



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 #: 9999-7182-2362-42  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Name: Meat Place Plus  
Owner: Meat Place Plus Inc Florida Bello  
Type: Meat Market Retail  
Address: 11108 SW 184th ST Cutler Bay, FL 33157-6603

Establishment #: 307728  
Date of Visit: November 20, 2023  
Inspected By: WENNDY AYERDIS,  
JULIO AZPURUA

**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 December 04, 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	<b>Citation Description:</b> 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 <b>Observation:</b> Person in charge does not ensure active managerial control as evidenced by violations noted in the inspection report: hand washing; equipment sanitization; cold holding temperatures; cooling temperatures.	<input type="checkbox"/>
2 Pf	<b>Citation Description:</b> 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 <b>Observation:</b> No employee health policy available in the establishment. Copy of employee health guidelines and employee reporting agreement provided.	<input type="checkbox"/>
2 Pf	<b>Citation Description:</b> 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 <b>Observation:</b> Person in charge did not provide any documentation or other form of verification that their employees are informed in a verifiable manner of their reporting responsibilities in regards to foodborne illnesses and symptoms. Copy of employee reporting agreement provided.	<input checked="" type="checkbox"/>
4	<b>Citation Description:</b> 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 <b>Observation:</b> Processing Area - Employee was drinking from a bottle of water next to the scale at poultry department and multiple water bottles were stored on the preparation tables throughout the establishment. <b>Initial if all stated observations have been corrected:</b> _____	<input type="checkbox"/>

6 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Processing- Food employees did not wash hands between entering and exiting the establishment to return working with meats, and between entering and exiting the walk-in cooler to then continue handling clean equipment. COS, employees washed hands and proper hand washing procedures were discussed with management.</p>	☒
8 Pf	<p><b>Citation Description:</b> 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><b>Observation:</b> Backroom area - No paper towel available at hand wash sink located next to ware wash sink. COS, employee installed new roll.</p> <p><b>Initial if all stated observations have been corrected:</b> COS</p>	☒
8 Pf	<p><b>Citation Description:</b> 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><b>Observation:</b> Retail- No hand sink available at the register where commercially processed pickled sausages are served to customers. COS, pickled sausages were moved to the processing area to be served by employees in this department and no longer will take place at the register.</p> <p><b>Initial if all stated observations have been corrected:</b> COS</p>	☒
8	<p><b>Citation Description:</b> Sign or poster notifying food employees to wash their hands not provided at all handwashing sinks used by food employees, or handwashing signage not clearly visible to food employees. 6-301.14</p> <p><b>Observation:</b> Back room area- no hand wash sign posted at the hand sink located next to ware wash sink.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>	☐
8 Pf	<p><b>Citation Description:</b> 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><b>Observation:</b> Back room area - No hot water available at hand wash sink located next to ware wash sink. COS, employee open hot water valve.</p> <p><b>Initial if all stated observations have been corrected:</b> COS</p>	☒
11 P	<p><b>Citation Description:</b> Food not safe, or is adulterated. 3-101.11 P</p> <p><b>Observation:</b> Processing- Leak from condensing unit of chicken display case fell directly on various pieces of poultry (turkey, chicken wings) displayed in the unit. COS, see supplement, a stop sale and release order was issued for these products that were voluntarily discarded by management during the inspection.</p>	☒
13 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Back Room Area - Boxes of raw chicken stored over collard greens in the walk-in cooler. COS, chicken was moved to appropriate location in cooler. Backroom- Packages of raw beef and chicken found leaking onto collard greens in the walk-in cooler. COS, see supplement, a stop sale and release order was issued for the collard greens that were voluntarily discarded by management during the inspection. Retail- Cartons of raw shell eggs stored over vegetables in the product retail cooler, and raw salted fish over ready-to-eat hams in the meat retail cold unit. COS, raw products were moved to an appropriate location in each unit.</p>	☒



