



Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Visit #: 9999-7182-1956-61
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

NICOLE "NIKKI" FRIED
COMMISSIONER

Chapter 500, Florida Statutes
(850) 245-5520

Name: Mrs Pasta
Owner: Mrs Pasta
Type: Other Seafood Processing
Address: 132 SW 3rd Ave Dania, FL 33004-3656

Establishment #: 372831
Date of Visit: July 12, 2022
Inspected By: MANUEL URIBE

INSPECTION SUMMARY - Met Inspection Requirements

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.

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
117.10	Citation Description: Clothing or other personal belongings stored in areas where food is exposed or where equipment or utensils are washed. 21 CFR 117.10(b)(7) Observation: Specifically, observed in the ravioli processing room, employee's personal cell phone stored directly on top of processing table located next to room entrance.	<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 glue fly traps hanging down from ceiling located directly about ravioli processing table.	<input type="checkbox"/>
117.35(e)	Citation Description: Non-food-contact surfaces of equipment used in the operation of a food plant is not cleaned in a manner and as frequently as necessary to protect against allergen cross-contact and against contamination of food, food-contact surfaces, and food-packaging materials. 21 CFR 117.35(e) Observation: Specifically, observed inside the walk-in refrigerator, dust accumulation on fan guards of evaporator unit. Specifically, observed food residue encrusted underneath blade housing of the floor mixer located in the pasta processing room.	<input type="checkbox"/>
117.37(a)	Citation Description: Hand-washing facilities not adequate or convenient. 21 CFR 117.37(e) Observation: Specifically, observed in the kitchen, no splash guard provided in-between the hand wash sink, the preparation and the ware wash sink. Specifically, observed in the ravioli processing room, no splashguard provided in-between the hand wash sink and shelf, where raw ingredients and in-process raw ingredients are stored.	<input type="checkbox"/>
117.37(a)	Citation Description: Plumbing not adequately sized and designed or not adequately installed and maintained to avoid constituting a source of contamination to food, water supplies, equipment, or utensils or creating an unsanitary condition. 21 CFR 117.37(b)(3) Observation: Specifically, observed faucet of ware wash sink leaking from connecting pipe.	<input type="checkbox"/>

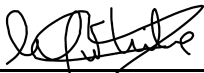
117.40	<p>Citation Description: Raw materials, other ingredients, and rework not held in bulk, or in containers designed and constructed so as to protect against allergen cross-contact and against contamination. 21 CFR 117.80(b)(5)</p> <p>Observation: Specifically, observed several containers storing bulk raw ingredients that are not identified by properly labeling.</p>	<input type="checkbox"/>
117.40	<p>Citation Description: Equipment, containers or utensils used to convey, hold, or store raw materials and other ingredients, work-in-process, rework, or other food not constructed, handled, or maintained in a manner that protects against allergen cross-contact and contamination. 21 CFR 117.80(c)(7)</p> <p>Observation: Specifically, observed inside the walk-in freezer, several chest freezers with excessive rust accumulation on the top part of the lids.</p>	<input type="checkbox"/>
117.40	<p>Citation Description: Design, materials, or workmanship of equipment or utensils does not allow adequate cleaning or maintenance to protect against allergen cross-contact and contamination. 21 CFR 117.40(a)(1)</p> <p>Observation: Specifically, observed cardboard used as liner on shelf where raw ingredients and in-process raw ingredients are stored.</p>	<input type="checkbox"/>
117.80(c)	<p>Citation Description: Food not protected from contaminants that may drip, drain, or be drawn into the food. 21 CFR 117.80(c)(10)</p> <p>Observation: Specifically, observed inside the walk-in freezer, several boxes of exposed lobster stored directly under evaporator unit with signs of condensation as evidenced by ice frost accumulation. Product was visually checked and no signs of adulteration were observed.</p>	<input type="checkbox"/>
117.80(c)	<p>Citation Description: Foods not manufactured, processed, packaged, held or stored under conditions and controls necessary to minimize the potential for growth of microorganisms, allergen cross-contact, contamination of food, and deterioration of food. 21 CFR 117.80(c)(2)</p> <p>Observation: Specifically, observed in processing areas, wet-wiping cloth used to clean processing tables and in-use utensils, not kept in sanitizing solution.</p>	<input type="checkbox"/>
117.80(c)	<p>Citation Description: Work-in-progress not handled in a manner that protects against allergen cross-contact, contamination, and growth of undesirable microorganisms. 21 CFR 117.80(c)(5)</p> <p>Observation: Specifically, observed inside the walk-in refrigerator, ready-to-eat lobster stuffing inside plastic bins without any protection to prevent environmental contamination.</p>	<input type="checkbox"/>

