



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 #: 4125-2003-61
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Walmart Market #4140
Owner: Wal-Mart Stores East Lp (Wal)
Type: Supermarket
Address: 6991 SW 8th ST Miami, FL 33144-4743

Establishment #: 364360
Date of Visit: May 25, 2022
Inspected By: YUKO KIM

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 09, 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
6 P	Citation Description: Food employee not cleaning hands or exposed portions of arms immediately before engaging in food preparation including working with exposed food, clean equipment or utensils, or unwrapped single service or single use articles; after touching bare human body parts; after using the toilet room; after caring for or handling service animals or aquatic animals; after coughing, sneezing, using a handkerchief or tissue, using tobacco, eating or drinking; after handling soiled equipment or utensils; during food preparation as often as necessary to remove soil and prevent cross contamination; before donning gloves to initiate a task that involves working with food; or after engaging in other activities that contaminate the hands. 2-301.14 P Observation: BAKERY- FOOD EMPLOYEE OBSERVED NOT WASHING HANDS PRIOR TO DOWNING GLOVES TO PACK BREAD AFTER EXITING AND RE-ENTERING TO THE PROCESSING AREA. COS, PROPER HAND WASHING PROCEDURES WERE DISCUSSED WITH MANAGEMENT AND EMPLOYEE WASHED HANDS.	<input checked="" type="checkbox"/>
14 Pf	Citation Description: Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf Observation: DELI- DELI MEAT SLICER STORED ON TABLE BY WALK-IN COOLER FOUND WITH OLD DRY FOOD RESIDUE BEHIND THE BLADES. COS, SLICER WAS WASHED, RINSED, AND SANITIZED DURING INSPECTION.	<input checked="" type="checkbox"/>
14 P	Citation Description: 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 Observation: DELI- DELI MEAT SLICERS NOT WASHED, RINSED, AND SANITIZED AFTER 4 HOURS OF USE. COS, SLICERS WERE WASHED, RINSED, AND SANITIZED DURING INSPECTION.	<input checked="" type="checkbox"/>

18 P	<p>Citation Description: 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>Observation: PRODUCE- MULTIPLE ITEMS INSIDE WALK-IN COOLER WERE PROBED INTERNALLY WITH A CALIBRATED THERMOMETER AND FOUND OUT OF TEMPERATURE, NOT COOLED DOWN TO 41°F OR BELOW WITHIN 4 HOURS. ANGEL HAIR COLESLAW 44-45°F, CAESAR SALAD 43.5°F, CANTALOUPE 44-45°F. COS, ITEMS WERE VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION.</p>	<input checked="" type="checkbox"/>
19 P	<p>Citation Description: 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>Observation: DELI- MULTIPLE ITEMS INSIDE HOT HOLDING CASE WERE PROBED INTERNALLY AND FOUND OUT OF TEMPERATURE: ROTISSERIE CHICKEN 130-133°F, HOT DOG 121°F, CORN DOG 112°F, POPCORN CHICKEN 112-128°F, CHICKEN SANDWICH 107°F. RETAIL- HOT DOG PROBED INTERNALLY AND FOUND OUT AT 128°F INSIDE THE HOT CASE. COS, ITEMS WERE VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION.</p>	<input checked="" type="checkbox"/>
20 P	<p>Citation Description: Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P</p> <p>Observation: RETAIL- MULTIPLE ITEMS INSIDE RETAIL PRODUCE OPEN COLD UNIT WERE PROBED INTERNALLY AND FOUND OUT OF TEMPERATURE: ROMAINE SALAD 53°F, TRI COLOR COLESLAW 59°F, ICEBERG LETTUCE 50°F, CHOPPED ROMAINE MIX 50°F. COS, ITEMS WERE VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION.</p>	<input checked="" type="checkbox"/>
21 P	<p>Citation Description: 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>Observation: DELI- OPEN PACKAGE OF HARD SALAMI FOUND WITH WRONG DAY MARKING AND DATE IT WAS OPENED WAS UNKNOWN. COS, PRODUCT WAS VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION.</p>	<input checked="" type="checkbox"/>
21 Pf	<p>Citation Description: Refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant not clearly marked, when opened onsite and held for more than 24 hours, to indicate the date or day by which the food shall be consumed, sold, or discarded when held at 41°F or less for a maximum of 7 days; or the day the original container is opened onsite not counted as day 1. 3-501.17(B) Pf</p> <p>Observation: DELI- OPEN PACKAGE OF HARD SALAMI FOUND WITH WRONG DAY MARKING AND DATE IT WAS OPENED WAS UNKNOWN. COS, PRODUCT WAS VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION.</p>	<input checked="" type="checkbox"/>
26 P	<p>Citation Description: 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>Observation: DELI- A SPRAY BOTTLE OF QUATERNARY AMMONIUM SANITIZER USED TO SANITIZE DELI SLICER MEASURED AND FOUND OVER 400 PPM. COS, SANITIZER SOLUTION WAS REMIXED BY MANAGEMENT DURING INSPECTION.</p>	<input checked="" type="checkbox"/>

