



Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

NICOLE "NIKKI" FRIED
COMMISSIONER

Chapter 500, Florida Statutes
(850) 245-5520

Visit #: 9999-7182-1948-64
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Kehe Distributors
Owner: Kehe Distributors Attn Legal
Type: Major Food Distributor
Address: 3225 Meridian Pkwy Weston, FL 33331-3503

Establishment #: 342924
Date of Visit: June 28, 2022
Inspected By: MANUEL URIBE

INSPECTION SUMMARY - Re-Inspection Required

The following violations observed during the inspection must be corrected to be in compliance with Chapter 500, 581, and 583, Florida Statutes, and Rule 5K-4, Florida Administrative Code. A Department inspector will return for a reinspection on about July 13, 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.

NOTICE OF FEES

To review your account balance or to renew your permit, please visit our Food Permit Center at <https://FoodPermit.FDACS.gov>.

OBSERVATIONS AND CORRECTIVE ACTIONS

COS = Corrected on Site

P = Priority Citation
(Directly Associated with Foodborne Illnesses)

Pf = Priority Foundation Citation
(Supports or Leads to a Priority

INSPECTION: GMP-117

Violation Number	Citation Description and Observation	COS
117.20(b)	Citation Description: Sufficient space not provided for placement of equipment or storage of materials as necessary for the maintenance of sanitary operations and the production of safe food. 21 CFR 117.20(b)(1) Observation: Specifically, observed throughout the food establishment, pallets stored too close to the walls preventing from conducting proper sanitation and inspection of the food establishment.	<input type="checkbox"/>
117.35(a)	Citation Description: Buildings, fixtures and other physical facilities of the plant not maintained in a clean and sanitary condition or kept in repair adequate to prevent food from becoming adulterated. 21 CFR 117.35(a) Observation: Specifically, observed throughout the food establishment, spilled liquid food products on floors such as oils, jams, etc. Damaged Foods Spilled In Between Pallets Stored On Aisles Such As Pasta, Grains, Etc. As Well As, Excessive Amount Of Debris On Floors.	<input type="checkbox"/>
117.35(c)	Citation Description: Effective measures are not being taken to exclude pests from the manufacturing, processing, packing and holding areas and to protect against the contamination of food on the premises by pests. 21 CFR 117.35(c) Observation: Specifically, observed evidence of rodent activity in different aisles of the food establishment as found several dead rodents on glue boards. Also, observed several dead roaches on glue boards. COS , glue boards were disposed by food entity management and witnessed by inspector. Specifically, observed several gaps on bottom section of roll-up door and side located in front of compactor. Specifically, observed in several aisles of the food establishment, flies too numerous to count due to product spillage accumulated on floors.	<input type="checkbox"/>
117.93	Citation Description: Storage and transportation of food, including ingredients, not under conditions that will protect against allergen cross-contact and against biological, chemical (including radiological), and physical contamination of food, as well as against deterioration of the food and the container. 21 CFR 117.93 Observation: Specifically, observed throughout the food establishment boxes with different types of pre-packaged food products stored directly on the floor.	<input type="checkbox"/>

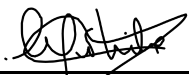
INSPECTION: SEAFOOD HACCP

Violation Number	Citation Description and Observation	COS
123.11(c)	Citation Description: Sanitation control records not maintained that document monitoring and/or corrections of sanitation deficiencies for all applicable 8 key areas. 21 CFR 123.11(c) Observation: Specifically, observed no Sanitation Monitoring Records maintained that document any deficiencies for the Applicable 8 Key Points of Sanitation.	<input type="checkbox"/>

COMMENTS

Re-inspection visit required due to pests. Food establishment can visit <https://foodpermit.fdacs.gov> or contact the Business Center at (850) 245-5520 to request food safety inspector visit for written release when all affected areas have been adequately cleaned and sanitized. In addition, food establishment must develop and implement a pest management control program.

A copy of this report has been provided to the person in charge of the food establishment and will be available online at <https://foodpermit.fdacs.gov/Reports/SearchFoodEntity.aspx>.



MANUEL URIBE, ENVIRONMENTAL SPECIALIST III

MICHAEL RULAND, DIRECTOR OF OPERATIONS

Name and Title of Whom This Report was Issued