



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 # 9999-7182-1747-40
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: September 17, 2021

Food Entity Number: 20966
Food Entity Name: FRESCO Y MAS #0283
Date of Visit: September 17, 2021
Food Entity Address: 8855 SW 24th ST Miami, FL 33165-2010
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 - Re-Inspection Required - Abridged Inspection

On 9/17/2021, FRESCO Y MAS #0283 was inspected by JAMES ZHENG, a representative of the Florida Department of Agriculture and Consumer Services. The following violations observed during the inspection must be corrected to be in compliance with Chapter 500, Florida Statutes, and Rule 5K-4, Florida Administrative Code. A Department inspector will return for a reinspection on or about October 01, 2021. 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.

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</u>	<u>Compliance</u>	<u>Violation Description</u>
<u>Number</u>	<u>Status</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	IN	APPROVED SOURCE: Food received at proper temperature
11	IN	APPROVED SOURCE: Food in good condition, safe and unadulterated
12	N/A	APPROVED SOURCE: Required records available: shellstock tags, parasite destruction



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<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
13	OUT	PROTECTION FROM CONTAMINATION: Food separated and protected
14	OUT	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized
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	N/O	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper reheating procedures for hot holding
18	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooling time and temperatures
19	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper hot holding temperatures
20	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures
21	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper date marking and disposition
22	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Time as a public health control: procedures and records
23	N/A	CONSUMER ADVISORY: Consumer advisory provided for raw or undercooked foods
24	IN	EMPLOYEE HEALTH: Procedures for responding to vomiting and diarrheal events
25	N/A	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>
45	OUT	UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices

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: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u> <u>Observation</u>
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Citation Description

COS Observation

13	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	<input checked="" type="checkbox"/> RETAIL - RAW BREADED CHICKEN FOUND STORED OVER RAW BEEF TOP SIRLOIN IN MEAT OPEN AIR COLD UNIT. COS, ITEMS WERE MOVED DUE TO ANOTHER VIOLATION (COLD HOLDING).	P
13	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	<input checked="" type="checkbox"/> RETAIL - RAW GROUND CHORIZO FOUND STORED ABOVE PACKAGES OF READY-TO-EAT MORTADELLA HAMS ON SHELF IN MEAT OPEN AIR COLD UNIT. COS, ITEMS WERE MOVED DUE TO ANOTHER VIOLATION (COLD HOLDING). RAW ARGENTINIAN BLOOD SAUSAGES FOUND STORED ABOVE READY-TO-EAT BEEF SMOKED SAUSAGES IN MEAT OPEN AIR COOLER. COS, ITEMS WERE MOVED TO APPROPRIATE LOCATION DURING INSPECTION.	P
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/> DELI - DELI SLICER FOUND WITH OLD FOOD RESIDUE ON BACK OF SLICER BLADE. COS, EQUIPMENT WAS WASHED, RINSED, AND SANITIZED DURING INSPECTION. MEAT - FOOD RESIDUE OBSERVED ON MEAT GRIP OF MEAT SLICER IN MEAT PROCESSING ROOM. COS, EQUIPMENT WAS WASHED, RINSED, AND SANITIZED DURING INSPECTION.	Pf
18	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	<input checked="" type="checkbox"/> RETAIL - BONELESS BEEF RIBEYE PLACED INTO MEAT OPEN AIR COLD UNIT WAS PROBED WITH A CALIBRATED THERMOMETER AND FOUND AT 41.9°F AND NOT COOLED TO 41°F BEFORE BEING PLACED INTO RETAIL. COS, ITEM WAS COOLED TO 41°F OR BELOW DURING INSPECTION.	P



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COS Observation

18

Cooked time/temperature control for safety food not cooled within 2 hours from 135°F to 70°F, or within a total of 6 hours from 135°F to 41°F or less.
3-501.14(A) P

☒ DELI - TRAY OF FRIED RICE COOKED AND PLACED INTO WALK-IN COOLER WAS FOUND AT 67-74°F AFTER MORE THAN TWO HOURS OF COOLING. COS, ITEM WAS VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION.

P

19

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

☒ DELI - SEVERAL ITEMS IN HOT HOLDING UNIT ACROSS FROM WARE WASH SINK WAS PROBED WITH A CALIBRATED THERMOMETER AND FOUND OUT OF TEMPERATURE: ROAST PORK SHOULDER AT 110-125°F AND SHREDDED PORK AT 119-124°F. COS, ROAST PORK SHOULDER WAS VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION. SHREDDED PORK WAS REHEATED TO AT LEAST 165°F DURING INSPECTION. POT OF BOILED PORK BELLY STORED ON STOVE WAS PROBED WITH A CALIBRATED THERMOMETER AND FOUND AT 125-130°F. COS, PORK BELLY WAS REHEATED TO AT LEAST 165°F DURING INSPECTION.

P



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COS Observation

20

Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P

☒ BACKROOM - GALLON OF WHOLE MILK STORED IN DAIRY WALK-IN COOLER WAS PROBED AND FOUND AT 43.3°F. COS, PRODUCT WAS PLACED UNDER PROPER REFRIGERATION. RETAIL - SEVERAL ITEMS IN MEAT OPEN AIR COLD UNIT WAS PROBED WITH A CALIBRATED THERMOMETER AND FOUND OUT OF TEMPERATURE: BONELESS CENTER CUT PORK CHOP AT 43-44.4°F AND BONELESS THIN CENTER CUT PORK CHOP AT 43.7-44.6°F. COS, PRODUCTS WERE PLACED UNDER PROPER REFRIGERATION.

P

21

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

☒ SEAFOOD - COOKED WHOLE LOBSTER STORED IN SEAFOOD DISPLAY UNIT AND OPENED ON 9/15 FOUND DATE MARKED FOR 8 DAYS. COS, PRODUCT WAS CORRECTLY DATE MARKED FOR 7 DAYS DURING INSPECTION.

Pf

22

Time without temperature control is used as the public health control for up to 4 hours. Time/temperature control for safety food not marked or identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. 3-501.19(B)(2) Pf

☒ DELI - TRAY OF FRIED COLOMBIAN CHEESE EMPANADAS STORED IN PASTRY DISPLAY UNIT FOUND NOT TIME MARKED. COS, PRODUCTS WERE TIME MARKED DURING INSPECTION.

Pf

INSPECTION: GRP

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45

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

☒ BACKROOM - DAIRY WALK-IN COOLER FOUND IN DISREPAIR WITH AN AMBIENT TEMPERATURE OF 42-44°F AND IS UNABLE TO HOLD TEMPERATURE DEPENDENT FOOD ITEMS AT AN INTERNAL TEMPERATURE OF 41°F OR BELOW. COS, UNIT WAS REPAIRED DURING INSPECTION.

49

Plumbing system not maintained in good repair. 5-205.15(B)

☒ SEAFOOD - SINK STOPPER FOR SANITIZE COMPARTMENT OF WARE WASH SINK FOUND TO BE LEAKING WATER WHEN FULLY CLOSED. COS, SINK STOPPER WAS REPAIRED DURING INSPECTION.

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

Due to COVID-19, today's summarized inspection was conducted using risk-based methodology focusing on food safety parameters that are directly associated with sanitation and public health.

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

CDC guidelines and FDACS reducing illness handout provided.

The Food Establishment intends to carry food products containing hemp extract this permit year and has been designated as a Hemp Food Establishment.

Request # 5065675. Discussed issues with management.



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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.

(Signature of FDACS Representative)

JAMES ZHENG, SANITATION AND SAFETY SPECIALIST

(Signature of Representative)

JOHNNY OCAMPO, STORE MANAGER

Print Name and Title