INSPECTION: GRP

Violation Number	Citation Description and Observation	COS
34 Pf	Citation Description: Food temperature measuring device not provided or not readily accessible for use in ensuring food temperatures are attained and maintained; or food temperature measuring device with a suitable small-diameter probe not provided or not readily accessible to accurately measure the temperature in thin foods. 4-302.12 Pf Observation: DELI- ONE OF THIN PROBE THERMOMETERS WAS NOT TURNED ON WHEN CHECKING ACCURACY OF THE THERMOMETER.	<input type="checkbox"/>
38	Citation Description: 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 Observation: DELI- FOOD EMPLOYEES OBSERVED WEARING RINGS AND WATCH WHILE WORKING WITH OPEN FOODS.	<input type="checkbox"/>
45	Citation Description: 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 Observation: DELI- LEFT HANDLE OF SLIDING DOOR OF DELI MEAT CASE FOUND DETACHED TO THE DOOR. DELI HOT HOLDING CASE FOUND IN DISREPAIR WITH AMBIENT TEMPERATURE BETWEEN 88-101°F AND IS UNABLE TO MAINTAIN TEMPERATURE DEPENDENT PRODUCTS AT AN INTERNAL TEMPERATURE OF 135°F ABOVE. RETAIL- PRODUCE OPEN COLD UNIT FOUND IN DISREPAIR WITH AMBIENT TEMPERATURE BETWEEN 47-55°F AND IS UNABLE TO MAINTAIN TEMPERATURE DEPENDENT PRODUCTS AT AN INTERNAL TEMPERATURE OF 41°F OR BELOW. RETAIL HOT HOLDING UNIT FOUND IN DISREPAIR WITH AMBIENT TEMPERATURE BETWEEN 103-118°F AND IS UNABLE TO MAINTAIN TEMPERATURE DEPENDENT PRODUCTS AT AN INTERNAL TEMPERATURE OF 135°F ABOVE. COS, RETAIL HOT HOLDING UNIT WAS FIXED BY TECHNICIAN DURING INSPECTION. A STOP USE ORDER ISSUED FOR 2 UNITS. SEE SUPPLEMENT. UNITS MUST REMAIN EMPTY OF ALL TEMPERATURE DEPENDENT PRODUCTS UNTIL RELEASED BY AN INSPECTOR. WHEN CORRECTIONS HAVE BEEN MADE, CALL 850-245-5520 TO REQUEST AN INSPECTOR VISIT FOR A WRITTEN RELEASE.	<input type="checkbox"/>
47	Citation Description: Food-contact surface of cooking equipment or pan is encrusted with grease deposits or other soil accumulation. 4-601.11(B) Observation: DELI- OBSERVED BAKING TRAY BUILDUP OF CARBON AND FOOD RESIDUE STORED ON DRY RACK BY NEAR THE WARE WASH SINK. COS, TRAY WAS MOVED TO WARE WASH SINK TO CLEAN DURING INSPECTION.	<input checked="" type="checkbox"/>

A Supplemental Report was also issued during the visit which includes important information for management.

COMMENTS


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

Stop Use Order issued. Food establishment can visit <https://foodpermit.fdacs.gov> or contact the Business Center at (850) 245-5520 when corrections have been made and/or when required documents have been obtained to request food safety inspector visit for written release of equipment.

Employee Health Guidelines and reporting agreement provided. Cooking and Hot Holding Food handout was provided.

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>.


