



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 #: 9999-7182-2510-37
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Party Cake Bakery Iii
Owner: Party Cake Bakery Iii Inc
Type: Retail Bakery w/FS
Address: 10815 SW 40th ST Miami, FL 33165-4410

Establishment #: 318815
Date of Visit: April 17, 2024
Inspected By: CATALINA ORDONEZ,
WENNDY AYERDIS

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 May 01, 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: Demonstration of knowledge not in compliance. At least one Priority violation observed during the inspection, the establishment does not have a certified food protection manager who has passed a test through a recognized accredited program, and the person in charge is unable to respond correctly to food safety questions relevant to the operation. 2-102.11(A), (B), (C)(1) and (4)-(16) Pf Observation: Person in charge does not demonstrate knowledge of the Food Code and Public Health principles as evidenced by: having at least 1 priority violation on the inspection report, having no certified food protection manager for the establishment, and is unable to respond correctly to food safety questions relevant to their food operation.	<input type="checkbox"/>
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: consumer advisory; cold holding temperatures, hand washing, bare hand contact with ready-to-eat foods 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 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 food borne illnesses and symptoms. Copy of Employee reporting agreement provided. Initial if all stated observations have been corrected: _____	<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: Processing- Opened bottle of water and cups of coffee found on top of bakers preparation table. COS, opened beverages were placed in proper location. 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, Processing- Food employee 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 food employees washed hands.</p>	<input checked="" type="checkbox"/>
7 P	<p>Citation Description: Food employee contacting exposed ready-to-eat foods with bare hands or not using suitable utensils; alternate method not approved or approved but not followed to allow food employees to have bare hand contact with exposed ready-to-eat food; or food employee contacting exposed ready-to-eat food with bare hands at the time it is being added to other food items as an ingredient without cooking/heating the final product to the required temperature to allow bare hand contact. 3-301.11(B) P</p> <p>Observation: Processing- Food employee used bare hands to directly touch the cake sheets while cutting into big sections. COS, cake sheets were voluntarily discarded. Stop sale and release issued, see supplements. Glove usage was discussed with management and employee washed hands and donned gloves before continuing to work.</p>	<input checked="" type="checkbox"/>
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: Food service- Bag and utensils stored inside hand sink located next to milk steamer. COS, all items were removed from hand sink and hand sink was made accessible.</p> <p>Initial if all stated observations have been corrected: COS</p>	<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: Processing- No paper towels and soap provided at hand sink located next to ice machine.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
8	<p>Citation Description: 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>Observation: Food service, Processing- No hand wash sign posted at all hand sinks throughout processing areas.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
11 P	<p>Citation Description: Food not safe, or is adulterated. 3-101.11 P</p> <p>Observation: Processing- Live flying insect landed directly on top of a cake stored on rolling cart located next to preparation table. COS, cake was voluntarily discarded during inspection. Stop sale and release issued, see supplements.</p>	<input checked="" type="checkbox"/>
13	<p>Citation Description: Food not protected from cross contamination by storage in packages, covered containers or wrappings. 3-302.11(A)(4)</p> <p>Observation: Food service- Cleaned oranges used for fresh juice stored uncovered on holding basket of the orange juice machine at food service area.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
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: Processing- Raw pooled eggs stored over raw shell intact eggs on shelf inside walk-in cooler. COS, raw pooled eggs were placed in proper location.</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/walk-in cooler, and after the gloves have become contaminated. COS, employees washed hands and donned new gloves. Proper glove usage was discussed with management.</p>	☒
13 P	<p>Citation Description: 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>Observation: Processing- Raw pooled eggs and raw tenderized steak stored over ham croquettes on shelf inside the walk-in cooler. COS, raw pooled eggs were placed in proper location.</p>	☒
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: Processing- Slicer on preparation table found with old food residue on plate, blade guard and meat grip. COS, Slicer was cleaned, rinsed and sanitized during inspection. Processing- Old yellow, dried-on cake mixture encrusted on mixers attachment joint above the mixing bowl at the floor mixer. COS, mixers were washed, rinsed, and sanitized.</p> <p>Initial if all stated observations have been corrected: COS</p>	☒
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: Processing- Black mold-like grime encrusted all over the interior housing of the ice machine and within the ice making chute. COS, the ice machine was washed, rinsed, and sanitized.</p> <p>Initial if all stated observations have been corrected: COS</p>	☒
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 coffee grounds was found stored directly in the trash can where all trash is discarded, not just used coffee. COS, management decided to use a coffee knock box to discard the coffee grounds.</p>	☒
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.</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- Milk measured 86°F next to milk steamer. COS, milk was voluntarily discarded. Stop sale and release issued, see supplements.</p>	☒
20 P	<p>Citation Description: Eggs that have not been treated to destroy all viable Salmonellae not stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less. 3-501.16(B) P</p> <p>Observation: Processing- Raw shell eggs were held at an ambient temperature of 47°F inside the walk-in cooler. COS, raw shell eggs were placed under proper refrigeration.</p>	☒