13 P	<p><b>Citation Description:</b> Different types of raw animal foods not separated from each other during storage, preparation, holding or display by using separate equipment, arranging food in equipment so that cross contamination is prevented, or preparing each type of food at different times or in separate areas. 3-302.11(A)(2) P</p> <p><b>Observation:</b> Backroom- Raw chicken stored over raw beef and pork inside the walk-in cooler. COS, chicken was moved to an appropriate location in the cooler.</p>	<input checked="" type="checkbox"/>
13 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Processing Area - Food employees wearing single-use gloves did not change gloves between tasks (entering and exiting the establishment/coolers and returning to work, between working at the ware wash sink) and then returning to work with raw meats and food equipment. COS, employees washed hands, donned new gloves, and proper glove usage was discussed with management.</p>	<input checked="" type="checkbox"/>
13	<p><b>Citation Description:</b> Food not protected from cross contamination by storage in packages, covered containers or wrappings. 3-302.11(A)(4)</p> <p><b>Observation:</b> Back room - Ground beef not covered stored inside walk in cooler.</p>	<input type="checkbox"/>
14	<p><b>Citation Description:</b> 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><b>Observation:</b> Back room - Black mold-like grime encrusted in interior housing and ice making portion of ice machine. COS, equipment was washed, rinsed, and sanitized.</p> <p><b>Initial if all stated observations have been corrected:</b> COS</p>	<input checked="" type="checkbox"/>
14 Pf	<p><b>Citation Description:</b> Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) P</p> <p><b>Observation:</b> Processing Area - Slicer located on preparation table found with old food residue on plate, blade guard and handle. COS, Slicer was cleaned, rinsed, and sanitized during inspection. Processing- Old yellow food residue encrusted on the blades of the conch tenderizer. COS, equipment was washed, rinsed, and sanitized.</p> <p><b>Initial if all stated observations have been corrected:</b> COS</p>	<input checked="" type="checkbox"/>
18 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Retail- Packages of skirt steak and short ribs cut and packaged in the morning and placed directly into the retail meat cold unit prior to achieving an internal temperature of 41°F or less, measured 44-45°F. COS, products were placed under proper refrigeration to cool down in the remaining cooling time.</p>	<input checked="" type="checkbox"/>
20 P	<p><b>Citation Description:</b> Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P</p> <p><b>Observation:</b> Processing- Multiple food items stored on the floor and various preparation tables throughout the processing area, measured out of temperature: raw pork shoulders 50°F; chicken wings 52-55°F; pork ribs 52-53°F. COS, food items were placed under proper refrigeration. Processing- Large bin of chopped collard greens placed next to the chicken display unit measured 49°F. COS, see supplement, a stop sale and release order was issued for this product that was voluntarily discarded by management during the inspection.</p>	<input checked="" type="checkbox"/>
21 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Backroom- Open package of deli ham did not have a date mark and food employee was not certain of the exact date it was opened. COS, see supplements, a stop sale and release order was issued for these products that were voluntarily discarded by management during the inspection.</p>	<input checked="" type="checkbox"/>



21  
Pf

**Citation Description:** Refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant not clearly marked, when opened onsite and held for more than 24 hours, 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 the original container is opened onsite not counted as day 1. 3-501.17(B) Pf

**Observation:** Backroom- Open package of deli ham did not have a date mark and food employee was not certain of the exact date it was opened. COS, see supplements, a stop sale and release order was issued for these products that were voluntarily discarded by management during the inspection due to another violation (disposition).

24  
Pf

**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

**Observation:** Establishment does not have written procedures for employees to follow when responding to an event involving the discharge vomitus/diarrhea. Copy of Guidance for written procedures for the clean-up of vomiting and diarrheal events provided.

**Initial if all stated observations have been corrected:** \_\_\_\_\_

26

**Citation Description:** Employee personal care item not stored in designated dressing room or area, locker, or other suitable facility. 7-209.11

**Observation:** Processing- Food employee Tylenol bottle stored on preparation table with the conch tenderizer. COS, medicine was stored in appropriate location.

**Initial if all stated observations have been corrected:** COS

95

**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.

**Observation:** No certified food protection manager available in the establishment that cuts raw meat, and sells eggs/cheese.

