



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 # 9999-7182-1756-75
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: September 29, 2021

Food Entity Number: 38726
Food Entity Name: SEDANO'S # 0018
Date of Visit: September 29, 2021
Food Entity Address: 12175 SW 26th ST Miami, FL 33175-2467
Food Entity Mailing Address: 12175 SW 26th ST Miami, FL 33175-2467
Food Entity Type/Description: 111/Supermarket
Food Entity Owner: CABARCENO ENTERPRISES INC

Owner Code:

INSPECTION SUMMARY - Met Inspection Requirements - Abridged Inspection

On 9/29/2021, SEDANO'S # 0018 was inspected by JAMES ZHENG, a representative of the Florida Department of Agriculture and Consumer Services. Any violations observed during this inspection must be corrected to be in compliance with Chapter 500, Florida Statutes, and Rule 5K-4, Florida Administrative Code.

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 Number</u>	<u>Compliance Status</u>	<u>Violation Description</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	N/O	GOOD HYGIENIC PRACTICES: Proper eating, tasting, drinking, or tobacco use
5	N/O	GOOD HYGIENIC PRACTICES: No discharge from eyes, nose, and mouth
6	IN	PREVENTING CONTAMINATION BY HANDS: Hands clean and properly washed
7	N/O	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	N/O	APPROVED SOURCE: Food obtained from approved source
10	N/O	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
13	IN	PROTECTION FROM CONTAMINATION: Food separated and protected
14	IN	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
15	IN	PROTECTION FROM CONTAMINATION: Proper disposition of returned, previously served, reconditioned, and unsafe food
16	N/O	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	N/O	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooling time and temperatures
19	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper hot holding temperatures
20	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures
21	N/O	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper date marking and disposition
22	N/A	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Time as a public health control: procedures and records
23	IN	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
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean
96	OUT	CHAPTER 5K-4: Broken stop sale/stop use

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: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u> <u>Observation</u>
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INSPECTION: GRP

**Violation
Number**

Citation Description

COS Observation

45

Equipment that is fixed because it is not easily moveable not installed with space to allow access for cleaning along the sides, behind or above the equipment; with no more than one thirty-second inch of space from adjoining equipment, walls, or ceiling; or sealed to adjoining equipment or walls when the equipment is exposed to spillage or seepage. Counter-mounted equipment that is not easily moveable not installed to allow cleaning of the equipment or areas underneath or around the equipment by being sealed. 4-402.11

☐ SEAFOOD - PREPARATION SINK ACROSS FROM SEAFOOD DISPLAY COLD UNIT IS PARTIALLY BLOCKED BY HAND SINK.

53

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

☐ CAFE - FLOOR UNDERNEATH RETAIL OPEN AIR COLD UNIT STORING DESSERTS AND COLD CAFETERIA ITEMS FOUND WITH DUST, GRIME, AND OLD FOOD PARTICLES.

96

Stop Sale/Stop Use Order was broken. 500.174(1) F.S. P

☐ KITCHEN - FOUND FOOD EMPLOYEES USING THE TWO DOOR REACH-IN HOT HOLDING UNIT TO STORE BOILED YUCA, CHICKEN NOODLE SOUP, WHITE RICE, RICE WITH RED BEANS, AND RICE WITH BLACK BEANS. THE ORIGINAL STOP-USE ORDER WAS ISSUED ON 9/17/2021. THE HOT HOLDING UNIT WAS ORIGINALLY PLACED UNDER A STOP-USE ORDER FOR DISREPAIR AND WAS UNABLE TO HOLD TEMPERATURE DEPENDENT FOOD ITEMS AT AN INTERNAL TEMPERATURE OF 135°F OR ABOVE.

P

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.

Visit conducted to verify compliance of food safety citations observed during previous inspection.



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Check-Back release issued for Stop Use and/or Stop Sale Order.

The original stop-use order for hot holding unit was still in effect from inspection dated 9/17/2021. Release issued for unit.

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)

JORGE ECHEVARRIA, STORE MANAGER

Print Name and Title



NICOLE "NIKKI" FRIED
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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

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



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Visit #:99997182175675

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Food Entity Type/Description: 111/Supermarket
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RELEASE NOTICE

SUPPLEMENTAL KEY #:
327910

You are hereby notified that the following item on which a STOP USE ORDER was issued on 09/17/2021 by WENNDY AYERDIS is hereby released.

Article: HOT HOLDING UNIT
Brand Name: ALTO-SHAAM
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
Disposition: EQUIPMENT WAS OBTAINED, REPAIRED OR REPLACED, CHECKED AND RELEASED.

Comments:

ACKNOWLEDGEMENT

(Signature of FDACS Representative)

JAMES ZHENG, SANITATION AND SAFETY SPECIALIST

I acknowledge receipt of a copy of this document.

(Signature of Representative)

JORGE ECHEVARRIA, STORE MANAGER

Print Name and Title

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

I, JORGE ECHEVARRIA the person in charge of SEDANO'S # 0018 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

I acknowledge receipt of a copy of this document.


(Signature of FDACS Representative)

JAMES ZHENG, SANITATION AND SAFETY SPECIALIST


(Signature of Representative)

JORGE ECHEVARRIA, STORE MANAGER
Print Name and Title