20 P	<p>Citation Description: Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P</p> <p>Observation: Food service- Multiple food items measured out of temperature at the glass door cold unit: ham 46°F, cheese 47°F. COS, all food items were placed under proper refrigeration. Processing- Ham and cheese croissants measured 45°F inside the walk-in cooler. COS, all food items were voluntarily discarded during inspection. Stop sale and release issued, see supplements.</p>	<input checked="" type="checkbox"/>
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- No date mark available for ham and cheese croissants held more than 24 hours inside the walk in cooler. COS, all food items were voluntarily discarded during inspection due to another violation (cold holding).</p>	<input checked="" type="checkbox"/>
22 P	<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 served or discarded within 4 hours from the point in time when the food is removed from temperature control. 3-501.19(B)(3) P</p> <p>Observation: Food service- Multiple food items under time as a public health control were not discarded once the 4 hour time limit was exceeded: egg sandwiches, preparados (ham, cheese and ground beef pastry), meat empanadas, potato balls, meat pastries, ham and cheese pastries. COS, all food items were voluntarily discarded during inspection. Stop sale and release issued, see supplements.</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: Food service- No disclosure or reminder posted of food items cooked to order (eggs and steak).</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 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: Food service- Windex spray bottles stored next to single service cups and lids on bottom shelf of preparation table. COS, all toxic items were placed in proper location during inspection.</p>	<input checked="" type="checkbox"/>
95	<p>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.</p> <p>Observation: No Certified Food Protection Manager at food establishment.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>

INSPECTION: GRP

Violation No.	Citation Description and Observation	COS
----------------------	---	------------

34 Pf	<p>Citation Description: 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</p> <p>Observation: Food Service, Processing- No probe thermometer available to assess hot and cold food internal temperatures. COS, probe thermometer was obtained during 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- Store-made pound cakes were found unlabeled on the front counter at customer reach missing all labeling requirements: product name, ingredients and sub-ingredients, net weight, manufacturer information (name, city, state, zip). COS, products were placed inside cold unit not at customer reach.</p>	<input checked="" type="checkbox"/>
36 Pf	<p>Citation Description: Premises not maintained free of insects and other pests; or not controlled to eliminate their presence on the premise by routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and using methods, if pests are found, such as trapping devices or other means of pest control. 6-501.111 (A)-(C) Pf</p> <p>Observation: Food service, Processing- Multiple live flies flying throughout the processing areas.</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- Food employees wearing bracelets while preparing and serving open foods</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, Processing- 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"/>
42	<p>Citation Description: 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>Observation: Processing- No splash guard present between hand sink and preparation tables at the decoration area. Food service- No splash guard present between hand sink and coffee machine.</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: Processing- Plastic scoop used to dispense ice from the ice machine was found cracked. COS, utensil was voluntarily discarded by owner 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: Processing- No sanitizer test kit available to measure the chlorine sanitizer concentration at the ware wash sink. COS, test kit was obtained during the inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
46	<p>Citation Description: Cleaning agent used to clean equipment and utensils or chemical sanitizer used to sanitize equipment and utensils not provided and available for use during all hours of operation. 4-303.11</p> <p>Observation: Processing- No sanitizer available to sanitize washed equipment and utensils. COS, sanitizer was obtained during the inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" 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: Processing- Burned on grease deposits and carbon encrusted on pots and pans.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
47	<p>Citation Description: Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C)</p> <p>Observation: Processing- Old dark food residue encrusted on the inside of the bulk flour and sugar containers. COS, containers were washed, rinsed, and sanitized.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
49	<p>Citation Description: Plumbing system not maintained in good repair. 5-205.15(B)</p> <p>Observation: Processing- No sink stoppers available to wash, rinse, and sanitize equipment and utensils at the ware wash sink. COS, sink stoppers were obtained during the inspection. Processing- Water leaks from the base of the ware wash sink faucet for the wash compartment when water is turned on.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
50 Pf	<p>Citation Description: Direct connection exists between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. 5-402.11 Pf</p> <p>Observation: Processing- Direct connection exists between the ware wash sink and sewage system.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
52	<p>Citation Description: Waste receptacle not provided in each area where refuse is generated or commonly discarded, or where recyclables or returnables are placed, or at each lavatory or group of adjacent lavatories where disposable towels are used at handwashing lavatories. 5-501.16(B)-(C)</p> <p>Observation: Processing- No trash can available near the hand sink located next to the ice machine.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
53	<p>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</p> <p>Observation: Processing- Black mold-like growth accumulated on wall and ceiling above the walk-in freezer door.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
53	<p>Citation Description: Physical facilities not maintained in good repair. 6-501.11</p> <p>Observation: Processing- Walk-in cooler housing sandwiches, ham, raw steak, and eggs was found in disrepair with an ambient temperature of 47°F and is unable to hold temperature dependent food items at an internal temperature of 41°F or below. COS, equipment was repaired during inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
53	<p>Citation Description: Studs, joists, or rafters exposed in areas subject to moisture. 6-201.18</p> <p>Observation: Processing- Exposed A/C ducts, joists and pipes present above the stove, fryer, oven, and ware wash sink. Food establishment has 14 calendar days to make necessary changes so that these pipes/ducts are no longer exposed above the processing area and equipment below. Failure to comply may result in administrative action.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
54	<p>Citation Description: Dressing rooms not used by employees who regularly change their clothes in the establishment, or lockers or other suitable facilities not used for the orderly storage of employee clothing or other possessions. 6-501.110</p> <p>Observation: Food Service, Processing- Food employee personal purses, clothing, and phones stored on preparation tables, on shelves with wholesome food items and single-service items.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
99	<p>Citation Description: The food establishment permit is not conspicuously displayed. 5K-4.020(2)(d) F.A.C.</p> <p>Observation: 2024 Food permit not available during the inspection.</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

