HOUSE DESERTS WITH SHELF LIFE EXTENDED TO 8 DAYS INSIDE A COLD HOLDING UNIT . COS ALL PRODUCT WAS PULL AND RE DATED CORRECTLY DURING THE INSPECTION.

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

☒ CAFE AREA OBSERVED TOXIC MATERIAL ON TOP OF 3 COMPARTMENT SINK. PRODUCE BACK ROOM AREA OBSERVED TOXIC MATERIAL NEXT TO READY TO DRINK JUICE AND ABOVE READY TO EAT FOODS BANANAS. COS ALL TOXIC MATERIALS WERE MOVED TO PROPER STORAGE.

P

INSPECTION: GRP

Violation  
Number

Citation Description

COS Observation

34

Temperature measuring device sensor not located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit or in the coolest part of a hot food storage unit; cold or hot holding equipment used for time/temperature control for safety food not equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the temperature display; or temperature measuring device not designed to be easily readable. 4-204.112(A), (B) and (D)

☐ MEAT DEPARTMENT AREA OBSERVED AMBIENT AIR THERMOMETER IN DISREPAIR INSIDE A COLD FULL SERVICE MEAT CASE.

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

☐ PRODUCE RETAIL AREA OBSERVED SEVERAL SMALL FLY'S ABOVE FRUIT AND VEGETABLES.

Pf

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

☒ KITCHEN AREA OBSERVED A RED CUTTING BOARD SURFACE SCRATCHED AND SCORED NO LONGER BE EFFECTIVELY CLEAN AND SANITIZED. COS CUTTING BOARD WAS DISCARDED AND A NEW ONE WAS PROVIDED DURING THE INSPECTION.



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**COS Observation**

46	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	<input type="checkbox"/> CAFE AREA OBSERVED 3 COMPARTMENT SINK MISSING DRAIN BOARDS.
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17	<input type="checkbox"/> FRONT OF RETAIL AREA OBSERVED NO COVER TRASH AT FEMALE REST ROOM.
52	Drains in receptacles or waste handling units for refuse, recyclables, and returnables do not have drain plugs in place. 5-501.114	<input type="checkbox"/> BACK OUT SIDE GROUND AREA OBSERVED 2 LARGE GARBAGE CONTAINERS MISSING DRAIN PLUGS.
52	Receptacles and waste handling units for refuse, recyclables, and returnables not kept covered with tight-fitting lids or doors when located outdoors; or indoor receptacles that contain food not kept covered when not in continuous use or after they are filled. 5-501.113	<input type="checkbox"/> BACK OUT SIDE GROUND AREA OBSERVED 2 LARGE GARBAGE CONTAINERS OPEN DURING THE INSPECTION..
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"/> BACK ROOM AREA OBSERVED SOIL ON BACK ROOM WALL AND FREEZER AND COOLER DOORS AND DEBRIS THROUGHOUT .
54	Light bulb not shielded, coated, or otherwise shatter-resistant in an area where there is exposed food, clean equipment, utensils, and linens, or unwrapped single-service and single-use articles. Infrared or other heat lamp not protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed. 6-202.11	<input type="checkbox"/> SEAFOOD DEPARTMENT AREA OBSERVED LIGHTS NOT SHIELDED INSIDE WALK IN FREEZER ABOVE FOODSTORAGE RACKS.

**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**

REDUCING THE SPREAD OF ILLNESS HAND OUT WAS PROVIDED.

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





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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.

*Simeon Carrero*

\_\_\_\_\_  
(Signature of FDACS Representative)

\_\_\_\_\_  
SIMEON CARRERO, SANITATION AND SAFETY SPECIALIST

\_\_\_\_\_  
(Signature of Representative)

\_\_\_\_\_  
EDEL REINOSO, PERSON IN CHARGE

\_\_\_\_\_  
Print Name and Title



