



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 #: 9999-7182-2503-17
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Los Tres Conejitos Bakery
Owner: Los Tres Conejitos Bakery Ernesto Torre
Type: Retail Bakery w/FS
Address: 1912 W 60th ST Hialeah, FL 33012-7598

Establishment #: 29584
Date of Visit: April 10, 2024
Inspected By: SIMEON CARRERO

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 24, 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
2 Pf	Citation Description: 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 Observation: 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	<input 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: Back room processing area observed bottle water on top of prep tables coffee cup on top of slicer. Cos a coffee cups and bottle water were moved during the inspection to proper storage. Initial if all stated observations have been corrected: COS	<input checked="" type="checkbox"/>
6 Pf	Citation Description: Food employee not cleaning hands in a handwash sink or approved automatic handwashing facility. Food employee cleaning hands in a sink used for food preparation or warewashing, or in a service sink. 2-301.15 Pf Observation: Food service area observed employee washing hands at 3 compartment sink. Cos person in charge told employee where to wash hands properly. Initial if all stated observations have been corrected: COS	<input checked="" type="checkbox"/>

6 P	<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</p> <p>Observation: Food service area observed several employees handling, money and touching their shirts and proceed to work with open food with out washing their hands.cos person in charge talk to employees about proper and when to wash hands.</p>	☒
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: Back room processing area observed employees hand sink blocked with trash can in front . Cos trash can was moved during the inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	☒
8 Pf	<p>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</p> <p>Observation: Food service and back room processing area observed several employees hand sink with out paper towels. Cos paper towels was provided during the inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	☒
13 P	<p>Citation Description: 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>Observation: Food processing area observed raw shell eggs above raw bacon inside a cold holding unit. Cos raw shell eggs were moved to proper storage during the inspection.</p>	☒
13 P	<p>Citation Description: 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>Observation: Food service area observed employees using the same gloves to perform different task. Cos person in charge talk to employees about watching hands and donning gloves properly.</p>	☒
14	<p>Citation Description: Food-contact surface of cooking or baking equipment not cleaned at least every 24 hours, or cavity or door seals of microwave oven not cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. 4-602.12</p> <p>Observation: Back room processing area observed old dry residue on all bakery bread processing equipment. Cos all equipments were wash, rinsed and sanitized during the inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	☒
14 P	<p>Citation Description: Utensil or food-contact surface of equipment not sanitized before use after cleaning. 4-702.11 P</p> <p>Observation: Back room processing area observed employee washing, rinsing and skip the sanitation process of pots and pans at 3 compartment sink.cos employee was instructed to wash, rinsed and sanitized pot and pans again correctly.</p>	☒
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 area found breaded chicken and chicken fricassee at internal temperature of 89f to 108f inside a hot holding unit when check with a calibrated thermometer. Cos food was reheated to 165f for 15 sec during the inspection.</p>	☒

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: Back room area observed several pack hams sliced at establishment done 2 day ago as per person in charge with no date marking. Cos all packs of hams were date marked during the inspection.</p>	<input checked="" type="checkbox"/>
23 Pf	<p>Citation Description: Animal food that is raw, undercooked, or not otherwise processed to eliminate pathogens is served or sold in a ready-to-eat form or as an ingredient in another ready-to-eat food without informing consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder using effective written means. 3-603.11(A) Pf</p> <p>Observation: Establishment does not have a consumer advisory or reminder available.</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: 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.</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: Back room processing area observed toxic material (WD-40)on top of processing table. Cos toxic material was moved to proper storage during the inspection.</p>	<input checked="" type="checkbox"/>

