



Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

WILTON SIMPSON
COMMISSIONER

Chapter 500, Florida Statutes
(850) 245-5520

Visit #: 9999-7182-2262-78
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Don Pan International Bakery
Owner: Pan Gold Inc
Type: Retail Bakery w/FS
Address: 4179 NW 107th Ave Doral, FL 33178-4853

Establishment #: 270614
Date of Visit: August 30, 2023
Inspected By: JAMES ZHENG,
CATALINA ORDONEZ

INSPECTION SUMMARY - Operating Without a Valid Food Permit; 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 September 14, 2023. 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: RISK BASED

Violation No.	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: Person in charge does not ensure active managerial control as evidenced by violations noted on the inspection report: cooling; cold holding temperatures; hot holding temperatures; food from an unapproved source; consumer advisory; sanitization; hand washing.	<input type="checkbox"/>
1 Pf	Citation Description: Demonstration of knowledge not in compliance. At least one Priority violation observed during the inspection, the establishment does not have a certified food protection manager who has passed a test through a recognized accredited program, and the person in charge is unable to respond correctly to food safety questions relevant to the operation. 2-102.11(A), (B), (C)(1) and (4)-(16) Pf Observation: Person in charge does not demonstrate knowledge of the Food Code and Public Health principles as evidenced by: having at least 1 priority violation on the inspection report, having no certified food protection manager for the establishment, and is unable to respond correctly to food safety questions relevant to their food operation.	<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: Employees are not informed of their reporting responsibilities as it relates to foodborne illnesses and symptoms in a verifiable manner. Copy of employee reporting agreement provided.	<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: No employee health policy available in the food establishment. Copy of employee health guidelines and employee reporting agreement provided to owner.	<input type="checkbox"/>

6 Pf	<p>Citation Description: 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</p> <p>Observation: Processing- Food employees observed washing hands at the rinse compartment of the ware wash sink. COS, proper hand washing procedures were discussed and employees washed hands at the designated hand sink.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
6 P	<p>Citation Description: 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</p> <p>Observation: Deli- Food employee did not wash hands between entering and exiting food preparation area and handling food items. COS, proper hand washing procedures were discussed with manager and employee washed hands.</p>	<input checked="" type="checkbox"/>
8 Pf	<p>Citation Description: Handwashing sink or group of 2 adjacent handwashing sinks not provided with hand cleaning liquid, powder, or bar soap. Handwashing sink or group of adjacent handwashing sinks not provided with: individual, disposable towels; continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. 6-301.11 and 6-301.12 Pf</p> <p>Observation: Processing- No paper towels provided at hand sink located next to cold holding units. COS, paper towels were provided during inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
8 Pf	<p>Citation Description: Handwashing sink not equipped to provide hot water at a temperature of at least 100°F through a mixing valve or combination faucet. 5-202.12(A) Pf</p> <p>Observation: Back room- No hot water available at hand sink located inside employee/customers restrooms. Food establishment has 30 calendar days to make the necessary changes so that hot water is available at these restrooms hand sink. Failure to comply will result in a re-inspection required inspection summary being issued.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
9 Pf	<p>Citation Description: Packaged food not labeled from the source as specified in law, including 21 CFR 101, 9 CFR 317, and 9 CFR 381. 3-201.11(C) Pf</p> <p>Observation: Retail- Multiple prepackaged imported food items (chocolates, peanuts, condensed milk) found throughout retail shelves with no English labeling. Stop sale order issue, see supplements. When corrections have been made, call 850-245-5520 to request an inspector visit for a written release.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
13	<p>Citation Description: Food not protected from cross contamination by storage in packages, covered containers or wrappings. 3-302.11(A)(4)</p> <p>Observation: Deli- Cleaned oranges used for fresh juice stored uncovered on plastic holding tray of orange juice machine.</p>	<input type="checkbox"/>
13 P	<p>Citation Description: Single-use gloves not used for only one task, used for another purpose, or not discarded when damaged or soiled or when interruptions occur in the operation. 3-304.15(A) P</p> <p>Observation: Processing, Deli- Food employees wearing single-use gloves were washing their gloved hands at the hand sink instead of discarding their gloves, washing their hands and donning a new pair. COS, employee washed hands, changed gloves and was instructed on proper glove usage.</p>	<input checked="" type="checkbox"/>
13 P	<p>Citation Description: Food in contact with surfaces of equipment or utensils that have not been cleaned and sanitized, linens that have not been laundered, or articles that are not single-service or single-use. 3-304.11 P</p> <p>Observation: Deli- Cleaned oranges placed inside orange machine visible soiled with black mold like accumulation on surface in contact directly with oranges. COS, all oranges were removed to be washed and orange juice machine was voluntarily removed from service.</p>	<input checked="" type="checkbox"/>

