



WILTON SIMPSON
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes
(850) 245-5520

Visit #: 9999-7182-2154-42
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Advanced Fresh Concepts Pub #1597
Owner: Advanced Fresh Concepts Franchise Corp (Ac1)
Type: Seafood Market Retail
Address: 12101 Little RD Hudson, FL 34667-2924

Establishment #: 384494
Date of Visit: April 20, 2023
Inspected By: AMBER RUCKDESCHEL,
PILARNIDA SPADACCINI

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: RISK BASED

Violation Number	Citation Description and Observation	COS
1 Pf	Citation Description: 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 Observation: There is a pattern of non-compliance in regards to maintenance of required documentation and cold holding temperatures.	<input type="checkbox"/>
2 Pf	Citation Description: Person in charge does not correctly respond to questions that relate to preventing transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease, can not describe symptoms associated with diseases that are transmissible through food, or can not explain how to comply with reporting responsibilities and exclusion or restriction of food employees. 2-102.11(C)(2)-(3) and (17) Pf Observation: Person in charge could not correctly answer all questions regarding main food borne illnesses.	<input type="checkbox"/>
2 Pf	Citation Description: Person in charge does not ensure food employees and conditional employees are informed in a verifiable manner of their responsibility to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. 2-103.11(O) Pf Observation: Establishment could not provide documentation verifying employee reporting agreement.	<input type="checkbox"/>
20 P	Citation Description: Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P Observation: Retail area: Internal temperature of various sushi rolls at the top front of the reach-in retail cooler measured above 41 degrees F at beginning of inspection (California roll 44-45 F, spicy tiger roll 46-47, Crunchy shrimp roll 44- 47 F, Spicy salmon roll 44- 46 F, Hawaii roll 44-46 F). Products that were below 41 F and within the cooler load limit were left in the retail cooler. COS: All products were made and cooled prior to being placed at retail the day of inspection. Out of temperature rolls were moved to the walk-in freezer for rapid cooling to 41 F or below.	<input checked="" type="checkbox"/>

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P **Citation Description:** Establishment not in compliance with the special process approval granted by the Florida Department of Agriculture and Consumer Services, or a required HACCP plan accepted by the Florida Department of Agriculture and Consumer Services. 5K-4.0050(3)(a) and 8-103.12(A) P
Observation: Logbook not verified by franchise management on a monthly basis as stated in HACCP plan. Person in charge not following the requirements of HACCP plan to label the time and date of every batch of sushi rice that was prepared on the day of inspection. Person in charge did not record logbook documentation on day of inspection. COS: Sushi rice labeled appropriately. Logbook entries for 4/20/23 recorded.



COMMENTS

Trainee present during inspection. All violations verified by primary inspector.

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>.

AMBER RUCKDESCHEL, ENVIRONMENTAL SPECIALIST II
Pilarnida Spadaccini, Sanitation and Safety Specialist

RICARDO RAMIREZ, PERSON IN CHARGE
Name and Title of Whom This Report was Issued

