



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 # 9999-7182-1777-01
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: October 27, 2021

Food Entity Number: 102656
Food Entity Name: FRESCO Y MAS # 0387
Date of Visit: October 27, 2021
Food Entity Address: 18801 SW 117th Ave Miami, FL 33177-3250
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 - Met Inspection Requirements - Abridged Inspection

On 10/27/2021, FRESCO Y MAS # 0387 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	IN	GOOD HYGIENIC PRACTICES: Proper eating, tasting, drinking, or tobacco use
5	IN	GOOD HYGIENIC PRACTICES: No discharge from eyes, nose, and mouth
6	OUT	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
13	OUT	PROTECTION FROM CONTAMINATION: Food separated and protected
14	OUT	PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized



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 # 9999-7182-1777-01
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: October 27, 2021

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	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooking time and temperatures
17	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper reheating procedures for hot holding
18	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cooling time and temperatures
19	N/O	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper hot holding temperatures
20	OUT	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper cold holding temperatures
21	IN	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD: Proper date marking and disposition
22	N/O	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	IN	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
47	OUT	UTENSILS, EQUIPMENT AND VENDING: Nonfood-contact surfaces clean
49	OUT	PHYSICAL FACILITIES: Plumbing installed; proper backflow devices
53	OUT	PHYSICAL FACILITIES: Physical facilities installed, maintained, and clean

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>
-------------------------	-----------------------------	-------------------------------



Florida Department of Agriculture and Consumer Services
Division of Food Safety



Visit # 9999-7182-1777-01
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520

Print Date: October 27, 2021

INSPECTION: RISK BASED

NICOLE "NIKKI" FRIED
COMMISSIONER

**Violation
Number**

Citation Description

COS Observation

6	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	<input type="checkbox"/> DELI, MEAT - FOOD EMPLOYEES OBSERVED EXITING AND REENTERING FOOD PROCESSING AREAS, USING HANDS TO ADJUST FACE MASKS, AND WORK WITH OPEN FOODS WITHOUT FIRST WASHING THEIR HANDS. DISCUSSED PROPER HAND WASHING PROCEDURES WITH MANAGEMENT.	P
13	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	<input type="checkbox"/> DELI, MEAT - FOOD EMPLOYEES OBSERVED EXITING AND REENTERING FOOD PROCESSING AREA, USING GLOVED HANDS TO ADJUST FACE MASKS, AND WORK WITH OPEN FOODS WITH THE SAME PAIR OF GLOVES. DISCUSSED PROPER GLOVE USAGE WITH MANAGEMENT.	P
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/> DELI - FOOD RESIDUE OBSERVED ON BACK OF SLICER BLADE AND BACK OF BLADE GUARD OF RECENTLY CLEANED DELI SLICERS STORED ON PREPARATION TABLES. COS, EQUIPMENT WAS WASHED, RINSED, AND SANITIZED DURING INSPECTION. MEAT - OLD YELLOW FOOD RESIDUE OBSERVED IN BETWEEN MEAT TENDERIZER/CUBER BLADES. FOOD RESIDUE OBSERVED ON WORM/AUGUR, ON THE INSIDE SURFACE OF, AND ON THE ROTATING ARM LOCATING INSIDE OF LARGE FLOOR GRINDER. COS, EQUIPMENT WAS WASHED, RINSED, AND SANITIZED DURING INSPECTION.	Pf



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 # 9999-7182-1777-01
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: October 27, 2021

INSPECTION: RISK BASED

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
20	Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P	<input checked="" type="checkbox"/>	MEAT - MULTIPLE ITEMS IN MEAT DISPLAY COLD UNIT WERE PROBED WITH A CALIBRATED THERMOMETER AND FOUND OUT OF TEMPERATURE: RAW PIGS FEET AT 43°F, RAW PORK CHUNKS AT 41.4-42°F, AND RAW PORK BELLY AT 41.4-42.4°F. COS, ITEMS WERE PLACED UNDER PROPER REFRIGERATION DURING INSPECTION. RETAIL - WATERMELON SLICES STORED IN PRODUCE OPEN AIR COLD UNIT WAS PROBED WITH A CALIBRATED THERMOMETER AND FOUND AT 43.1°F. COS, ITEM WAS VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION.	P

INSPECTION: GRP

<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>
45	Utensil not maintained in good repair or condition; or ambient air temperature, water pressure, or water temperature measuring device not maintained in good repair or not accurate within the intended range of use. 4-502.11(A) and (C)	<input type="checkbox"/>	MEAT - AMBIENT AIR THERMOMETER FOR MEAT DISPLAY COLD UNIT FOUND IN DISREPAIR AND GIVING AN ERROR READING.
47	Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C)	<input type="checkbox"/>	DELI - YELLOW AND GREEN MOLD-LIKE GROWTH OBSERVED INSIDE THE DOUBLE WALLED SLIDING DOORS FOR THE DELI MEAT DISPLAY COLD UNIT.
49	Plumbing system not maintained in good repair. 5-205.15(B)	<input type="checkbox"/>	SEAFOOD - CENTER FAUCET TO WARE WASH SINK FOUND TO BE LEAKING WATER WHEN TURNED ON. BAKERY - ICE BUILDUP OBSERVED ON SIDE AND BOTTOM OF CONDENSING UNIT INSIDE THE WALK-IN FREEZER.



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 # 9999-7182-1777-01
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: October 27, 2021

INSPECTION: GRP

**Violation
Number**

Citation Description

COS Observation

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

☐ BACKROOM - SMALL ICE BUILDUP OBSERVED ON FLOOR NEXT TO ENTRANCE OF WALK-IN FREEZER WHERE BAGGED ICE IS STORED.

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.

Request # 5068807. Discussed issues with management.

CDC guidelines and FDACS reducing illness handout provided.

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)

(Signature of Representative)

JAMES ZHENG, SANITATION AND SAFETY SPECIALIST

LUIS VALLADARES, FRESH MANAGER

Print Name and Title

Wendy Ayerdis, Environmental Specialist II