13 P	<p>Citation Description: 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</p> <p>Observation: Deli- Raw shell eggs stored over cooked pork and raw beef stored over cooked chicken inside cold unit next to steam table. COS, all raw items were placed in proper location during inspection.</p>	☒
14 P	<p>Citation Description: Equipment food-contact surface or utensil used with time/temperature control for safety food not cleaned throughout the day at least every 4 hours. Exception criteria for an alternative cleaning frequency not met. 4-602.11(C) P</p> <p>Observation: Coffee station- Steam wand of coffee machine and in contact with milk found not to be washed, rinsed and sanitized every 4 hours. COS, steam wand was washed, rinsed and sanitized during inspection. Stop use order is in effect for this machine due to another violation (pest infestation).</p>	☒
14 Pf	<p>Citation Description: Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf</p> <p>Observation: Processing- Old food debris encrusted on the slicer blade, plate, blade guard, and meat grip of the slicer placed on the preparation table. COS, Slicer was cleaned, rinsed and sanitized during inspection. Old dry food residue encrusted on the floor mixer located next to preparation table. COS, floor mixer was cleaned, rinsed and sanitized during inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	☒
14 P	<p>Citation Description: Chemical sanitizer used in a sanitizing solution for a manual or mechanical operation does not meet the criteria specified for sanitizers, is not used in accordance with the EPA-registered manufacturer's label use instructions, or chlorine solution does not have a minimum temperature based on the concentration and pH of the solution as listed: concentration 25-49 MG/L, pH 10 or less and minimum water temperature 120°F; concentration 50-99 MG/L, pH 10 or less and minimum water temperature 100°F or pH 8 or less and minimum water temperature 75°F; concentration 100 MG/L, pH 10 or less and minimum water temperature 55°F. 4-501.114(A) P</p> <p>Observation: Processing- Chlorine solution concentration found below 25ppm at the sanitize compartment of the ware wash sink. COS, Chlorine solution was adjusted to proper concentration during inspection.</p>	☒
14	<p>Citation Description: Surface of utensil or equipment contacting food that is not time/temperature control for safety food not cleaned at any time when contamination may have occurred; at least every 24 hours for iced tea dispensers and consumer-self service utensils; before restocking consumer self-service equipment or utensils; or in equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. 4-602.11(E)</p> <p>Observation: Deli- Black mold-like grime encrusted at the interior housing of the ice machine. COS, the ice machine was washed, rinsed, and sanitized during inspection. Stop use order is in effect for this machine due to another violation (pest infestation).</p> <p>Initial if all stated observations have been corrected: COS</p>	☒
18 P	<p>Citation Description: 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</p> <p>Observation: Processing- Food items sliced and cut this morning and placed in the walk in cooler found not cooled within 4 hours to 41°F or less: shredded cheese at 47-50°F, diced ham at 42-44°F. COS, all food items were voluntarily discarded during inspection. Stop sale order and release issued, see supplements.</p>	☒
19 P	<p>Citation Description: 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</p> <p>Observation: Food service- Ham cachito found at 102-122°F inside the hot holding unit. COS, food items were reheated over 165°F during inspection.</p>	☒
20 P	<p>Citation Description: Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P</p> <p>Observation: Food service- Multiple food items measured out of temperature inside the desserts cold unit: bread pudding at 43-44°F, flan at 43°F. COS, all food items were placed under proper refrigeration during inspection. Deli- Multiple food items measured out of temperature inside the preparation cold unit: Guayanese cheese 42°F, swiss cheese 43°F, sliced tomato 46°F. COS, all food items were placed under proper refrigeration during inspection.</p>	☒

