



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 #: 4122-4007-01
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Sunshine Spice
Owner: Sunshine Spice Corporation
Type: Spice Repacker
Address: 8180 NW 36th Ave Miami, FL 33147-4411

Establishment #: 305865
Date of Visit: July 08, 2022
Inspected By: JOSE LARES

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 July 25, 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: GMP-117

Violation Number	Citation Description and Observation	COS
117.20(a)	Citation Description: Equipment not properly stored, litter and waste not properly removed, weeds or grass not cut that may constitute an attractant, breeding place or harborage area for pests within the immediate vicinity of the plant buildings or structures. 21 CFR 117.20(a)(1) Observation: SPECIFICALLY, OBSERVED PIECES OF WOOD, PLYWOOD AND CARDBOARD THAT MAY CONSTITUTE A HARBORAGE AREA FOR PEST, STORED AGAINST THE OUTSIDE FRONT WALL OF THE FACILITY IN THE VICINITY OF OPEN DUMPSTER.	<input type="checkbox"/>
117.20(b)	Citation Description: Sufficient space not provided for placement of equipment or storage of materials as necessary for the maintenance of sanitary operations and the production of safe food. 21 CFR 117.20(b)(1) Observation: SPECIFICALLY, OBSERVED PALLETS OF MERCHANDISE AND PACKAGING MATERIAL STORED TOO CLOSE TO THE WALLS NOT ALLOWING FOR PROPER CLEANING AND INSPECTION OF THE FOOD ESTABLISHMENT.	<input type="checkbox"/>
117.20(b)	Citation Description: The plant is not constructed in such a manner as to allow floors, walls, or ceilings to be adequately cleaned and kept clean or to be kept in good repair. 21 CFR 117.20(b)(4) Observation: SPECIFICALLY, INSIDE THE LIQUID FOOD PRODUCT'S PROCESSING ROOM OBSERVED PITTED FLOORS UNDER THE FILLING MACHINE AND IN-BETWEEN THE TANK USED TO HOLD VINEGAR AND THE WATER TANK NEXT TO IT. FURTHERMORE ALONG THE JUNCTION OF THE FLOOR AND WALLS OF THE WAREHOUSE OBSERVED SEVERAL HOLES WHERE PEST MAY ENTER.	<input type="checkbox"/>

117.35(c)	<p>Citation Description: Effective measures are not being taken to exclude pests from the manufacturing, processing, packing and holding areas and to protect against the contamination of food on the premises by pests. 21 CFR 117.35(c)</p> <p>Observation: SPECIFICALLY, IN THE SOUTH EAST AREA OF THE WAREHOUSE OBSERVED TWO BAY DOORS WITH VISIBLE GAPS, BAY DOORS LEAD TO AREAS WHERE PALLETS OF FOOD AND PACKAGING MATERIALS ARE STORED. FURTHERMORE, FOUND RODENT LIKE EXCRETA ON THE FLOOR UNDER THE SPICE STORAGE RACK IN THE DRY STORAGE AREA. ALSO INSIDE THE SEASONING PROCESSING ROOM FOUND RODENT LIKE EXCRETA ON THE FLOOR UNDERNEATH HORIZONTAL MIXER. NO EVIDENCE OF COMPROMISED OR CONTAMINATED FOOD PRODUCTS WAS FOUND. COS, BOTH AREAS WERE WASHED AND SANITIZED DURING INSPECTION.</p>	<input checked="" type="checkbox"/>
117.35(b)(1)	<p>Citation Description: Cleaning compounds and sanitizing agents used which are not free from undesirable microorganisms or are not safe and adequate under the conditions of use. 21 CFR 117.35(b)(1)</p> <p>Observation: SPECIFICALLY, INSIDE THE WAREWASH SINK IN THE LIQUID FOOD PRODUCT'S PROCESSING ROOM FOUND QUATERNARY SANITIZING SOLUTION STRENGTH TO BE OVER 400 PPM WHEN USING TEST STRIPS. COS, SANITIZING SOLUTION WAS DILUTED TO REACH PROPER CONCENTRATION.</p>	<input checked="" type="checkbox"/>
117.37(a)	<p>Citation Description: Conveyance, storage, or disposal of rubbish or offal does not minimize development of odor, potential for waste becoming an attractant, harborage, or breeding place for pests. 21 CFR 117.37(f)</p> <p>Observation: SPECIFICALLY, OBSERVED DUMPSTER WITH OPEN LIDS.</p>	<input type="checkbox"/>
117.37(a)	<p>Citation Description: Plumbing not adequately sized and designed or not adequately installed and maintained to avoid constituting a source of contamination to food, water supplies, equipment, or utensils or creating an unsanitary condition. 21 CFR 117.37(b)(3)</p> <p>Observation: SPECIFICALLY, IN THE LIQUID FOOD PRODUCT'S PROCESSING ROOM OBSERVED A PLASTIC PIPE BEHIND VINEGAR AND WATER TANKS LEAKING ONTO THE FLOOR.</p>	<input type="checkbox"/>
117.37(a)	<p>Citation Description: Plumbing not adequate size and design or not adequately installed and maintained to provide adequate backflow protection from piping systems that discharge waste water or sewage. 21 CFR 117.37(b)(5)</p> <p>Observation: SPECIFICALLY, OBSERVED SEVERAL HOSE BIBS THROUGHOUT THE FACILITY WITHOUT A BACKFLOW PREVENTER.</p>	<input type="checkbox"/>
117.37(a)	<p>Citation Description: Hand-washing facilities not designed to ensure that an employees hands are not a source of contamination of food, food-contact surfaces, or food-packaging materials. 21 CFR 117.37(e)</p> <p>Observation: SPECIFICALLY, THERE WAS NO HAND SANITIZER, SOAP AND PAPER TOWELS AT HAND SINKS INSIDE SEASONING PROCESSING ROOM AND LIQUID FOOD PRODUCT'S PROCESSING ROOM WHERE READY TO EAT PRODUCTS ARE PACKAGED. COS, HAND SANITIZER, SOAP AND PAPER TOWELS WHERE PROVIDED DURING INSPECTION.</p>	<input checked="" type="checkbox"/>

COMMENTS

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 LARES, ENVIRONMENTAL SPECIALIST II



MARIA ALVISO, PRESIDENT

Name and Title of Whom This Report was Issued

