



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 #: 9999-7182-2498-77  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Name: Publix # 1108  
Owner: Publix Super Markets Inc (Pub)  
Type: Supermarket  
Address: 20201 SW 127th Ave Miami, FL 33177-5119

Establishment #: 300694  
Date of Visit: April 05, 2024  
Inspected By: 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 April 19, 2024. 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
6 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 <b>Observation:</b> Seafood- Food employee did not wash hands between entering and exiting food preparation area, after touching face and handling food items and utensils. COS, Proper hand washing procedures were discussed with management and employee washed hands.	<input checked="" type="checkbox"/>
13 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 <b>Observation:</b> Seafood- Raw salmon stored over ready to eat crab meat and ready to eat wild herring in real sour cream on shelf inside walk-in cooler. COS, ready to eat food was placed in proper location during inspection.	<input checked="" type="checkbox"/>
20 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 <b>Observation:</b> Produce- Multiple packages of leafy greens salads measured out of temperature inside the walk in cooler: cut lettuce salad 43°F, cut coleslaw salad 44°F. COS, all food items were placed under proper refrigeration during inspection.	<input checked="" type="checkbox"/>
26 P	<b>Citation Description:</b> 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 <b>Observation:</b> Deli- Spray bottles filled with sani save sanitizer (quaternary ammonium sanitizer) used for the slicers had a concentration over 400ppm. COS, new quarternary sanitizer solution was prepared at proper concentration.	<input checked="" type="checkbox"/>

26 P	<b>Citation Description:</b> 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 <b>Observation:</b> Deli- Sanitizer bucket stored next to single service gloves on bottom shelf of preparation table located at the deli food service area. COS, sanitizer bucket was placed in proper location. Deli- Sani Save sanitizer stored next to gallons of oil underneath preparation table located at the deli kitchen area. COS, Sani save sanitizer was placed in proper location. Meat- Sani Save sanitizer stored next to single service gloves on bottom shelf of preparation table next to slicer. COS, Sani save sanitizer was placed in proper location.	<input checked="" type="checkbox"/>
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## INSPECTION: GRP

Violation No.	Citation Description and Observation	COS
31	<b>Citation Description:</b> 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) <b>Observation:</b> Produce- Cut cantaloupe stored in a covered container on shelf inside the walk-in cooler. COS, cut cantaloupe packages were uncovered and placed inside the walk in freezer. <b>Initial if all stated observations have been corrected:</b> COS	<input checked="" type="checkbox"/>
38	<b>Citation Description:</b> Food employee wearing jewelry, other than a plain ring such as a wedding band, on their arm or hand while preparing food. 2-303.11 <b>Observation:</b> Deli, Produce- Food employees wearing bracelets while preparing open foods. COS, food employees removed bracelets prior to continue working with open foods. <b>Initial if all stated observations have been corrected:</b> COS	<input checked="" type="checkbox"/>
43	<b>Citation Description:</b> Single-service or single-use articles not stored in a clean, dry location; at least 6 inches above the floor; or where they are not exposed to splash, dust, or other contamination. 4-903.11(A) <b>Observation:</b> Meat- Foam meat trays encrusted with dry meat and blood residue placed on shelving unit next to the walk-in cooler. COS, foam meat trays were voluntarily discarded during inspection. Stop use order and release issued, see supplements. <b>Initial if all stated observations have been corrected:</b> COS	<input checked="" type="checkbox"/>
43	<b>Citation Description:</b> Single-service or single-use articles not kept in the original protective package or not stored by using other means that afford protection from contamination until used. 4-903.11(C) <b>Observation:</b> Meat- Foam meat trays stored on shelving unit next to the walk in cooler not kept in the original protective package. COS, all foam meat trays were placed inside a covered protection. <b>Initial if all stated observations have been corrected:</b> COS	<input checked="" type="checkbox"/>
48 Pf	<b>Citation Description:</b> 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 <b>Observation:</b> Seafood- No hot water available immediately at hand sink located next to ware wash sink while the meat department is actively cleaning all the equipment, even though the water heater is working and hot water was available during the inspection at this hand sink. <b>Initial if all stated observations have been corrected:</b> _____	<input type="checkbox"/>
49	<b>Citation Description:</b> Plumbing system not maintained in good repair. 5-205.15(B) <b>Observation:</b> Seafood- Faucet at the ware wash sink was found to leak constantly from the base. <b>Initial if all stated observations have been corrected:</b> _____	<input type="checkbox"/>

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

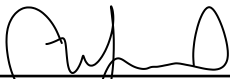
## COMMENTS

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.

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>.



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CATALINA ORDONEZ, ENVIRONMENTAL SPECIALIST II

JENNIFER HERNANDEZ, ASSISTANT MANAGER.

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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 #: 99997182249877

Food Entity #: 300694  
Food Entity Name: PUBLIX # 1108  
Date Of Visit: April 05, 2024  
Inspected By: CATALINA ORDONEZ  
Food Entity Location Address: 20201 SW 127th Ave Miami, FL 33177-5119  
Food Entity Mailing Address: PO Box 32027 Lakeland, FL 33802-2027  
Food Entity Type/Description: 111/Supermarket  
Food Entity Owner: PUBLIX SUPER MARKETS INC (PUB)

**STOP USE ORDER AND RELEASE**

SUPPLEMENTAL KEY #:  
336722

You are hereby notified that the following item on which a STOP USE ORDER AND RELEASE was issued on 04/05/2024 by CATALINA ORDONEZ is hereby released.

Article: Various foam trays at meat department  
Brand Name: Publix #1108  
Lot #: # Of Pkgs: Various      Size Of Pkg: Various      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.\* Proper Use of Utensils:

Single-use/single-service articles: properly stored and used.

Disposition: Equipment was removed from service.

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.

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**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:

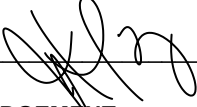
1. Your name, address, and telephone number, and facsimile number (if any).
2. The name, address, and telephone number, and facsimile number of your attorney or qualified representative (if any) upon whom service of pleadings and other papers shall be made.
3. A statement that you are requesting an administrative 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.

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**HEARING WAIVER AND WAIVER OF RIGHTS ON DESTROYED PRODUCTS**

I, JENNIFER HERNANDEZ the person in charge of PUBLIX # 1108 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

CATALINA ORDONEZ, ENVIRONMENTAL SPECIALIST II

  
Signature of Representative

JENNIFER HERNANDEZ, ASSISTANT MANAGER.

Print Name and Title