**Initial if all stated observations have been corrected:** \_\_\_\_\_

**INSPECTION: GRP**

Violation No.	Citation Description and Observation	COS
33	<b>Citation Description:</b> Time/temperature control for safety food not thawed under refrigeration that maintains the food at 41°F or less, completely submerged under cold running water with sufficient velocity to agitate and float off loose particles, or as part of the cooking process. When thawed under cold running water, ready-to-eat food allowed to rise above 41°F or raw animal food allowed to be above 41°F for more than 4 hours. 3-501.13 (A)-(D) <b>Observation:</b> Backroom- Raw chicken wings were found thawing in standing water in the rinse compartment of the ware wash sink with an internal temperature of 50°F. COS, chicken was placed under proper refrigeration and proper thawing procedures were discussed with management.	<input checked="" type="checkbox"/>
34 Pf	<b>Citation Description:</b> 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 <b>Observation:</b> Processing area - No probe thermometer available to measure the temperatures of cold foods. COS, probe thermometer was bought during inspection. <b>Initial if all stated observations have been corrected:</b> COS	<input checked="" type="checkbox"/>
37	<b>Citation Description:</b> Food not protected from contamination that may result from a factor or source not specified in Subparts 3-301 - 3-306 in the Food Code. 3-307.11 <b>Observation:</b> Backroom- Ice accumulated on packages of frozen meat inside the walk-in freezer. <b>Initial if all stated observations have been corrected:</b> _____	<input type="checkbox"/>
37	<b>Citation Description:</b> Food not stored at least 6 inches above the floor; in a clean, dry location; or food stored where it is exposed to splash, dust or other contamination. 3-305.11 <b>Observation:</b> Back room area - multiple boxes of raw meats and conch were stored directly on the floor throughout the processing area. COS, all food items were stored in appropriate locations. <b>Initial if all stated observations have been corrected:</b> COS	<input checked="" type="checkbox"/>



38	<p><b>Citation Description:</b> Food employee wearing unclean outer clothing. 2-304.11</p> <p><b>Observation:</b> Processing- Food employee wearing white coats were covered from shoulders to thighs with blood and food residue.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>	<input type="checkbox"/>
39	<p><b>Citation Description:</b> 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><b>Observation:</b> Processing area - Wet in use wiping clothes stored on food preparation tables, not held in sanitizer solution between uses.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>	<input type="checkbox"/>
41	<p><b>Citation Description:</b> During pauses in food preparation or dispensing, utensil not stored on a clean portion of the food preparation table or cooking equipment; in running water of sufficient velocity to flush particles to the drain when used with moist foods; in a clean, protected location when used only with food that is not time/temperature control for safety food; or in a container of water maintained at 135°F or greater. 3-304.12(C)-(F)</p> <p><b>Observation:</b> Processing area- Multiple knives used to cut meat were wedged between the preparation tables and between the table and wall across from the beef cold display unit.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>	<input type="checkbox"/>
42	<p><b>Citation Description:</b> 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><b>Observation:</b> Processing Area - No splash guard present between the hand sink near the seafood display unit and the storage area where the meat tray packaging items are located.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>	<input type="checkbox"/>
45	<p><b>Citation Description:</b> Surfaces that are subject to scratching or scoring not resurfaced or discarded when they can no longer be effectively cleaned and sanitized. 4-501.12</p> <p><b>Observation:</b> Processing area - Scored cutting boards at all meat processing tables. COS, boards were washed, rinsed, and sanitized. Backroom- Rusted, pitted auger/agitator and attachment parts of the meat grinder placed in the walk-in cooler. COS, equipment was removed from service and replacement parts are to be ordered prior to using.</p> <p><b>Initial if all stated observations have been corrected:</b> COS</p>	<input checked="" type="checkbox"/>
45	<p><b>Citation Description:</b> 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><b>Observation:</b> Processing- door handle missing to glass doors of the chicken display cold unit.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>	<input type="checkbox"/>
45	<p><b>Citation Description:</b> Materials used in the construction of utensils or food-contact surfaces of equipment, under normal use conditions, are not durable; corrosion-resistant; nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion or decomposition. Equipment or utensil not designed or constructed to be durable and to retain its characteristic qualities under normal use conditions. 4-101.11(B)-(E) and 4-201.11</p> <p><b>Observation:</b> Processing- Rust encrusted on slicer blade of slicer stored next to collard greens. COS, equipment was removed from service and the premises.</p> <p><b>Initial if all stated observations have been corrected:</b> COS</p>	<input checked="" type="checkbox"/>
46 PF	<p><b>Citation Description:</b> Test kit or other device that accurately measures the concentration in MG/L of sanitizing solution not provided. 4-302.14 PF</p> <p><b>Observation:</b> Back room - No sanitizer test strips available for the chlorine and quaternary ammonium sanitizers present in the establishment.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>	<input type="checkbox"/>

