



WILTON SIMPSON
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520

Visit #: 4140-6007-89
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Walmart #4303 (Main)
Owner: Wal-Mart Stores East Lp (Wal)
Type: Supermarket
Address: 3200 NW 79th ST Miami, FL 33147-4600

Establishment #: 365574
Date of Visit: May 03, 2023
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 May 17, 2023. 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
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: Back room meat area observed a personal bottle water on shelf above 3 compartment sink. Cos bottle water was moved to proper storage 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: Bakery area observed a wet cloth on hanging from employees hand wash sink not stored in sanitizer in between uses.	<input type="checkbox"/>
8 Pf	Citation Description: 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 Observation: Meat back room area observed no paper towels at employees hand sink.	<input type="checkbox"/>
11 P	Citation Description: Food not safe, or is adulterated. 3-101.11 P Observation: Produce area observed straw berries with mold inside a cold holding unit, several spoil mangos inside a display. Cos all spoiled and moldy product was voluntarily discarded during the inspection.	<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: Back room area observed raw chicken above raw pork ribs inside walk in cooler. Cos chicken was moved to proper storage during the inspection.</p>	☒
13 P	<p>Citation Description: Single-use gloves not used for only one task, used for another purpose, or not discarded when damaged or soiled or when interruptions occur in the operation. 3-304.15(A) P</p> <p>Observation: Deli Area Observed Employee Touching Door, Hair nets And Equipment Then Processed To Work With Open Foods With Same Gloves And Not Washing Hand And Donning New Gloves. Cos person in charge told employee to wash hands and don new gloved every time she change task.</p>	☒
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: Back room area observed raw bacon above ready to eat lunchables and smoked sausage inside walk in cooler. Cos raw bacon was moved to proper storage during the inspection.</p>	☒
14 Pf	<p>Citation Description: Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf</p> <p>Observation: Deli department observed deli slicer not in used with old debris. Cos deli slicer wash, rinsed, and sanitized during the inspection.</p>	☒
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: Deli department observed 2 deli slicer in used no been wash for over 4 hours as per person in charge. Cos both deli slicer were wash, rinsed, and sanitized during the inspection.</p>	☒
22 Pf	<p>Citation Description: Written procedures not prepared in advance, maintained onsite, or made available upon request for the use of time without temperature control as the public health control for holding or displaying time/temperature control for safety food; or written procedures do not specify methods of compliance. 3-501.19(A) Pf</p> <p>Observation: Deli department observed several times of food not recorded on their written documentation. Cos written procedures were completed during the inspection.</p>	☒
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: Back room area observed a bottle of toxic material (ultra concentrated chlorinated Cleaner) on top of 3 compartment sink drain board. Cos toxic material was moved during the inspection.</p>	☒

INSPECTION: GRP

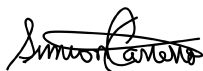
Violation Number	Citation Description and Observation	COS
36 Pf	Citation Description: Premises not maintained free of insects and other pests; or not controlled to eliminate their presence on the premise by routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises 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 Observation: Produce retail area observed several small flies above mangos display.	<input type="checkbox"/>
37	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 Observation: Back room area observed a case of juice directly on floor.	<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 and bakery department observed several food employees wearing jewelry while working with open foods.	<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: Bakery Department Observed Several Baking Pans Char broiled And Soil.	<input type="checkbox"/>
53	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 Observation: Back room area observed several coolers and freezers with soil ,debris and ice build up. Back room food storage area observed soil, debris and several old mouse excreta and dead roaches. Cos several pallets were moved floors were swept and clean during the inspection.	<input checked="" type="checkbox"/>
53	Citation Description: After use, mop not placed in a position that allows air-drying without soiling walls, equipment or supplies. 6-501.16 Observation: Back room area observed several wet mop not inverted to air dry.	<input type="checkbox"/>

COMMENTS

Visit conducted per request # 5097029

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

BRUNO FERRO, PERSON IN CHARGE

Name and Title of Whom This Report was Issued

