



Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Visit #: 4140-6000-40
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

NICOLE "NIKKI" FRIED
COMMISSIONER

Chapter 500, Florida Statutes
(850) 245-5520

Name: Price Choice # 0002
Owner: Jj & J Family Food Corp
Type: Supermarket
Address: 18351 NW 27th Ave Miami Gardens, FL 33056-3169

Establishment #: 373838
Date of Visit: July 18, 2022
Inspected By: SIMEON CARRERO

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 August 01, 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
1 Pf	Citation Description: A pattern of non-compliance is demonstrated with regard to the duties of the person in charge. 2-103.11(A)-(N) and (P) Pf Observation: Person in charge does not ensure active managerial control due to violations regarding contaminated equipment , improper holding temperatures hot and cold, cooling, sanitation.	<input type="checkbox"/>
4	Citation Description: 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 Observation: Deli, meat and produce observed several personal waters on top of prep tables.cos all bottle waters were voluntarily discarded during the inspection.	<input checked="" type="checkbox"/>
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: Deli area observed employee touching raw chicken and then proceed to clean counter with wet rack with out washing hands first. Cos person in charge told employee to wash hands and then to wash, rinsed and sanitized counter during the inspection.	<input checked="" type="checkbox"/>
8 Pf	Citation Description: 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 Observation: Meat department observed employees hand sink blocked with trash in front. Cos trash was moved during the inspection.	<input checked="" type="checkbox"/>

8	<p>Citation Description: 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>Observation: Back room area observed no hand wash sign at male employee rest room.</p>	<input type="checkbox"/>
11 P	<p>Citation Description: Food not safe, or is adulterated. 3-101.11 P</p> <p>Observation: Produce area observed several tomatoes with a mold like and spoil on a wooden display and in a cold holding unit. Cos all product was voluntarily discarded during the inspection.</p>	<input checked="" type="checkbox"/>
13 P	<p>Citation Description: 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>Observation: Meat department observed raw pork sausage above ready to eat salchichon, salami and mortadella. Cos all raw product was moved to proper storage during the inspection.</p>	<input checked="" type="checkbox"/>
13 P	<p>Citation Description: 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>Observation: Meat department observed raw chicken been cut with raw beef in the same ban saw all juices dripping together. Cos all product was discarded during the inspection and ban saw was wash , rinsed and sanitized during the inspection.</p>	<input checked="" type="checkbox"/>
14 P	<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</p> <p>Observation: Meat department area observed soil meat tenderizer and big meat grinder with old food residue. Cos meat tenderizer and grinder was wash, rinsed and sanitized during the inspection.</p>	<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 area found several in house cut melons from this morning at internal temperatures ranging from 56f to 57f when checked with a calibrated thermometer inside a self service cold unit. Cos all product was moved to freezer during the 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 Area Found fry plantains, several beef empanadas and scramble eggs At internal Temperatures Ranging From 94f to 118f when checked with a calibrated thermometer inside a full service hot case unit. Cos all products were voluntarily discarded during the 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: Deli area found several deli meats at internal temperatures ranging from 43f to 44f when checked with a calibrated thermometer inside a self service cold unit. Cos all product was moved to proper refrigeration during the inspection. Produce department found several in house cut melon inside a full service cold holding unit at internal temperatures of 56f to 57f when checked with a calibrated thermometer. Cos all product was voluntarily discarded during the inspection.</p>	<input type="checkbox"/>
26 P	<p>Citation Description: 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>Observation: Meat department supplies room observed toxic material touching meat label and above sanitizer bottles. Deli department observed toxic material next to foods. Cos all toxic material were moved to proper storage during the inspection.</p>	<input checked="" type="checkbox"/>

INSPECTION: GRP

Violation Number	Citation Description and Observation	COS
33	<p>Citation Description: Time/temperature control for safety food not thawed under refrigeration that maintains the food at 41°F or less, completely submerged under cold running water with sufficient velocity to agitate and float off loose particles, or as part of the cooking process. When thawed under cold running water, ready-to-eat food allowed to rise above 41°F or raw animal food allowed to be above 41°F for more than 4 hours. 3-501.13 (A)-(D)</p> <p>Observation: Meat department observed chicken being thawed at room temperature inside the 3 compartment sink. Cos chicken was moved to proper refrigeration during the inspection.</p>	☒
34	<p>Citation Description: 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)</p> <p>Observation: Meat, seafood, produce and Deli area observed cold units ambient thermometer's in disrepair.</p>	☐
36 Pf	<p>Citation Description: 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</p> <p>Observation: Kitchen and produce area observed several small flies throughout department.</p>	☐
36	<p>Citation Description: 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>Observation: Back room area observed 2 receiving doors open during the inspection.</p>	☐
37	<p>Citation Description: 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>Observation: Retail area observed several cases of water and tomatoes sauce directly on floors.</p>	☐
39	<p>Citation Description: 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>Observation: Meat department area observed several wet rags on top of cutting tables not stored in sanitizer.</p>	☐
45	<p>Citation Description: 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>Observation: Produce and meat department observed several cutting boards soil and scored no longer be effectively clean and sanitized.</p>	☐
45	<p>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</p> <p>Observation: Deli area observed cold holding unit at 43f to 44f while doing the inspection. Cos A/C technician came during the inspection and adjusted cold holding unit.</p>	☒
46	<p>Citation Description: Warewashing equipment; sinks, basins or other receptacles used for washing or rinsing raw food or laundering wiping cloths; or drainboards or equipment used to substitute for drainboards not cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and ensure the equipment performs its intended function, and at least every 24 hours when used. 4-501.14</p> <p>Observation: Meat department area observed soil build and some kind of mold build up inside 3 compartment sink. 3 compartment sink was wash, rinsed and sanitizer during the inspection</p>	☒
46	<p>Citation Description: 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</p> <p>Observation: Deli, kitchen, produce, meat and seafood observed no drain boards at 3 compartment sinks.</p>	☐
49	<p>Citation Description: Plumbing system not maintained in good repair. 5-205.15(B)</p> <p>Observation: Meat back room area observed A/C unit leaking and seafood area hand sink leaking. Cos was plumber was call during the inspection and A/C and hand sink leak was corrected.</p>	☒

51	<p>Citation Description: Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17</p> <p>Observation: Back room area observed no cover trash at female employees rest room.</p>	<input type="checkbox"/>
53	<p>Citation Description: After use, mop not placed in a position that allows air-drying without soiling walls, equipment or supplies. 6-501.16</p> <p>Observation: Back room area observed a wet mop not inverted .</p>	<input type="checkbox"/>
53	<p>Citation Description: Physical facilities not maintained in good repair. 6-501.11</p> <p>Observation: Meat department and grocery observed coolers and freezer frames and door broken and frame missing, cracked floors throughout back room.</p>	<input type="checkbox"/>
53	<p>Citation Description: 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</p> <p>Observation: Back room kitchen, meat, seafood and produce observed soil on walls, ceilings and floors throughout back room areas.</p>	<input type="checkbox"/>
99	<p>Citation Description: The food establishment permit is not conspicuously displayed. 5K-4.020(2)(d) F.A.C.</p> <p>Observation: The food establishment permit is not conspicuously displayed.</p>	<input 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>.



SIMEON CARRERO, SANITATION AND SAFETY SPECIALIST

SANDY DIAZ, PERSON IN CHARGE

Name and Title of Whom This Report was Issued