21 Pf	<p>Citation Description: Refrigerated, ready-to-eat, time/temperature control for safety food prepared and held for more than 24 hours not clearly marked 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 of preparation not counted as day 1. 3-501.17(A) Pf</p> <p>Observation: Food service- No date mark available for flan, bread pudding, tres leches milk desserts stored inside display cold units. Processing- No date mark available for house made sauces (mayonnaise mixed with fresh garlic) inside the walk in cooler.</p>	<input type="checkbox"/>
21 P	<p>Citation Description: 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</p> <p>Observation: Deli- Sliced turkey breast inside preparation cold units and sliced on 08/22/23 was found in use and not discarded when it exceeds the 7-day limit. COS, food item was voluntarily discarded during inspection. Stop sale order and release issued, see supplements.</p>	<input checked="" type="checkbox"/>
23 Pf	<p>Citation Description: Disclosure for animal food that is raw, undercooked, or not otherwise processed to eliminate pathogens and served or sold in a ready-to-eat form or as an ingredient in another ready-to-eat food does not include a description of the animal-derived food or identification of the animal-derived food by asterisking it to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 3-603.11(B) Pf</p> <p>Observation: Deli- No disclosure of foods cooked to order (eggs) posted in the establishment at the point of sale.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
24 Pf	<p>Citation Description: Establishment does not have written procedures for employees to follow when responding to an event that involves the discharge of vomitus or diarrhea onto surfaces at the food establishment, or procedures do not address specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. 2-501.11 Pf</p> <p>Observation: Food establishment does not have written procedures for employees to follow when responding to an event involving the discharge of vomitus/diarrhea. Copy of guidance for written procedures for the clean-up of vomiting and diarrheal events provided.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
95	<p>Citation Description: 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.</p> <p>Observation: No Certified Food Protection Manager at food establishment.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>

INSPECTION: GRP

Violation No.	Citation Description and Observation	COS
34 Pf	<p>Citation Description: Food temperature measuring device not provided or not readily accessible for use in ensuring food temperatures are attained and maintained; or food temperature measuring device with a suitable small-diameter probe not provided or not readily accessible to accurately measure the temperature in thin foods. 4-302.12 Pf</p> <p>Observation: Food Service- No probe thermometer available to assess cold and hot food temperatures. COS, Probe thermometer was obtained during inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
36 P	<p>Citation Description: Premises not maintained free of roaches and rodents; or not controlled to eliminate their presence on the premise by routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and using methods, if pests are found, such as trapping devices or other means of pest control. 6-501.111 (A)-(C) P</p> <p>Observation: Deli- Live roach crawling throughout the orange juice machine. Live roach crawling on floor throughout the deli preparation area . Stop use order issue on all open foods processing and equipment. See supplement.</p>	<input type="checkbox"/>

43	<p>Citation Description: Single-service or single-use articles not stored in a clean, dry location; at least 6 inches above the floor; or where they are not exposed to splash, dust, or other contamination. 4-903.11(A)</p> <p>Observation: Storage- Single service containers exposed to flame retardant particles from roof on shelf located on second floor.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
45	<p>Citation Description: 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</p> <p>Observation: Food service- Display cold unit housing small desserts found in disrepair with an ambient temperature of 43-47°F and is unable to hold temperature dependent food items at an internal temperature of 41°F or below. Stop Use order issued. See supplements. No temperature dependent products may be placed in this unit until released by an inspector. When corrections have been made and this unit is able to maintain food items at an internal temperature of 41°F or less, call 850-245-5520 to request an inspector visit for a written release.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
46 Pf	<p>Citation Description: Test kit or other device that accurately measures the concentration in MG/L of sanitizing solution not provided. 4-302.14 Pf</p> <p>Observation: Processing- No chlorine test strips available to test concentration of sanitizer. COS, test strips were obtained during inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
53	<p>Citation Description: Physical facilities not cleaned as often as necessary to keep them clean, or cleaning not done during periods when the least amount of food is exposed such as after closing. 6-501.12</p> <p>Observation: Storage- Old dry rodent droppings found behind reach in freezers located on second floor.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
99	<p>Citation Description: The food establishment is operating without a valid food permit and has not met all permitting requirements. 500.12, F.S., 5K-4.020(2) F.A.C.</p> <p>Observation: This food establishment is operating without a valid food permit.</p>	<input type="checkbox"/>

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

COMMENTS

When citations have been corrected and initialed, an electronic copy of the completed report may be emailed to FoodSafety@FDACS.gov.