INSPECTION: GRP

Violation No.	Citation Description and Observation	COS
35	<p>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</p> <p>Observation: Coffee area observed a working container of sugar not marked with common name of product. Cos container was marked during the inspection.</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: Food service area observed several in house made guava and cheese breads on top of counter with out any ingredients, address and all labeling required. Cos all products was moved to the back during the inspection.</p>	<input checked="" type="checkbox"/>
36	<p>Citation Description: Outer opening not protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors. Windows or doors kept open for ventilation or other purposes not protected against the entry of insects and rodents by 16 mesh to 1 inch screens; properly designed and installed air curtains to control flying insects; or other effective means. 6-202.15</p> <p>Observation: Coffee area observed small window open during the inspection.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
37	<p>Citation Description: 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</p> <p>Observation: Back room area observed several containers of food directly on floors. Cos all food containers were moved to proper storage during the inspection.</p> <p>Initial if all stated observations have been corrected: COS</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 and processing areas observed employees no wearing proper hair restraint all hair hanging out of cap on side and back.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
38	<p>Citation Description: 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</p> <p>Observation: Food service and processing areas observed employees wearing jewelry on hands and arms.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
45	<p>Citation Description: 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>Observation: Back room area observed rusty metal racks where food is stored inside walk in cooler.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
45	<p>Citation Description: Utensil not maintained in good repair or condition; or ambient air temperature, water pressure, or water temperature measuring device not maintained in good repair or not accurate within the intended range of use. 4-502.11(A) and (C)</p> <p>Observation: Food service area observed a ambient air temperature in disrepair inside a hot holding unit.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
45	<p>Citation Description: 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>Observation: Back processing area observed several cutting boards soil, subject to scratching or scoring not resurface or discarded when they can no longer be effectively clean and sanitized.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
47	<p>Citation Description: Food-contact surface of cooking equipment or pan is encrusted with grease deposits or other soil accumulation. 4-601.11(B)</p> <p>Observation: Back room processing area observed cooking and backing equipment with encrusted grease deposits or soil accumulation.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
47	<p>Citation Description: Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13</p> <p>Observation: Processing area observed dusty ceiling tiles and a/C vents over processing areas including 3 compartment sink, old dry residue on door handles, under neath processing tables and shelf's.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
51	<p>Citation Description: Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17</p> <p>Observation: Back room area observed trash can with no cover at unisex employees unisex rest room.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
52	<p>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</p> <p>Observation: Outside grounds observed large trash can open during the inspection.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
52	<p>Citation Description: Drains in receptacles or waste handling units for refuse, recyclables, and returnables do not have drain plugs in place. 5-501.114</p> <p>Observation: Outside grounds observed no drain plugs at large trash can.</p> <p>Initial if all stated observations have been corrected: _____</p>	<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: Back room processing area observed soil door, walls, ceiling tiles, floors, walk in cooler shelf A/C units metal racks were food are stored throughout establishment. Initial if all stated observations have been corrected: _____	<input type="checkbox"/>
53	Citation Description: Physical facilities not maintained in good repair. 6-501.11 Observation: Back room area observed several small holes on ceiling tile on wall and rest room , chip paint and cracks on floors throughout establishment. Initial if all stated observations have been corrected: _____	<input type="checkbox"/>

COMMENTS

When citations have been corrected and initialed, an electronic copy of the completed report may be emailed to FoodSafety@FDACS.gov.

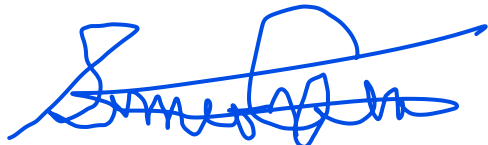
Please note each observation that has been corrected.

Employee Health Guidelines, Reporting agreement, consumer advisory and Guidance for the Written Procedures for Clean-Up of Vomiting and Diarrheal Events documents provided

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

Food Establishment must submit updated documentation demonstrating the water supply for its facility comes from an approved source, as required by Rule 5K-4.004(3)(a), FAC. Please submit the documents within 30 days of this visit to: inspector simeon.carrero@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>.



SIMEON CARRERO, SANITATION AND SAFETY SPECIALIST



CRISTINA SOSA, PERSON IN CHARGE

Name and Title of Whom This Report was Issued

