



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 # 9999-7182-1916-80
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Print Date: May 09, 2022

Food Entity Number: 266875
Food Entity Name: SEDANO'S SUPERMARKET # 0029
Date of Visit: May 09, 2022
Food Entity Address: 16255 SW 88th ST Miami, FL 33196-4912
Food Entity Mailing Address: 16255 SW 88th ST Miami, FL 33196-4912
Food Entity Type/Description: 111/Supermarket
Food Entity Owner: KENDALL 162 AVE CORP (DBA SEDANO'S SUPERMARKET) Owner Code:

INSPECTION SUMMARY - Re-Inspection Required

On 5/9/2022, SEDANO'S SUPERMARKET # 0029 was inspected by YUKO KIM, 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 May 23, 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>Number</u>	<u>Status</u>	<u>Violation Description</u>
1	OUT	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	OUT	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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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<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	IN	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	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	OUT	SUPERVISION: Certified food protection manager

GOOD RETAIL PRACTICES

<u>Violation Number</u>	<u>Compliance Status</u>	<u>Violation Description</u>
36	OUT	PREVENTION OF FOOD CONTAMINATION: Insects, rodents, and animals not present
38	OUT	PREVENTION OF FOOD CONTAMINATION: Personal cleanliness
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
51	OUT	PHYSICAL FACILITIES: Toilet facilities: properly constructed, supplied, and cleaned
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



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COS Observation

1	A pattern of non-compliance is demonstrated with regard to the duties of the person in charge. 2-103.11(A)-(N) and (P) Pf	<input type="checkbox"/> PERSON IN CHARGE DOES NOT ENSURE ACTIVE MANAGERIAL CONTROL AS EVIDENCED BY VIOLATIONS NOTED ON INSPECTION REPORT: HAND WASHING; COOLING; COLD AND HOT HOLDING TEMPERATURES; SANITIZATION.	Pf
6	Food employee not cleaning hands in a handwash sink or approved automatic handwashing facility. Food employee cleaning hands in a sink used for food preparation or warewashing, or in a service sink. 2-301.15 Pf	<input type="checkbox"/> CAFE- FOOD EMPLOYEE OBSERVED WASHING HANDS AT WARE WASH SINK. COS, FOOD EMPLOYEE WAS INSTRUCTED TO WASH HAND AT HAND WASH SINK.	Pf
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 checked="" type="checkbox"/> KITCHEN- FOOD EMPLOYEE OBSERVED NOT WASHING HANDS AFTER EXITING/RE-ENTERING TO THE KITCHEN TO BEGIN WORKING WITH OPEN FOOD. COS, PROPER HAND WASHING PROCEDURES WERE DISCUSSED AND EMPLOYEE WASHED HANDS.	P
6	Food employee not cleaning hands, exposed portions of arms or prosthetic devices for at least 20 seconds or not using the following cleaning procedures: rinse under warm water, apply soap, rub together for 10-15 seconds, rinse under warm water, and thoroughly dry with paper towels or a hand drying device. 2-301.12 P	<input checked="" type="checkbox"/> KITCHEN- FOOD EMPLOYEE OBSERVED WASHING HANDS WITH COLD WATER AND SOAP FOR 5 SECONDS AT HAND WASH SINK. COS, PROPER HAND WASHING PROCEDURES WERE DISCUSSED WITH MANAGEMENT AND EMPLOYEE WASHED HANDS WITH WARM WATER AND SOAP FOR 20 SECONDS.	P



