



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 # 9999-7182-1860-27
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: March 01, 2022

Food Entity Number: 23358
Food Entity Name: PUBLIX #84
Date of Visit: February 18, 2022
Food Entity Address: 2551 S LE Jeune RD Coral Gables, FL 33134-5805
Food Entity Mailing Address: PO Box 32027 Lakeland, FL 33802-2027
Food Entity Type/Description: 111/Supermarket
Food Entity Owner: PUBLIX SUPER MARKETS INC (PUB)

Owner Code: PUB

INSPECTION SUMMARY - Re-Inspection Required

On 2/18/2022, PUBLIX #84 was inspected by WENNDY AYERDIS, 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 March 04, 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.

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	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	IN	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	IN	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	IN	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	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>
31	OUT	FOOD TEMPERATURE CONTROL: Proper cooling methods used; equipment for temperature control
45	OUT	UTENSILS, EQUIPMENT AND VENDING: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
46	OUT	UTENSILS, EQUIPMENT AND VENDING: Warewashing facilities: installed, maintained, and used; test strips
48	OUT	PHYSICAL FACILITIES: Hot and cold water available; under pressure
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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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, BAKERY, PRODUCE, MEAT-FOOD EMPLOYEES OBSERVED NOT WASHING HANDS BETWEEN ENTERING/EXITING THE PROCESSING AREAS AND WALK-IN COOLERS AND RETURNING TO HANDLE FOOD ITEMS, AS WELL AS AFTER ADJUSTING THEIR FACE MASKS AND PRIOR TO DONNING GLOVES. HAND WASHING PROCEDURES WERE DISCUSSED WITH MANAGEMENT.	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"/> BACKROOM- RAW BACON FOUND STORED OVER READY-TO-EAT WIENERS INSIDE THE LUNCH MEAT WALK-IN COOLER IN THE BACKROOM. COS, BACON WAS MOVED TO APPROPRIATE LOCATION DURING THE INSPECTION.	P
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 PACKAGES OF GROUND TURKEY FOUND STORED ABOVE RAW PORK AND RAW BEEF RIBEYE IN THE MEAT RETAIL COLD DISPLAY UNIT. COS, TURKEY WAS MOVED FROM ALL OTHER SPECIES OF RAW ANIMALS IN THE CASE DURING THE INSPECTION.	P
14	Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf	<input checked="" type="checkbox"/> MEAT- OLD FOOD RESIDUE ENCRUSTED ON MULTIPLE PIECES OF EQUIPMENT THAT WERE WASHED EARLIER IN THE DAY AND NOT USED: TENDERIZER; BAND SAWS; GRINDER; SLICER; PATTY MAKER. COS, EQUIPMENT WAS WASHED, RINSED, AND SANITIZED DURING THE INSPECTION.	Pf



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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- MULTIPLE ITEMS PREPARED IN THE MORNING AND PLACED TO COOL DOWN IN THE BLAST CHILLER, DID NOT ACHIEVE 41°F IN THE 6 HOUR LIMIT: CHICKEN TENDERS PLACED ON A BED OF LETTUCE 43.5-44°F. COS, PRODUCTS WERE VOLUNTARILY DISCARDED BY MANAGEMENT DURING THE INSPECTION.

P

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

☒ DELI- MULTIPLE ITEMS PREPARED IN THE MORNING AND PLACED TO COOL DOWN IN THE BLAST CHILLER, DID NOT ACHIEVE 41°F IN THE 4 HOUR LIMIT: SLICED BOAR'S HEAD CHEESE 49°F AND HAM 43.5°F. COS, PRODUCTS WERE VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION. RETAIL- MULTIPLE PACKAGES OF CUT MEAT FROM THIS MORNING FOUND IN RETAIL COLD UNIT WITHOUT ACHIEVING 41°F PRIOR TO PLACING IN RETAIL: OUTSIDE SKIRT STEAK 40.5-42.5°F; GREENWISE LAMB LOIN CHOPS 42-44.5°F. COS, PRODUCTS WERE PLACED UNDER PROPER REFRIGERATION UNTIL THEY ACHIEVED 41°F.