- 46 **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
- Observation:** Backroom- No drain boards available to accommodate all soiled and cleaned items accumulated during hours of operation.
- Initial If all stated observations have been corrected:** \_\_\_\_\_
- 
- 47 **Citation Description:** Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C)
- Observation:** Processing- Green mold-like growth encrusted between the glass panes of the beef and pork cold display unit. Processing- old food residue encrusted on wall behind the conch tenderizer. Processing- ice build up on the cooling coils of the chicken cold display unit. COS, ice was removed during inspection. Backroom- Ice build up on the underside of the condensing unit in the walk-in freezer.
- Initial If all stated observations have been corrected:** \_\_\_\_\_
- 
- 49 **Citation Description:** Plumbing system not maintained in good repair. 5-205.15(B)
- Observation:** Backroom - No sink stoppers available to wash, rinse, and sanitize at the compartments of the ware wash sink. COS, sink stoppers were obtained during inspection. Backroom- Faucet at the ware wash sink does not reach all 3 compartments when water is turned on. COS, faucet that reaches all compartments was installed during the inspection.
- Initial If all stated observations have been corrected:** COS
- 
- 49 Pf **Citation Description:** Plumbing system not installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use, including on a hose bibb, by providing an air gap or installation of an approved backflow prevention device. 5-203.14 Pf
- Observation:** Backroom Area - No backflow preventer at hose bibb at the mop sink.
- Initial If all stated observations have been corrected:** \_\_\_\_\_
- 
- 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:** Employees unisex restroom door not self-closing
- Initial If all stated observations have been corrected:** \_\_\_\_\_
- 
- 53 **Citation Description:** Physical facilities not maintained in good repair. 6-501.11
- Observation:** Processing Area - Water damaged ceiling panels and large hole in wall next to band saw near the mop sink.
- Initial If all stated observations have been corrected:** \_\_\_\_\_
- 
- 53 **Citation Description:** Premises not free of litter and items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used. 6-501.114
- Observation:** Processing- Unused hamburger patty machine placed next to the walk-in freezer with accumulated unused items placed on it. COS, machine was removed from service and the premises.
- Initial If all stated observations have been corrected:** COS
- 
- 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:** Outdoors- Dirt, dust, debris, and old food residue accumulated on the floor inside the outside walk-in freezer (shipping container). Backroom- Dirt, dust, debris, pooled water, and old food residue accumulated on the floor inside the walk-in freezer and walk-in cooler and ceiling tile with accumulated food residue and soil above band saw machine.
- Initial If all stated observations have been corrected:** \_\_\_\_\_
- 
- 54 **Citation Description:** Area designated for employees to eat, drink, or use tobacco, or lockers or other suitable facilities not located so that food, equipment, utensils, linens, or single-service and single-use articles are protected from contamination. 6-403.11
- Observation:** Back room - Observed multiple bottles of employees personal drinks stored above boxes of raw meats inside walking cooler. Processing- Employee personal milk, drinks, ingredients, and cooking equipment stored on preparation next to conch tenderizer.
- Initial If all stated observations have been corrected:** \_\_\_\_\_
- 

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 electronically.

Employee Health Guidelines and reporting agreement provided electronically.

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>.



WENNDY AYERDIS, QUALITY ASSURANCE & TRAINING SPECIALIST



JOSE MARMOLEJOS, MANAGER

Name and Title of Whom This Report was Issued



Julia Azpurua, Sanitation And Safety Specialist



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 32399-1850

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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

Visit #: 99997182236242

Food Entity #: 307728  
Food Entity Name: MEAT PLACE PLUS  
Date Of Visit: November 20, 2023  
Inspected By: WENNDY AYERDIS  
Food Entity Location Address: 11108 SW 184th ST Cutler Bay, FL 33157-6603  
Food Entity Mailing Address: 12000 SW 84th Ave Miami, FL 33156-5167  
Food Entity Type/Description: 131/Meat Market Retail  
Food Entity Owner: MEAT PLACE PLUS INC FLERIDA BELLO

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #:  
334220

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 11/20/2023 by WENNDY AYERDIS is hereby released.