INSPECTION: SEAFOOD HACCP

Violation Number	Citation Description and Observation	COS
123.11(b)	<p>Citation Description: Sanitation conditions and practices not monitored with sufficient frequency to assure conformance with current good manufacturing practice including: Safety of water. 21 CFR 123.11(b)</p> <p>Observation: Specifically, observed no backflow preventer provided to the hose bib located in the ravioli processing room, where hose is connected.</p>	☐
123.6(b)	<p>Citation Description: *Procedures listed in HACCP plan not followed for monitoring. 21 CFR 123.6(b)</p> <p>Observation: Specifically, your monitoring procedures listed on your HACCP Plan at the Mixing step states that product temperature needs to be checked for every batch and logged on Mixing Temperature Control Log, this procedure is not being followed.</p>	☐
123.6(c)	<p>Citation Description: *HACCP plan does not list one or more critical control points that are necessary for each of the identified food safety hazards. 21 CFR 123.6(c)(2)</p> <p>Observation: Specifically, observed on your HACCP plan, thawing not listed as a Critical Control Point.</p>	☐
123.6(c)	<p>Citation Description: HACCP plan lists monitoring procedures and/or frequencies that do not adequately ensure a critical limit is met. 21 CFR 123.6(c)(4)</p> <p>Observation: Specifically, observed your HACCP plan Monitoring procedures states to check cooler temperature twice per day, these procedures do not ensure critical limits are met.</p>	☐
123.6(c)	<p>Citation Description: HACCP plan does not list the procedures for monitoring and/or frequency of monitoring at each critical control point to ensure compliance with the critical limit. 21 CFR 123.6(c)(2)</p> <p>Observation: Specifically, observed your Monitoring procedures on your HACCP plan does not address continuous temperature monitoring as a monitoring procedure, ready-to-eat lobster meat is thawed under refrigeration and ready-to-eat lobster filling for ravioli is also stored under refrigeration.</p>	☐
123.6(d)	<p>Citation Description: HACCP plan was not signed and dated upon initial acceptance, upon modification and/or at least annually. 21 CFR 123.6(d)</p> <p>Observation: Specifically, observed your HACCP not signed and dated at least annually.</p>	☐
123.8(a)	<p>Citation Description: Critical control point monitoring and/or corrective action records not reviewed within one week of the day that the records are made. 21 CFR 123.8(a)(3)</p> <p>Observation: Specifically, observed Receiving logs dated 06-02, 06-07 and 06-09 not been signed and dated within one week of the day records were made. Specifically, observed Pre-operational and Operational Check List dated 06-01, 06-23, 07-01 and 07-06 missing date to ensure records were reviewed within one week of the day records were made.</p>	☐
123.8(a)	<p>Citation Description: Verification procedures do not include, at a minimum, a review of any consumer complaints. 21 CFR 123.8(a)(2)</p> <p>Observation: Specifically, observed your HACCP plan verification procedures do not include, at a minimum, a review of any consumer complaints.</p>	☐
123.8(a)	<p>Citation Description: Calibration records not reviewed within a reasonable time after the records were made. 21 CFR 123.8(a)(3)(iii)</p> <p>Observation: Specifically, observed Thermometer Calibration Logs dated 06-02, 06-09, 06-15, 06-23 and 06-30 not been signed and dated within one week of the day records were made.</p>	☐
123.9(a)	<p>Citation Description: Records do not include all of the information required by the regulation. 21 CFR 123.9(a)</p> <p>Observation: Specifically, observed your Receiving Log, Pre-operational and Operational Check List and Thermometer Calibration Log do not contain the location of the firm.</p>	☐

COMMENTS

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

PIETRO ROTA, MANAGER

Name and Title of Whom This Report was Issued