



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 #: 9999-7182-2297-77
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Karla Bakery
Owner: Karla Bakery
Type: Retail Bakery w/FS
Address: 6474 W Flagler ST Miami, FL 33144-3009

Establishment #: 52584
Date of Visit: September 12, 2023
Inspected By: JAMES ZHENG,
MARGARET ALVAREZ

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 September 26, 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 in the establishment as evidenced by violations noted on the inspection report: written procedures for vomit and diarrhea cleaning and time as a public health control; equipment sanitization; hot and cold holding temperatures.	<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: Person in charge does not ensure that food employees are informed in a verifiable manner of their reporting responsibility in regards to diseases transmissible through food.	<input type="checkbox"/>
8 Pf	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 Observation: Kitchen - No soap provided at hand wash sink. COS, Soap dispenser was refilled. Initial if all stated observations have been corrected: COS	<input checked="" type="checkbox"/>
8 Pf	Citation Description: Handwashing sink not maintained so that it is accessible at all times for employee use or is used for purposes other than handwashing, or an automatic handwashing facility not used in accordance with manufacturer's instructions. 5-205.11 Pf Observation: Kitchen - Wiping cloth found stored in hand wash sink. COS, Wiping cloth was removed from sink. Initial if all stated observations have been corrected: COS	<input checked="" 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: Food Service - Clean oranges found stored on top of orange juice machine uncovered. COS, Oranges were covered with plastic wrap.</p>	<input checked="" type="checkbox"/>
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: Food Service - Fruit smoothie nozzle found with old food residue. COS, Nozzle was washed, rinsed and sanitized.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
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 - Multiple pastries measured out of temperature in hot holding unit when measured with accurate probe thermometer: cheese pastry, tequeno, beef empanada, colombian beef empanada, cod croquette, chicken croquette, cachito found between 113-121°F. COS, All food items were reheated to 165°F and above in oven.</p>	<input checked="" type="checkbox"/>
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: Kitchen - Multiple food items measured out of temperature when using accurate probe thermometer: Diced ham-57°F; ham/cheese sandwich-57°F. COS, food items moved to working cooler.</p>	<input checked="" type="checkbox"/>
20 P	<p>Citation Description: Eggs that have not been treated to destroy all viable Salmonellae not stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less. 3-501.16(B) P</p> <p>Observation: Kitchen - Raw shell eggs measured at ambient temperature of 53°F when using accurate probe thermometer. COS, Eggs were moved to working cooler to cool.</p>	<input checked="" 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: Kitchen - Large flan date marked from 09/03 kept for more than 7 days found in dessert cooler. COS, Flan was voluntarily discarded during inspection. Stop and release issued. See supplement.</p>	<input checked="" type="checkbox"/>
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 - Rice pudding, flan and bread pudding missing date markings in dessert cooler. COS, all food items were date marked.</p>	<input checked="" type="checkbox"/>
22 Pf	<p>Citation Description: Time without temperature control is used as the public health control for up to 4 hours. Time/temperature control for safety food not marked or identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. 3-501.19(B)(2) Pf</p> <p>Observation: Kitchen - Cheese and beef pastries stored using time control found within 4 hour limit missing time mark on prep table and counter. COS, Pastries were time marked.</p>	<input checked="" 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 and disinfection guidance document provided.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>

26 P	Citation Description: Chemical sanitizer or other chemical antimicrobial applied to food-contact surface does not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020. 7-204.11 P Observation: Kitchen - Ware washing sink quaternary sanitizer measured at 500+ ppm. COS, Sanitizer corrected and measured at 200 ppm	<input checked="" type="checkbox"/>
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INSPECTION: GRP

Violation No.	Citation Description and Observation	COS
35	Citation Description: Food packaged on site not labeled with: the common name of the food or an adequate descriptive identity statement; if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight; an accurate declaration of the net quantity of contents; the name and place of business of the manufacturer, packer, or distributor; or nutritional labeling as specified in 21 CFR 101 and 9 CFR 317 Subpart B. 3-602.11(B)(1)-(4) and (6) Observation: Food Service - Coffee beans found with no manufacturer address; sponge rusk missing net weight and manufacturer address. COS, Items were removed from retail sale.	<input checked="" type="checkbox"/>
35	Citation Description: Working container holding a food or food ingredient that is not readily and unmistakably recognized and has been removed from its original packaging for use in the establishment is not identified with the common name of the food. 3-302.12 Observation: Kitchen - Water spray bottle and mayo/ketchup mix squeeze bottle missing label. COS, Containers were labeled with common name Initial if all stated observations have been corrected: COS	<input checked="" type="checkbox"/>
45 P	Citation Description: Materials used in the construction of utensils or food-contact surfaces of equipment allow the migration of deleterious substances or impart colors, odors, or tastes to food; or under normal use conditions, are not safe. Materials used to make single-service or single-use articles allow migration of deleterious substances to food or are not safe. 4-101.11(A), 4-102.11(A)(1) and (B)(1) P Observation: Kitchen - Garbage bags used to cover trays of bread. COS, Garbage bags were removed and replaced with food safe cover.	<input checked="" type="checkbox"/>
45	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 Observation: Kitchen - Drawer cooler ambient temperature measured at 53°F when using accurate probe thermometer. COS, Drawer cooler was repaired and reached an ambient temperature of 38°F when measured with an accurate probe thermometer. Initial if all stated observations have been corrected: COS	<input checked="" type="checkbox"/>
52	Citation Description: Receptacles and waste handling units for refuse, recyclables, and returnables not kept covered with tight-fitting lids or doors when located outdoors; or indoor receptacles that contain food not kept covered when not in continuous use or after they are filled. 5-501.113 Observation: Outdoor - Dumpster lid found open. Initial if all stated observations have been corrected: _____	<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.

Copy of guidance for written procedures for the clean-up and disinfection guidance document provided.

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.

Re-inspection visit required issued for food establishment. A re-inspection will be conducted on or about 14 days.

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



MARGARET ALVAREZ, SENIOR SANITATION & SAFETY SPECIALIST

DAIRON JUVIER, PERSON IN CHARGE

Name and Title of Whom This Report was Issued



WILTON SIMPSON
COMMISSIONER

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

Visit #: 99997182229777

Food Entity #: 52584
Food Entity Name: KARLA BAKERY
Date Of Visit: September 12, 2023
Inspected By: JAMES ZHENG
Food Entity Location Address: 6474 W Flagler ST Miami, FL 33144-3009
Food Entity Mailing Address: 8754 SW 40th ST Miami, FL 33165-5471
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: KARLA BAKERY

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #:
332833

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 09/12/2023 by JAMES ZHENG is hereby released.

Article:	Large flan		
Brand Name:			
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; FAC 5K-4 Violation of Florida Food Law.* Time/Temperature Control for Safety Food: Proper date marking and disposition.

Disposition: Product was voluntarily destroyed by food entity management and witnessed by inspector.

Comments:

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, DAIRON JUVIER the person in charge of KARLA 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



MARGARET ALVAREZ, SENIOR SANITATION & SAFETY SPECIALIST

Signature of Representative

DAIRON JUVIER, PERSON IN CHARGE

Print Name and Title