Article: displayed poultry (chicken wings, turkey)  
Brand Name: meat place plus  
Lot #: n/a # Of Pkgs: 2 trays Size Of Pkg: various Total Weight: n/a  
Invoice #: n/a  
Invoice Date:  
Manufacturer: n/a  
Distributor: n/a

The primary reason and condillon 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 in good condition, safe and unadulterated.

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-28  
Tallahassee, FL 32399-1650

**FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT**

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

Visit #: 99997182236242

Food Entity #: 307728  
Food Entity Name: MEAT PLACE PLUS  
Date Of Visit: November 20, 2023  
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Food Entity Location Address: 11108 SW 184th ST Culler Bay, FL 33157-6603  
Food Entity Mailing Address: 12000 SW 84th Ave Miami, FL 33156-5167  
Food Entity Type/Description: 131/Meat Market Retail  
Food Entity Owner: MEAT PLACE PLUS INC FLERIDA BELLO

SUPPLEMENTAL KEY #:  
334232

**STOP SALE ORDER AND RELEASE**

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 11/20/2023 by WENNDY AYERDIS is hereby released.

Article:	chopped collard greens		
Brand Name:	meat place plus		
Lot #: n/a	# Of Pkgs: 1	Size Of Pkg: n/a	Total Weight: n/a
	container		Invoice #: n/a
			Invoice Date:
Manufacturer:	n/a		
Distributor:	n/a		

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 cold holding temperatures.

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  
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Tallahassee, FL 32389-1650

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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

Visit #: 99997182236242

Food Entity #: 307728  
Food Entity Name: MEAT PLACE PLUS  
Date Of Visit: November 20, 2023  
Inspected By: WENNDY AYERDIS  
Food Entity Location Address: 11108 SW 184th ST Cutler Bay, FL 33157-6603  
Food Entity Mailing Address: 12000 SW 84th Ave Miami, FL 33156-5167  
Food Entity Type/Description: 131/Meat Market Retail  
Food Entity Owner: MEAT PLACE PLUS INC FLERIDA BELLO

SUPPLEMENTAL KEY #:  
334224

STOP SALE ORDER AND RELEASE

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 11/20/2023 by WENNDY AYERDIS is hereby released.

Article: collard greens  
Brand Name: n/a  
Lot #: n/a # Of Pkgs: multiple Size Of Pkg: various Total Weight: n/a  
Invoice #: n/a  
Invoice Date:  
Manufacturer: n/a  
Distributor: n/a

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. \* Protection From Contamination: Food separated and protected.

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-28  
Tallahassee, FL 32309-1650

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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

Visit #: 99997182236242

Food Entity #: 307728  
Food Entity Name: MEAT PLACE PLUS  
Date Of Visit: November 20, 2023  
Inspected By: WENNDY AYERDIS  
Food Entity Location Address: 11108 SW 184th ST Cutler Bay, FL 33157-6603  
Food Entity Mailing Address: 12000 SW 84th Ave Miami, FL 33156-5167  
Food Entity Type/Description: 131/Meat Market Retail  
Food Entity Owner: MEAT PLACE PLUS INC FLERIDA BELLO

SUPPLEMENTAL KEY #:  
334223

STOP SALE ORDER AND RELEASE

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 11/20/2023 by WENNDY AYERDIS is hereby released.

Article: deli ham  
Brand Name: n/a  
Lot #: n/a # Of Pkgs: 1  
Size Of Pkg: half package  
Total Weight: n/a  
Invoice #: n/a  
Invoice Date:  
Manufacturer: n/a  
Distributor: n/a

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:

...the department or its duly authorized agent finds, or has probable cause to believe, that any food or food-processing equipment 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, Jose Marmolejos the person in charge of MEAT PLACE PLUS 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]  
(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]  
Signature of FDACS Representative  
WENDY AYERDIS, QUALITY ASSURANCE & TRAINING SPECIALIST

[Signature]  
Signature of Representative  
JOSE MARMOLEJOS, MANAGER  
Print Name and Title

[Signature]  
Julio Azpurua, Sanitation And Safety Specialist