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<u>Violation Number</u>	<u>Citation Description</u>	<u>COS</u>	<u>Observation</u>	
11	Food not safe, or is adulterated. 3-101.11 P	<input checked="" type="checkbox"/>	KITCHEN- GREEN AND WHITE MOLD-LIKE GROWTHS FOUND ON MINI CHICKEN EMPANADAS PACKAGED INTO NUMEROUS TO-GO CONTAINERS INSIDE THE WALK-IN COOLER NEAR THE BREAD OVEN. COS, EMPANADAS WERE VOLUNTARILY DISCARDED BY MANAGEMENT DURING THE INSPECTION. KITCHEN- CREAM COLORED GROWTHS FOUND ON RAW CHICKEN BREASTS STORED IN A SMALL TRAY INSIDE THE WALK-IN COOLER NEAR THE BREAD OVEN. COS, CHICKEN WAS VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION.	P
13	Food not protected from cross contamination by storage in packages, covered containers or wrappings. 3-302.11(A)(4)	<input checked="" type="checkbox"/>	KITCHEN- UNCOVERED CONTAINERS OF TAMALES STORED INSIDE WALK-IN FREEZER. COS, TAMALES WAS MOVED TO PROPER LOCATION DURING THE INSPECTION.	
14	After being cleaned, equipment food-contact surfaces or utensils not sanitized in: hot water manual operation, not immersed for at least 30 seconds; hot water mechanical operation, utensil surface temperature of 160°F not achieved; or chemical operation, minimum contact time not achieved. 4-703.11 P	<input checked="" type="checkbox"/>	KITCHEN- FOOD EMPLOYEE OBSERVED DIPPING THE WASHED EQUIPMENT/UTENSILS INTO THE SANITIZER AT THE WARE WASH SINK AND IMMEDIATELY REMOVING FROM SANITIZER SOLUTION, WITHOUT MEETING THE REQUIRED 1 MINUTE CONTACT TIME PER MANUFACTURER'S INSTRUCTIONS. COS, ALL EQUIPMENT/UTENSILS WERE PLACED INTO THE SANITIZER FOR THE REQUIRED CONTACT TIME AND EMPLOYEES WERE INSTRUCTED ON PROPER SANITIZER USE.	P



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14

Citation Description

Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf

COS Observation

☐ DELI- OLD YELLOW FOOD RESIDUE ENCRUSTED ON ALL BLADES OF THE TENDERIZER LOCATED NEXT TO THE TABLE TOP GRINDER. SEE SUPPLEMENT, A STOP USE ORDER IS IN EFFECT FOR THIS EQUIPMENT. WHEN CORRECTIONS HAVE BEEN MADE AND EQUIPMENT IS WASHED/RINSED/SANITIZED, CALL 850-245-5520 TO REQUEST AN INSPECTOR VISIT FOR A WRITTEN RELEASE. DELI- RUST WITH FOOD RESIDUE AND MUD-LIKE GRIME ENCRUSTED INSIDE THE GRINDER ATTACHMENT OF THE TABLETOP GRINDER. SEE SUPPLEMENT, A STOP USE ORDER IS IN EFFECT FOR THIS EQUIPMENT. WHEN CORRECTIONS HAVE BEEN MADE, CALL 850-245-5520 TO REQUEST AN INSPECTOR VISIT FOR A WRITTEN RELEASE. KITCHEN- FOOD RESIDUE FOUND ENCRUSTED ON METAL TRAYS AND ON THE GREEN CUTTING BOARD PLACED ON THE DRAIN RACK AS CLEAN EQUIPMENT. COS, THESE ITEMS WERE WASHED, RINSED, AND SANITIZED.

Pf



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COS Observation

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

☒ RETAIL- MULTIPLE ITEMS INSIDE RETAIL OPEN COLD UNIT WERE PROBED INTERNALLY AND FOUND OUT OF TEMPERATURE, NOT COOLED DOWN TO 41°F OR BELOW PRIOR TO PLACING TO THE RETAIL COLD UNIT: TUNA WRAP 44°F, MEDIA NOCHE 44°F, CUBAN SANDWICH 46°F. COS, ITEMS WERE VOLUNTARILY DISCARDED BY MANAGEMENT DURING THE INSPECTION. RETAIL- PACKAGES OF GROUND PORK INSIDE RETAIL OPEN COLD UNIT WERE PROBED INTERNALLY AND FOUND AT 45-46°F. COS, ITEMS WERE MOVED TO UNDER PROPER REFRIGERATION DURING THE 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

☒ RETAIL- COOKED ROTISSERIE CHICKENS PLACED INSIDE HOT HOLDING CASE WERE PROBED INTERNALLY AND FOUND AT 120-125°F. COS, ITEMS WERE REHEATED TO 165°F FOR 15 SECONDS DURING THE INSPECTION.

P

20

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

☒ RETAIL- TUNA SALAD AND CHICKEN SALAD SANDWICHES INSIDE RETAIL OPEN COLD UNIT WERE PROBED INTERNALLY AND FOUND AT 43-43.5°F. COS, ITEMS WERE VOLUNTARILY DISCARDED BY MANAGEMENT DURING THE INSPECTION.

