



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 #: 9999-7182-2503-19
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Cao Bakery & Cafe #11
Owner: Sunset Dc Bakery Llc
Type: Retail Bakery w/FS
Address: 9753 SW 72nd ST Miami, FL 33173-4615

Establishment #: 392670
Date of Visit: April 10, 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 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
1 Pf	Citation Description: 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 Observation: Person in charge does not ensure active managerial control in the establishment as evidenced by violations noted on the inspection report: hand washing, written procedures and equipment sanitization.	<input type="checkbox"/>
2 Pf	Citation Description: 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 Observation: Food establishment does not ensure food employees are informed in a verifiable manner of their reporting responsibilities in regards to food borne illnesses and symptoms.	<input 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: Kitchen, Food service- Food employees did not wash hands between entering and exiting food preparation area and handling food items and utensils. COS, Proper hand washing procedures were discussed with management and employees washed hands	<input checked="" type="checkbox"/>

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- No paper towels provided at hand sink located across from pastries display unit. COS, paper towels were provided during inspection. Kitchen- No paper towels provided at hand sink located next to walk-in freezer. COS, paper towels were provided during inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
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- Food employees did not change their single-use gloves between changing tasks, entering and exiting the area. COS, employees washed hands and donned new gloves. Proper glove usage was discussed with management.</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- Black mold-like grime encrusted on ice making portion and interior housing of ice machine. See Supplement, a stop use order is in effect for this unit. When corrections have been made, call 850-245-5520 to request an inspector visit for a written release. Ice machine must remain turned off and empty until released by an inspector.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
14 P	<p>Citation Description: Equipment food-contact surface or utensil not cleaned before each use with a different type of raw animal food such as beef, fish, lamb or poultry; each time there is a change from working with raw foods to working with ready-to-eat food; between use with raw fruit or vegetables and with time/temperature control for safety food; before using or storing a food temperature measuring device; or at any time during the operation when contamination may have occurred. 4-602.11(A) and (B) P</p> <p>Observation: Food Service- Wooden knock board used to knock out spent coffee from coffee porta filter found stored inside the trash can with coffee grounds and visible trash. COS, management decided to use an aluminum tray to discard the coffee grounds.</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- Heavy dried-on milk accumulated on steam wand that was in use after more than 4 hours without being cleaned. COS, steam wand was washed, rinsed, and sanitized. Food Service - Tongs used for meat pastries and empanadas found not cleaned, rinsed and sanitized after 4 hour period. COS, employee washed, rinsed and sanitized tongs.</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: Kitchen- 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"/>
21 Pf	<p>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</p> <p>Observation: Kitchen- No date mark available for sliced ham, shredded pork and turkey breast held more than 24 hours inside the walk-in cooler. COS, all food items were date mark properly.</p>	<input checked="" type="checkbox"/>

22 Pf	<p>Citation Description: Time without temperature control is used as the public health control for up to 4 hours. Time/temperature control for safety food not marked or identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. 3-501.19(B)(2) Pf</p> <p>Observation: Food service- No time mark available for: spinach empanadas, meat empanadas, ham croquettes, meat pastries, guava and cheese tequenos, ham and cheese pastries, beef empanadas, guava and cheese pastries that are kept under time control. COS, all food items were voluntarily discarded during inspection. Stop sale order and release issued, see supplements.</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 posted of food items cooked to order (eggs and steak), even though the consumer advisory reminder is posted on the menu.</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 Pf	<p>Citation Description: Working container of poisonous or toxic materials taken from a bulk supply not clearly and individually identified with the common name of the material. 7-102.11 Pf</p> <p>Observation: Food service- Unlabeled spray bottle of glass cleanser stored next to hand sink located across from display hot unit. COS, toxic spray bottle was labeled during inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" 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: Kitchen- Gallon of degrease stored next to liquid margarine on bottom shelf of stove next to fryers. COS, toxic item was placed in proper location.</p>	<input checked="" type="checkbox"/>

INSPECTION: GRP

Violation No.	Citation Description and Observation	COS
34 Pf	<p>Citation Description: Food temperature measuring device not calibrated in accordance with manufacturer's specifications as necessary to ensure accuracy. 4-502.11(B) Pf</p> <p>Observation: Food Service- Probe thermometers measured 220°F and 0°F when placed in ice slurry. COS, Probe thermometers were manually corrected to 32°F in ice slurry.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
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: Kitchen- Unlabeled bottles of oil, sauces and syrup throughout preparation tables.</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, Kitchen- Wiping wet in use wiping cloths stored on food preparation tables, not held in sanitizer solution between use.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>

41	<p>Citation Description: During pauses in food preparation or dispensing, utensil stored in food that is not time/temperature control for safety food not stored with their handles above the top of the food within containers or equipment that can be closed. 3-304.12(B)</p> <p>Observation: Food service- Scoop handle stored in direct contact with ice cubes inside the ice machine. COS, scoop was placed in proper location.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
41	<p>Citation Description: 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>Observation: Food service- Coffee spoons stored in standing water at 68°F next to the coffee machine. COS, water was discarded and scoops were washed, rinsed and sanitized during inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
46 Pf	<p>Citation Description: Test kit or other device that accurately measures the concentration in MG/L of sanitizing solution not provided. 4-302.14 Pf</p> <p>Observation: Kitchen- No quaternary ammonium test strips available to test concentration of sanitizer.</p> <p>Initial if all stated observations have been corrected: _____</p>	<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.

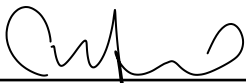
Copy of guidance for written procedures for the clean-up of vomiting and diarrheal events provided.

Employee Health Guidelines and reporting agreement 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.

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>.



CATALINA ORDONEZ, ENVIRONMENTAL SPECIALIST II



MARTHA DIAZ, 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 #: 99997182250319

Food Entity #: 392670
Food Entity Name: CAO Bakery & Cafe #11
Date Of Visit: April 10, 2024
Inspected By: CATALINA ORDONEZ
Food Entity Location Address: 9753 SW 72nd ST Miami, FL 33173-4615
Food Entity Mailing Address: 8000 nw 31 st Suite 8 Doral, FL 33122
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: Sunset DC Bakery LLC

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #:
336790

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 04/10/2024 by CATALINA ORDONEZ is hereby released.

Article: Various food items at display hot unit: meat pastries, meat empanadas, cheese pastries,
Brand Name: CAO 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; FAC 5K-4 Violation of Florida Food Law.* Time/Temperature Control for Safety Food: Time as a public health control: procedures and records.

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

Comments:



WILTON SIMPSON
COMMISSIONER

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3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

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STOP USE ORDER

SUPPLEMENTAL KEY #:
336795

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:	Ice machine		
Brand Name:	Ice-O-Matic		
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.* Protection From Contamination: Food-contact surfaces: cleaned and sanitized.

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.

**AN ADMINISTRATIVE HEARING IS AVAILABLE FOR ALL ORDERS, NOTICES, AND REPORTS IN THIS
SUPPLEMENTAL REPORT**

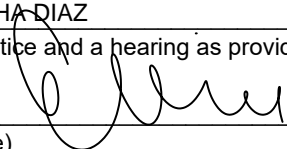
If you wish to contest the Department's action, you have the right to request an administrative hearing to be conducted in accordance with Sections 120.569 and 120.57, Florida Statutes and to be represented by counsel or other qualified representative. Your request for hearing must contain:

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, MARTHA DIAZ the person in charge of CAO Bakery & Cafe #11 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

MARTHA DIAZ, PERSON IN CHARGE
Print Name and Title