



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 # 4121-1000-42
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: February 22, 2022

Food Entity Number: 52000
Food Entity Name: FRESCO Y MAS # 0745
Date of Visit: February 22, 2022
Food Entity Address: 1145 Homestead RD N Lehigh Acres, FL 33936-6039
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

On 2/22/2022, FRESCO Y MAS # 0745 was inspected by MIKAELA ENGRAM, a representative of the Florida Department of Agriculture and Consumer Services. Any violations observed during this inspection must be corrected to be in 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	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	IN	APPROVED SOURCE: Food in good condition, safe and unadulterated
12	IN	APPROVED SOURCE: Required records available: shellstock tags, parasite destruction
13	IN	PROTECTION FROM CONTAMINATION: Food separated and protected
14	IN	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	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures
21	IN	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>
41	OUT	PROPER USE OF UTENSILS: In-use utensils properly stored
42	OUT	PROPER USE OF UTENSILS: Utensils, equipment and linens: properly stored, dried, and handled
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: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
41	During pauses in food preparation or dispensing, utensil stored in the food not stored with their handles above the top of the food and the container. 3-304.12(A)	<input checked="" type="checkbox"/>	DELI: TONGS STORED TOUCHING FOOD IN HOT CASE. (COS) TONGS STORED PROPERLY



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**Violation
Number**

Citation Description

COS Observation

42

After cleaning and sanitizing, equipment or utensils not air-dried or not adequately drained before contact with food, or equipment or utensils dried with a cloth. 4-901.11



DELI: PANS STORED WET. (COS)
PANS PLACED IN THE
WAREWASH SINK TO AIR DRY.

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



BACKROOM: DUST ON CEILING
IN WALK IN COOLER.

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

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.

Mikaela Engram

(Signature of FDACS Representative)

Colleen Teallmadge

(Signature of Representative)

MIKAELA ENGRAM, SANITATION AND SAFETY SPECIALIST

COLLEEN TEALLMADGE, PERSON IN CHARGE

John Weaver

Print Name and Title