P



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COS Observation

21

Ready-to-eat time/temperature control for safety food that requires date marking not discarded when it exceeds the 7-day limit, except time that the product is frozen, or does not bear a date mark and the correct date mark cannot be determined. 3-501.18 P

☒ DELI- OPEN PACKAGE OF MORTADELLA CUBAN LUNCHEON MEAT FOUND WITHOUT ANY DATE MARK INSIDE THE DELI DISPLAY CASE AND DATE IT WAS OPENED WAS UNKNOWN. COS, PRODUCT WAS VOLUNTARILY DISCARDED BY MANAGEMENT DURING INSPECTION. KITCHEN- PACKAGED MINI CHICKEN EMPANADAS WERE FOUND WITH DATE MARKS OF 4/19 AND 4/26, EXCEEDING THE 7-DAY LIMIT. COS, PRODUCTS WERE VOLUNTARILY DISCARDED BY MANAGEMENT DUE TO ANOTHER VIOLATION (ADULTERATED).

P

22

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

☐ CAFE- NO WRITTEN PROCEDURES AVAILABLE FOR THE USE OF TIME WITHOUT TEMPERATURE CONTROL OF THE BREAKFAST FOOD ITEMS AND THE PIZZA/LUNCH ITEMS HELD IN THE HOT UNIT NEAR THE PIZZA OVEN. FOOD ESTABLISHMENT ONLY HAD A LOG FOR THESE ITEMS. COPY OF TIME AS A PUBLIC HEALTH CONTROL REQUIREMENT DOCUMENT PROVIDED TO MANAGER.

Pf

95

Establishment does not have a certified food protection manager who has passed a test through a recognized accredited program. 5K-4.021(1), F.A.C.

☐ NO CERTIFIED FOOD PROTECTION MANAGER AVAILABLE IN THE ESTABLISHMENT THAT COOKS FROM RAW AND PREPARES BREAKFAST AND LUNCH FOR CUSTOMERS.

INSPECTION: GRP

Violation
Number

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COS Observation



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COS Observation

36

Outer opening not protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors. Windows or doors kept open for ventilation or other purposes not protected against the entry of insects and rodents by 16 mesh to 1 inch screens; properly designed and installed air curtains to control flying insects; or other effective means. 6-202.15

☐

BACKROOM- LARGE VISIBLE GAP AT BOTTOM OF RECEIVING BAY DOOR NEXT TO PRODUCE DEPARTMENT.

38

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

☐

KITCHEN- FOOD EMPLOYEE OBSERVED WEARING BRACELET WHILE WORKING WITH OPEN FOOD. MEAT- FOOD EMPLOYEE OBSERVED WEARING WATCH WHILE WORKING WITH OPEN FOOD IN THE MEAT PROCESSING AREA.

38

Food employee fingernails not kept trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough. Fingernail polish or artificial fingernails not covered by intact gloves when working with exposed food. 2-302.11 Pf

☐

CAFE- FOOD EMPLOYEE WITH PAINTED FINGER NAILS WAS OBSERVED NOT WEARING GLOVES WHILE SERVING FOOD AND MAKING COFFEE IN THE CAFE AREA.

Pf

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- SANITIZER DISPENSER OF DELI WARE WASH SINK FOUND IN DISREPAIR AND UNABLE TO DISPENSE SANITIZER INTO THE SANITIZE COMPARTMENT. SEE SUPPLEMENT, A STOP USE ORDER IS IN EFFECT FOR THIS EQUIPMENT. WHEN CORRECTIONS HAVE BEEN MADE, CALL 850-245-5520 TO REQUEST AN INSPECTOR VISIT FOR A WRITTEN RELEASE. DETERGENT/SANITIZER DISPENSER MAY NOT BE USED AT THIS WARE WASH SINK AND MANUAL ADDITION OF DETERGENT AND SANITIZER AT THIS WARE WASH SINK IS ALLOWED UNTIL RELEASED BY AN INSPECTOR.



