



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 #: 9999-7182-2297-92
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Soca Bakery And Cafe
Owner: Ariel Rodriguez Corp
Type: Retail Bakery w/FS
Address: 14631 SW 104th ST Miami, FL 33186-2976

Establishment #: 400994
Date of Visit: September 12, 2023
Inspected By: WENNDY AYERDIS,
CATALINA ORDONEZ

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: No designated person in charge present at the establishment during all hours of operation. 2-101.11 Pf Observation: No designated person in charge was present at the beginning of the inspection. COS, manager arrived during inspection.	<input checked="" type="checkbox"/>
4	Citation Description: Employee eating, drinking or using tobacco where exposed food, clean equipment, utensils, and linens, unwrapped single service and single use articles or other items could become contaminated. 2-401.11 Observation: Processing- Employee drink found on top of preparation table across ware wash sink. COS, employee drink was placed in proper location. Initial if all stated observations have been corrected: COS	<input checked="" type="checkbox"/>
6 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 Observation: Food service- Food employees did not wash hands between entering and exiting food preparation area and handling food items, between taking orders and making coffee. COS, Food employees washed hands and proper hand washing procedures were discussed with management.	<input checked="" type="checkbox"/>

8 Pf	<p>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</p> <p>Observation: Food service- Plastic containers with detergent stored inside hand sink located next to coffee machine. COS, plastic containers were place in proper location and hand sink was made accessible. Processing- Plastic container with chemicals stored inside hand sink located next to ware wash sink. COS, plastic containers were place in proper location and hand sink was made accessible.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
8 Pf	<p>Citation Description: At least one handwashing sink, or number of handwashing sinks necessary for their convenient use by employees, not provided in food preparation, food dispensing or warewashing area, or for a toilet room. 5-203.11 Pf</p> <p>Observation: Processing- No hand sink available near the cake decorated station and the bakers work area. Food establishment has 30 calendar days to install a hand sink with hot and cold running water in this area. Failure to comply may result in administrative action, including placing food related equipment in this area on a stop use order until compliance has achieved.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
9 P	<p>Citation Description: Food not obtained from sources that comply with law. 3-201.11(A) P</p> <p>Observation: Retail- Multiple bags of plantains found on top of display counter unable to be determined to come from an approved source, with no valid permit or manufacturer information provided by establishment. COS, all food items were voluntarily discarded by person in charge. Stop sale and release order issued, see supplements.</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: Food processing- Raw egg whites stored over ham croquettes and raw beef stored over merengue inside the walk in cooler. COS, all food raw items were placed in proper location during inspection.</p>	<input checked="" type="checkbox"/>
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: Food service- Coffee machine steam wand used for milk was not washed, rinsed and sanitized after more than 4 hours of use. COS, steam wand was washed, rinsed, and sanitized.</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- Pink mold-like grime encrusted all over the interior housing of the ice machine. COS, the ice machine was washed, rinsed, and sanitized during inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
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: Food processing- Slicer on preparation table located next to three compartment sink found with old food residue on plate, blade guard and meat grip. COS, Slicer was cleaned, rinsed and sanitized during inspection.</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 food items measured out of temperature inside hot holding unit: beef pastry 95°F, ham and cheese pastry sandwich 99°F, cheese pastry 101°F, spinach empanada 95°F, beef empanada 98°F, chicken empanada 102°F, ham croquettes 111°F, cheese tequeno 100°F. COS, All food items were voluntarily discarded. Stop sale order and release issued, see supplements.</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: Processing- Raw shell eggs placed on shelf above the stove were held at ambient temperature of 75°F. COS, raw shell eggs were placed under proper refrigeration.</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- No date mark available for store made ham spread and flans stored in the display cold unit. COS, food items were date marked during inspection.</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: Food service- No disclosure of foods cooked to order (eggs and steak) 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"/>
26 P	<p>Citation Description: Poisonous or toxic materials not stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic material by spacing or partitioning, or locating the poisonous or toxic material in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. 7-201.11 P</p> <p>Observation: Food service- Windex containers stored on top of paper towels inside cabinet located next to ware wash sink. Hand soap bottle stored next to beverages inside cabinet located across the coffee machine. COS, all chemicals were placed in proper location during inspection. Processing- Sapolio detergent stored between paprika and pineapple cans on shelf located next to preparation cold unit. COS, all chemicals were placed in proper location during inspection.</p>	<input checked="" type="checkbox"/>