Please note each observation that has been corrected.

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

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. Failure to comply with the request for written release may or will result in Administrative Action.

Stop Sale 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 product. Failure to comply with the request for written release may or will result in Administrative Action.

Copy of guidance for written procedures for the clean-up of vomiting and diarrheal events provided.

The affected storage areas shall be completely cleared of all merchandise, cleaned and sanitized by the next inspection; no other merchandise may be added to the storage area, or a Broken Stop-use will be issued.

If evidence of pest infestation is observed on the next inspection, a Stop-Use Order will be issued on all receiving areas of the establishment and the establishment will no longer be allowed to receive additional food items, a Stop-Use Order of all processing equipment will be issued and a Stop-Sale Order of all exposed food items will be issued until the infestation is eradicated. A copy of the Pest Control Plan Checklist has been provided to the establishment.

Employee Health Guidelines and reporting agreement provided. Copy of certified manager documentation provided, cooling foods procedures and pest control plan check list provided.

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. Failure to comply with the request for written release may or will result in Administrative Action. In addition, food establishment must develop and implement a pest management control program.

The food establishment is operating without a valid food permit. Electronic online payment by credit card or e-check is available at <https://foodpermit.fdacs.gov>. Payment by check or money order is also accepted but must be made payable to FDACS and remitted to Florida Department of Agriculture and Consumer Services, PO Box 6720, Tallahassee, FL 32314-6720. Please note that payment by check or money order may delay the processing of your food permit application. Contact the Business Center by email at FoodSafety@FDACS.gov or by calling 850-245-5520 for further assistance.

Food establishment has 30 calendar days to make the necessary changes so that hot water is available at these restrooms hand sink. Failure to comply will result in a re-inspection required inspection summary being issued.

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>.



JAMES ZHENG, ENVIRONMENTAL SPECIALIST II

CATALINA ORDONEZ, ENVIRONMENTAL SPECIALIST II



ARIANA LAGINIA, MANAGER

Name and Title of Whom This Report was Issued



Florida Department of Agriculture and Consumer Services
Division of Food Safety

Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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

WILTON SIMPSON
COMMISSIONER

Visit #: 99997182226278

Food Entity #: 270614
Food Entity Name: DON PAN INTERNATIONAL BAKERY
Date Of Visit: August 30, 2023
Inspected By: JAMES ZHENG
Food Entity Location Address: 4179 NW 107th Ave Doral, FL 33178-4853
Food Entity Mailing Address: 4179 NW 107th Ave Doral, FL 33178-4853
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PAN GOLD INC

STOP SALE ORDER

SUPPLEMENTAL KEY #:
332704

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: Mani Moto
Brand Name: Frito Lay
Lot #: VEN19 # Of Pkgs: 10 Size Of Pkg: 1 package Total Weight: 10 packages
NOV 23 Invoice #: Unknown
L17902:31PDJS Invoice Date:
Manufacturer: Unknown
Distributor: Unknown

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; FAC 5K-4 Violation of Florida Food Law.* Approved Source: Food obtained from approved source.

Comments: When corrections have been made, request a Food Safety Inspector visit for written release of product by contacting the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov.



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Article:	Small Cri Cri		
Brand Name:	Nestle Savoy		
Lot #: 31 ENE	# Of Pkgs: 13	Size Of Pkg: 1 package	Total Weight: 13 packages
2024 3151B605P			Invoice #: Unknown
20:26			Invoice Date:
Manufacturer:	Unknown		
Distributor:	Unknown		

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; FAC 5K-4 Violation of Florida Food Law.* Approved Source: Food obtained from approved source.