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COS Observation

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	<input type="checkbox"/> CAFE- DRAIN BOARD NOT LARGE ENOUGH TO ACCOMMODATE UTENSILS AND EQUIPMENT USED FOR FOOD PRODUCT PREPARATION. DELI- DRAIN BOARD NOT LARGE ENOUGH TO ACCOMMODATE ALL SOILED AND CLEANED ITEMS THROUGHOUT THE DAY.
51	Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17	<input type="checkbox"/> RESTROOM- NO COVERED TRASH CAN AVAILABLE IN FEMALE RESTROOM.
53	Physical facilities not maintained in good repair. 6-501.11	<input checked="" type="checkbox"/> KITCHEN- WALK-IN COOLER NEAR THE BREAD OVEN WAS FOUND IN DISREPAIR WITH AN AMBIENT TEMPERATURE OF 43.3°F. COS, EQUIPMENT WAS FIXED DURING INSPECTION AND ACHIEVED AN AMBIENT TEMPERATURE OF 38°F.

A Supplemental Report was also issued during the visit which includes important information for management.

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.

Stop Use Order issued. Food establishment can visit <https://foodpermit.fdacs.gov> or contact the Business Center at (850) 245-5520 when corrections have been made and/or when required documents have been obtained to request food safety inspector visit for written release of equipment.

Copy of Time as a Public Health Control Requirements document provided to 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)

YUKO KIM, SANITATION AND SAFETY SPECIALIST

(Signature of Representative)

JOSE PEREZ, ASSISTANT STORE MANAGER

Print Name and Title

Wenddy Ayerdis, Environmental Specialist II



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FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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

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Attention: Business Center
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Food Entity Name: SEDANO'S SUPERMARKET # 0029
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Food Entity Location Address: 16255 SW 88th ST Miami, FL 33196-4912
Food Entity Mailing Address: 16255 SW 88th ST Miami, FL 33196-4912
Food Entity Type/Description: 111/Supermarket
Food Entity Owner: KENDALL 162 AVE CORP (DBA SEDANO'S SUPERMARKET)

Owner Code:

STOP USE ORDER

SUPPLEMENTAL KEY #:
328896

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article: SANITIZER DISPENSER
Brand Name: HYDRO SINK MASTER
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

Comments: TO REQUEST FOOD SAFETY INSPECTOR VISIT FOR WRITTEN RELEASE WHEN CORRECTIONS HAVE BEEN MADE FOR REQUEST RELEASE OF EQUIPMENT, VISIT [HTTPS://FOODPERMIT.FDACS.GOV](https://foodpermit.fdacs.gov) OR CONTACT THE BUSINESS CENTER AT (850) 245-5520.

STOP USE ORDER

SUPPLEMENTAL KEY #:
328895

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article: TABLETOP GRINDER
Brand Name: BIRO
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* PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized

Comments: TO REQUEST FOOD SAFETY INSPECTOR VISIT FOR WRITTEN RELEASE WHEN CORRECTIONS HAVE BEEN MADE FOR REQUEST RELEASE OF EQUIPMENT, VISIT [HTTPS://FOODPERMIT.FDACS.GOV](https://foodpermit.fdacs.gov) OR CONTACT THE BUSINESS CENTER AT (850) 245-5520.



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STOP USE ORDER

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Article: TENDERIZER

Brand Name: HOBART

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* PROTECTION FROM CONTAMINATION: Food-contact surfaces: cleaned and sanitized

Comments: TO REQUEST FOOD SAFETY INSPECTOR VISIT FOR WRITTEN RELEASE WHEN CORRECTIONS HAVE BEEN MADE FOR REQUEST RELEASE OF EQUIPMENT, VISIT [HTTPS://FOODPERMIT.FDACS.GOV](https://foodpermit.fdacs.gov) OR CONTACT THE BUSINESS CENTER AT (850) 245-5520.

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**

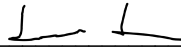
If you wish to contest the Department's action, you have the right to request an administrative hearing to be conducted in accordance with Sections 120.569 and 120.57, Florida Statutes and to be represented by counsel or other qualified representative. Your request for hearing must contain:

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, **JOSE PEREZ** _____ the person in charge of SEDANO'S SUPERMARKET # 0029 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.



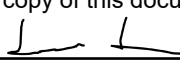
(Signature)

ACKNOWLEDGEMENT

I acknowledge receipt of a copy of this document.



(Signature of FDACS Representative)



(Signature of Representative)

YUKO KIM, SANITATION AND SAFETY SPECIALIST

JOSE PEREZ, ASSISTANT STORE MANAGER

Print Name and Title



Wenddy Ayerdis, Environmental Specialist II