INSPECTION: GRP

Violation No.	Citation Description and Observation	COS
31	<p>Citation Description: Time/temperature control for safety food that is cooling is not loosely covered or uncovered to facilitate heat transfer from the surface of the food, or not arranged in equipment to provide maximum heat transfer through the container walls. 3-501.15(B)</p> <p>Observation: Food Service- Chopped lettuce stored in a plastic container with the lid shut and beneath another container inside the soda reach-in cooler to cool down. COS, lettuce was moved to the walk-in cooler and lid was partially opened to continue cooling.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
35	<p>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)</p> <p>Observation: Retail- Multiple unlabeled packages of store-made products were at customer reach on top of the display cases: crackers, lady finger-like cookies, merengues. COS, Food items were placed behind the counter to be provided to the customer on request.</p>	<input checked="" type="checkbox"/>

38	<p>Citation Description: Food employee not wearing a hair restraint such as a hat, hair covering or net, beard restraint, or clothing that covers body hair, that is designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. 2-402.11</p> <p>Observation: Food Service, Processing- Food employees were not wearing a hair restraint while engaged in open food handling and preparation for customers.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
39	<p>Citation Description: Cloths in-use for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer solution at a proper concentration as specified in the Food Code. 3-304.14(B)(1)</p> <p>Observation: Food Service- Black wet wiping cloths placed on the cutting board and near the coffee machine, not held in sanitizer between uses.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
42	<p>Citation Description: Cleaned equipment or utensils, or laundered linens 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. Clean equipment or utensils not stored in a self-draining position that allows air drying, or not covered or inverted. 4-903.11(A) and (B)</p> <p>Observation: Food Service- No splash guard present between the sanitize compartment of the ware wash sink and the hand sink located next to the coffee machine.</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- Hot holding unit housing empanadas, pastries, and croquettes was found in disrepair with an ambient temperature of 97°F and is unable to maintain time/temperature control for safety foods at an internal temperature of 41°F or less. See supplement, a stop use order is in effect for this unit. When corrections have been made and this unit is able to maintain food items at an internal temperature of 135°F or above, call 850-245-5520 to request an inspector visit for a written release. The unit must remain empty until released by an inspector.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
46	<p>Citation Description: Drainboards, utensil racks, or tables not large enough to accommodate all soiled and cleaned items that accumulate during hours of operation or not provided for necessary utensil holding before cleaning and after sanitizing. 4-301.13</p> <p>Observation: Food Service- No drain boards available to accommodate all soiled and cleaned items accumulated during hours of operation at the small ware wash sink. Processing- Drain boards are not large enough to accommodate all soiled and cleaned items accumulated during hours of operation at the large ware wash sink.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
48 Pf	<p>Citation Description: Water source and system not of sufficient capacity to meet the peak water demands, or hot water generation and distribution system not sufficient to meet peak hot water demands throughout the establishment. 5-103.11 Pf</p> <p>Observation: Food Service, Processing- Hot water was not available continuously at all the hand sinks and ware wash sinks in the establishment, with the hot water flowing at one time and then when you returned to the sink it would be cold water and required some time running to heat up again. The food establishment has 14 calendar days to make necessary changes so that hot water is available continuously at all sinks in the establishment. Failure to comply may result in administrative action.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
50 Pf	<p>Citation Description: Direct connection exists between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. 5-402.11 Pf</p> <p>Observation: Food Service, Processing- Direct connection exists between the sewage system and the drain of both ware wash sinks installed in the establishment.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>

51	Citation Description: Toilet room located inside the food establishment not completely enclosed or not provided with a tight-fitting self-closing door. 6-202.14 Observation: Retail- Customer and employee unisex restroom door is not self-closing. Initial if all stated observations have been corrected: _____	<input type="checkbox"/>
51	Citation Description: Door to toilet room opens directly into an area where food is exposed to airborne contamination. 5K-4.004(3)(d) Observation: Food Service- Employee/customer unisex restroom opens directly to the cold unit where unpackaged desserts are stored and served to customers. See supplement, a stop use order is in effect for this cold unit for all open, unpackaged foods. When corrections have been made and the restroom no longer opens into this food area, call 850-245-5520 to request an inspector visit for a written release.	<input type="checkbox"/>
53	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 Observation: Processing- Flour, dirt, and dust accumulated on the floor beneath all preparation tables and equipment. Initial if all stated observations have been corrected: _____	<input type="checkbox"/>
54	Citation Description: Dressing rooms not used by employees who regularly change their clothes in the establishment, or lockers or other suitable facilities not used for the orderly storage of employee clothing or other possessions. 6-501.110 Observation: Processing- Employees personal purses stored on preparation table near the baker's decorating station. 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 of vomiting and diarrheal events provided.