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Article: Large Cri Cri
Brand Name: Nestle Savoy
Lot #: 11 DIC # Of Pkgs: 2 Size Of Pkg: 1 package Total Weight: 2 packages
2023 3101B605L Invoice #: Unknown
14:24 PUEDE Invoice Date:
CONTENER
NUECES DE
ARBOL
Manufacturer: Unknown
Distributor: Unknown

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Article:	Leche Condensada		
Brand Name:	Natulac		
Lot #: 0523	# Of Pkgs: 2	Size Of Pkg: 1 tube	Total Weight: 2 tubes
ISD3-A 04:01			Invoice #: Unknown
VENCE			Invoice Date:
10MAY24			
Manufacturer:	Unknown		
Distributor:	Unknown		

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STOP USE ORDER

SUPPLEMENTAL KEY #:
332706

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:	Coffee grinder		
Brand Name:	Rancilio		
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 500.10 Adulterated.* Prevention of Food Contamination: Insects, rodents, and animals not present.

Comments: All affected areas must be adequately cleaned and sanitized. In addition, the food establishment must develop and implement a pest management control program. Contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov to request a Food Safety Inspector visit for written release.



Florida Department of Agriculture and Consumer Services
Division of Food Safety

Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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

WILTON SIMPSON
COMMISSIONER

Visit #: 99997182226278

Food Entity #: 270614
Food Entity Name: DON PAN INTERNATIONAL BAKERY
Date Of Visit: August 30, 2023
Inspected By: JAMES ZHENG
Food Entity Location Address: 4179 NW 107th Ave Doral, FL 33178-4853
Food Entity Mailing Address: 4179 NW 107th Ave Doral, FL 33178-4853
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PAN GOLD INC

STOP USE ORDER

SUPPLEMENTAL KEY #:
332706

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:	Steam table / Kitchen		
Brand Name:	N/A		
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 500.10 Adulterated.* Prevention of Food Contamination: Insects, rodents, and animals not present.

Comments: All affected areas must be adequately cleaned and sanitized. In addition, the food establishment must develop and implement a pest management control program. Contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov to request a Food Safety Inspector visit for written release.



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WILTON SIMPSON
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Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PAN GOLD INC

STOP USE ORDER

SUPPLEMENTAL KEY #:
332706

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:	Flat grill / Kitchen		
Brand Name:	N/A		
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 500.10 Adulterated.* Prevention of Food Contamination: Insects, rodents, and animals not present.

Comments: All affected areas must be adequately cleaned and sanitized. In addition, the food establishment must develop and implement a pest management control program. Contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov to request a Food Safety Inspector visit for written release.



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FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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

**WILTON SIMPSON
COMMISSIONER**

Visit #: 99997182226278

Food Entity #: 270614
Food Entity Name: DON PAN INTERNATIONAL BAKERY
Date Of Visit: August 30, 2023
Inspected By: JAMES ZHENG
Food Entity Location Address: 4179 NW 107th Ave Doral, FL 33178-4853
Food Entity Mailing Address: 4179 NW 107th Ave Doral, FL 33178-4853
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PAN GOLD INC

STOP USE ORDER

SUPPLEMENTAL KEY #:
332706

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: All open food processing, preparation, and handling in deli area
Brand Name:
Lot #: # Of Pkgs: 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 500.10 Adulterated.* Prevention of Food Contamination: Insects, rodents, and animals not present.

Comments: All affected areas must be adequately cleaned and sanitized. In addition, the food establishment must develop and implement a pest management control program. Contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov to request a Food Safety Inspector visit for written release.



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FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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**WILTON SIMPSON
COMMISSIONER**

Visit #: 99997182226278

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Food Entity Mailing Address: 4179 NW 107th Ave Doral, FL 33178-4853
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PAN GOLD INC

STOP USE ORDER

SUPPLEMENTAL KEY #:
332703

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: Dessert display cooler
Brand Name: Arctica
Lot #: Unknown # Of Pkgs: 1 Size Of Pkg: 1 case Total Weight: 1 case
Invoice #: Unknown
Invoice Date:
Manufacturer: Unknown
Distributor: Unknown

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 a Food Safety Inspector visit for written release when corrections have been made for request release of equipment, contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov.

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 ON DESTROYED PRODUCTS

I, _____ the person in charge of DON PAN INTERNATIONAL BAKERY 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

A copy of this report has been provided to the person in charge of the food establishment.

I acknowledge receipt of a copy of this document.

Signature of FDACS Representative

JAMES ZHENG, ENVIRONMENTAL SPECIALIST II

Signature of Representative

ARIANA LAGINIA, MANAGER

Print Name and Title