



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 #: 9999-7182-2310-98
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Mrs Pasta
Owner: Massimo & Umberto Inc.
Type: Other Seafood Processing
Address: 220 SW 31st ST Fort Lauderdale, FL 33315-3322

Establishment #:
Date of Visit: September 26, 2023
Inspected By: GRETCHEN RHODES

INSPECTION SUMMARY - Operating Without a Valid Food Permit

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: STATUTE-RULE

Violation No.	Citation Description and Observation	COS
91	Citation Description: The food establishment did not register as a Food Facility with the United States Food and Drug Administration (FDA) prior to beginning of manufacturing/processing, packing or holding food for consumption in the United States. 5K-4.002(D) F.A.C., 21 CFR 1, Subpart H. Observation: Specifically there is no documentation to show compliance with FDA Food Facility registration requirements.	<input type="checkbox"/>
99	Citation Description: The food establishment is operating without a valid food permit. 500.12, F.S., 5K-4.020(2), F.A.C. The food establishment shall complete the permitting process within 10 days. Contact the Business Center at (850) 245-5520 for further assistance. Observation: Specifically the establishment moved and did not submit and application for a food permit before beginning operations at the new location.	<input type="checkbox"/>

INSPECTION: SEAFOOD HACCP

Violation No.	Citation Description and Observation	COS
123.11(c)	Citation Description: Sanitation control records not maintained that document monitoring and/or corrections of sanitation deficiencies for some or all of the 8 Key areas. 21 CFR 123.11(c) Observation: Specifically there were no current sanitation monitoring documents available for all 8 key areas of sanitation.	<input type="checkbox"/>
123.6(b)	Citation Description: HACCP plan is not specific to the location where the fish are processed and/or the kind of fish or fishery product processed. 21 CFR 123.6(b)(1) Observation: Specifically the HACCP plan presented does not list the current address of the facility.	<input type="checkbox"/>
123.6(b)	Citation Description: HACCP plan combines multiple fish or fishery products that do not share identical food safety hazards. 21 CFR 123.6(b)(2) Observation: Specifically the haccp plan does not describe the products that are covered by the plan "heat treated, not fully cooked, not shelf stable product"	<input type="checkbox"/>

123.6(c) **Citation Description:** HACCP plan does not list one or more food safety hazards that are reasonably likely to occur. 21 CFR 123.6(c)(1)

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Observation: Specifically the haccp plan presented does not identify undeclared allergens as a hazard at the "Assembling Products/Place in Trays" CCP. Finished product labels were reviewed for allergen ingredients and correct declaration.

COMMENTS

Please email a copy of a current water bill within 7 days to Gretchen.Rhodes@FDACS.gov

The Minimum Construction Standards checklist has been used in accordance with 500.12(2)(a) Florida Statutes by the food safety inspector to determine compliance before obtaining a food permit.

The food establishment is operating without a valid food permit. An application for a food permit has been submitted. The Food Establishment shall remit payment of the appropriate fee within 10 days. 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.

HACCP plan presented "heat treated, not fully cooked, not shelf stable product"

Thank you for submitting your food establishment permit application. To complete the application process, you must remit payment in full. To expedite the processing of your food permit application, electronic online payment is available at <https://foodpermit.fdacs.gov>. Follow the instructions on the portal page for payment processing. 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.

Permit fees must be paid in full before your application can be processed further. Failure to pay any permit fees in full will result in the denial of your permit and you may be subject to administrative penalties if you are found operating without a valid food permit, which is a violation of Section 500.12(1)(a), Florida Statutes. If you are found to be in violation of this provision, the Department may impose up to a \$5,000.00 fine against you and/or seek administrative action to close your business.

Management must submit, electronically or by other means required HACCP Plan documentation identified during this visit within 14 days. Failure to provide required documentation may necessitate the department to make an additional focused inspection and/or take additional enforcement action. Please submit an updated Seafood HACCP plan to Gretchen.Rhodes@FDACS.gov

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>.



GRETCHEN RHODES, BIOLOGICAL SCIENTIST IV

PIETRO ROTA, CHEF

Name and Title of Whom This Report was Issued