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

☒ DELI- SHREDDED LETTUCE FOUND IN ONLINE ORDER SANDWICH PREPARATION UNIT MEASURED 42-44°F. COS, PRODUCT WAS PLACED UNDER PROPER REFRIGERATION. DELI- MULTIPLE ITEMS MEASURED OUT OF TEMPERATURE INSIDE THE DELI WALK-IN COOLER: BROCCOLI SALAD 42.5°F; COOKED SALMON AND VEGETABLES 42.5-43°F. COS, PRODUCTS WERE VOLUNTARILY DISCARDED BY FOOD ESTABLISHMENT MANAGEMENT DURING INSPECTION. PRODUCE- PACKAGES OF BEANS SPROUTS MEASURED BETWEEN 42.5-43°F INSIDE THE PRODUCE WALK-IN COOLER. 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 SHRIMP COCKTAIL AND COOKED SURIMI OPENED YESTERDAY WERE FOUND WITH A DATE MARK OF 2/18 INSTEAD OF 2/17 FOR THE OPEN DATE. COS, EMPLOYEE CORRECTED THE DATE MARK TO REFLECT THE DATE THE PRODUCT PACKAGE WAS OPENED.

Pf

INSPECTION: GRP

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COS Observation

31

Time/temperature control for safety food that is cooling is not loosely covered or uncovered to facilitate heat transfer from the surface of the food, or not arranged in equipment to provide maximum heat transfer through the container walls. 3-501.15(B)

☒ DELI- PACKAGES OF BOAR'S HEAD SLICED DELI MEAT AND CHEESES FOUND STACKED ON TOP OF EACH OTHER, COMPLETELY SEALED TO COOL DOWN IN THE WALK-IN COOLER. COS, PRODUCTS WERE VOLUNTARILY DISCARDED FOR ANOTHER VIOLATION (COOLING). PRODUCE- PACKAGES OF SLICED WATERMELONS/CANTALOUPE AND CUT MELON FRUIT CUPS WERE FOUND COMPLETELY SEALED AND STACKED ALL ON A RACK NOT ALLOWING THE PRODUCTS TO COOL EFFECTIVELY INSIDE THE WALK-IN COOLER. COS, PRODUCTS WERE OPENED AND PLACED IN SEAFOOD WALK-IN COOLER WHERE THEY ACHIEVED BELOW 41°F DURING THE 4 HOURS OF COOLING.

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

☒ DELI- BLAST CHILLER CLOSEST TO THE WALK-IN FREEZER FOUND IN DISREPAIR WITH AN AMBIENT TEMPERATURE OF 55°F AND UNABLE TO COOL DOWN PRODUCTS. COS, PRODUCT WAS REMOVED FROM SERVICE AND TECHNICIAN ARRIVED TO FIX UNIT.

46

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

☐ DELI, BAKERY- DRAIN BOARDS NOT LARGE ENOUGH OR AVAILABLE AT THE VARIOUS WARE WASH SINKS TO ACCOMMODATE ALL SOILED AND CLEANED ITEMS ACCUMULATED DURING THE DAY.



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Water source and system not of sufficient capacity to meet the peak water demands, or hot water generation and distribution system not sufficient to meet peak hot water demands throughout the establishment. 5-103.11 Pf

☒ PRODUCE- HOT WATER NOT AVAILABLE AT HAND WASH SINK BY THE PRODUCE ENTRANCE DOOR. COS, HOT WATER WAS PROVIDED DURING INSPECTION. RESTROOM- HOT WATER VALVE WAS NOT TURNED ON AT HAND WASH SINK IN WOMEN'S BACKROOM RESTROOM. COS, MANAGEMENT TURNED ON THE WATER DURING THE INSPECTION.

Pf

49

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

☒ SEAFOOD- SINK STOPPERS NOT WORKING AT WARE WASH SINK OF THE SEAFOOD DEPARTMENT. COS, TECHNICIAN ARRIVED TO FIX THE STOPPERS 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

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

Amended Inspection Report 3-1-22.

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)

WENNDY AYERDIS, ENVIRONMENTAL SPECIALIST II

FRANK ROA, STORE MANAGER

Print Name and Title

Yuko Kim, Sanitation and Safety Specialist