YUKO KIM, SANITATION AND SAFETY SPECIALIST

YANELY MATOS, PERSON IN CHARGE
Name and Title of Whom This Report was Issued 





NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

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

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

Florida Statutes, Chapter 500.172, 500.174
(850) 245-5520

Visit #: 4125200361

Food Entity #: 364360
Food Entity Name: WALMART MARKET #4140
Date Of Visit: May 25, 2022
Inspected By: YUKO KIM
Food Entity Location Address: 6991 SW 8th ST Miami, FL 33144-4743
Food Entity Mailing Address: 702 SW 8th ST Mail Stop 0500 Bentonville, AR 72716-0500
Food Entity Type/Description: 111/Supermarket
Food Entity Owner: WAL-MART STORES EAST LP (WAL)

STOP USE ORDER

SUPPLEMENTAL KEY #:
4125200122

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article: HOT HOLDING CASE
Brand Name: Custom Deli's Equipment Co.
Lot #: # Of Pkgs: 1 Size Of Pkg: Total Weight:
Invoice #:
Invoice Date:

Manufacturer:
Distributor:

The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.172 UNSANITARY EQUIPMENT* UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

Comments: TO REQUEST FOOD SAFETY INSPECTOR VISIT FOR WRITTEN RELEASE WHEN CORRECTIONS HAVE BEEN MADE FOR REQUEST RELEASE OF EQUIPMENT, VISIT [HTTPS://FOODPERMIT.FDACS.GOV](https://foodpermit.fdacs.gov) OR CONTACT THE BUSINESS CENTER AT (850) 245-5520.



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(850) 245-5520

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Food Entity #: 364360
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STOP USE ORDER

SUPPLEMENTAL KEY #:
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You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article:	RETAIL OPEN COLD UNIT (PRODUCE)		
Brand Name:	N/A		
Lot #:	# Of Pkgs: 1	Size Of Pkg:	Total Weight:
			Invoice #:
			Invoice Date:

Manufacturer:
Distributor:

The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.172 UNSANITARY EQUIPMENT* UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

Comments: TO REQUEST FOOD SAFETY INSPECTOR VISIT FOR WRITTEN RELEASE WHEN CORRECTIONS HAVE BEEN MADE FOR REQUEST RELEASE OF EQUIPMENT, VISIT [HTTPS://FOODPERMIT.FDACS.GOV](https://foodpermit.fdacs.gov) OR CONTACT THE BUSINESS CENTER AT (850) 245-5520.

When the department or its duly authorized agent finds, or has probable cause to believe, that any food or food-processing equipment is in violation of this chapter or any rule adopted under this chapter so as to be dangerous, unwholesome, fraudulent, or insanitary within the meaning of this chapter, an agent of the department may issue and enforce a stop-sale, stop-use, removal, or hold order, which order gives notice that such article or processing equipment is, or is suspected of being, in violation and has been detained or embargoed and which order warns all persons not to remove, use, or dispose of such article or processing equipment by sale or otherwise until permission for removal, use, or disposal is given by the department or the court. It is unlawful for any person to remove, use, or dispose of such detained or embargoed article or processing equipment by sale or otherwise without such permission in accordance with 500.172 (1) Florida Statutes.

**AN ADMINISTRATIVE HEARING IS AVAILABLE FOR ALL ORDERS, NOTICES, AND REPORTS IN THIS
SUPPLEMENTAL REPORT**


If you wish to contest the Department's action, you have the right to request an administrative hearing to be conducted in accordance with Sections 120.569 and 120.57, Florida Statutes and to be represented by counsel or other qualified representative. Your request for hearing must contain:

1. Your name, address, and telephone number, and facsimile number (if any).
2. The name, address, and telephone number, and facsimile number of your attorney or qualified representative (if any) upon whom service of pleadings and other papers shall be made.
3. A statement that you are requesting an administrative hearing and dispute the material facts alleged by the department, in which case you must identify the material facts that are in dispute (formal hearing), or that you request an administrative hearing and that you do not dispute the facts alleged by the department (informal hearing).
4. A statement of when (date) you received the Notice and the file number of this Notice.

Your request for a hearing must be received at the address shown on this Notice within twenty-one (21) days of receipt of this Notice. If you fail to obtain a Release from this Notice or fail to request an administrative hearing within the twenty-one (21) day deadline you waive your right to a hearing and the Department may enter a Final Order imposing up to the maximum penalties as authorized by Florida Law.

HEARING WAIVER AND WAIVER OF RIGHTS ON DESTROYED PRODUCTS

I, YANELY MATOS the person in charge of WALMART MARKET #4140 hereby waive a notice and a hearing as provided in Chapter 120, Florida Statutes and waive all rights as provided on the last page of this report.

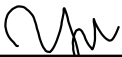


(Signature)

ACKNOWLEDGEMENT

A copy of this report has been provided to the person in charge of the food establishment.

I acknowledge receipt of a copy of this document.



Signature of FDACS Representative

YUKO KIM, SANITATION AND SAFETY SPECIALIST



Signature of Representative

YANELY MATOS, PERSON IN CHARGE

Print Name and Title