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

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.

Food establishment has 30 calendar days to install a hand sink with hot and cold running water in this area. Failure to comply may result in administrative action, including placing food related equipment in this area on a stop use order until compliance has achieved.

The food establishment has 14 calendar days to make necessary changes so that hot water is available continuously at all sinks in

the establishment. Failure to comply may result in administrative action.

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>.



WENNDY AYERDIS, QUALITY ASSURANCE & TRAINING SPECIALIST

CATALINA ORDONEZ, ENVIRONMENTAL SPECIALIST II



DIANELYS FUENTES, 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 #: 99997182229792

Food Entity #: 400994
Food Entity Name: SOCA BAKERY AND CAFE
Date Of Visit: September 12, 2023
Inspected By: WENNDY AYERDIS
Food Entity Location Address: 14631 SW 104th ST Miami, FL 33186-2976
Food Entity Mailing Address: 14631 SW 104th ST Miami, FL 33186-2976
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: ARIEL RODRIGUEZ CORP

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #:
332842

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

Article:	Various, beef pastry, spinach empanadas, beef empanadas		
Brand Name:	Soca Bakery		
Lot #:	# Of Pkgs: Various	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.* Time/Temperature Control for Safety Food: Proper hot holding temperatures.

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

Comments:



WILTON SIMPSON
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FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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Visit #: 99997182229792

Food Entity #: 400994
Food Entity Name: SOCA BAKERY AND CAFE
Date Of Visit: September 12, 2023
Inspected By: WENNDY AYERDIS
Food Entity Location Address: 14631 SW 104th ST Miami, FL 33186-2976
Food Entity Mailing Address: 14631 SW 104th ST Miami, FL 33186-2976
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: ARIEL RODRIGUEZ CORP

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #:
332837

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

Article:	Plantains		
Brand Name:	N/A		
Lot #:	# Of Pkgs: 30	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.* Approved Source: Food obtained from approved source.

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

Comments:



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 #: 99997182229792

Food Entity #: 400994
Food Entity Name: SOCA BAKERY AND CAFE
Date Of Visit: September 12, 2023
Inspected By: WENNDY AYERDIS
Food Entity Location Address: 14631 SW 104th ST Miami, FL 33186-2976
Food Entity Mailing Address: 14631 SW 104th ST Miami, FL 33186-2976
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: ARIEL RODRIGUEZ CORP

STOP USE ORDER

SUPPLEMENTAL KEY #:
332841

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:	hot holding unit		
Brand Name:	Tor Rey		
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 500.172 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.



WILTON SIMPSON
COMMISSIONER

Florida Department of Agriculture and Consumer Services
Division of Food Safety

Bureau of Food Inspection
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Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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

Visit #: 99997182229792

Food Entity #: 400994
Food Entity Name: SOCA BAKERY AND CAFE
Date Of Visit: September 12, 2023
Inspected By: WENNDY AYERDIS
Food Entity Location Address: 14631 SW 104th ST Miami, FL 33186-2976
Food Entity Mailing Address: 14631 SW 104th ST Miami, FL 33186-2976
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: ARIEL RODRIGUEZ CORP

STOP USE ORDER

SUPPLEMENTAL KEY #:
332845

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:	cold holding unit		
Brand Name:	Kysor Warren		
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.* Physical Facilities: Toilet facilities: properly constructed, supplied, and cleaned.

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, DIANELYS FUENTES the person in charge of SOCA BAKERY AND CAFE 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

WENNDY AYERDIS, QUALITY ASSURANCE & TRAINING SPECIALIST

CATALINA ORDONEZ, ENVIRONMENTAL SPECIALIST II



Signature of Representative

DIANELYS FUENTES, PERSON IN CHARGE

Print Name and Title