Please note each observation that has been corrected.

Food establishment has 14 calendar days to make necessary changes so that the A/C ducts, joists and rafters above the cooking area are no longer exposed. Failure to comply may result in administrative action.

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

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

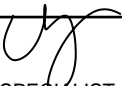
Employee Health Guidelines and reporting agreement provided.

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:
catalina.ordonez@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>.



CATALINA ORDONEZ, ENVIRONMENTAL SPECIALIST II



WENDDY AYERDIS, QUALITY ASSURANCE AND TRAINING SPECIALIST

Print Date: 4/17/2024

Page 7 of 14

OLGA MONTANO, 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 #: 99997182251037

Food Entity #: 318815
Food Entity Name: PARTY CAKE BAKERY III
Date Of Visit: April 17, 2024
Inspected By: CATALINA ORDONEZ
Food Entity Location Address: 10815 SW 40th ST Miami, FL 33165-4410
Food Entity Mailing Address: 10815 SW 40 St miami, FL 33165-4410
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PARTY CAKE BAKERY III INC

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #:
336911

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 04/17/2024 by CATALINA ORDONEZ is hereby released.

Article:	Cake		
Brand Name:	Party Cake Bakery III		
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 500.10 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-26
Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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

Visit #: 99997182251037

Food Entity #: 318815
Food Entity Name: PARTY CAKE BAKERY III
Date Of Visit: April 17, 2024
Inspected By: CATALINA ORDONEZ
Food Entity Location Address: 10815 SW 40th ST Miami, FL 33165-4410
Food Entity Mailing Address: 10815 SW 40 St miami, FL 33165-4410
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PARTY CAKE BAKERY III INC

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #:
336916

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 04/17/2024 by CATALINA ORDONEZ is hereby released.

Article:	Ham and cheese croissants		
Brand Name:	Party Cake Bakery III		
Lot #:	# Of Pkgs: 5	Size Of Pkg:	Total Weight: LBS
			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 500.10 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
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 #: 99997182251037

Food Entity #: 318815
Food Entity Name: PARTY CAKE BAKERY III
Date Of Visit: April 17, 2024
Inspected By: CATALINA ORDONEZ
Food Entity Location Address: 10815 SW 40th ST Miami, FL 33165-4410
Food Entity Mailing Address: 10815 SW 40 St miami, FL 33165-4410
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PARTY CAKE BAKERY III INC

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #:
336914

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 04/17/2024 by CATALINA ORDONEZ is hereby released.

Article:	Milk		
Brand Name:	Party Cake Bakery III		
Lot #:	# Of Pkgs:	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 500.10 Adulterated.* Time/Temperature Control for Safety Food: Proper hot 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
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 #: 99997182251037

Food Entity #: 318815
Food Entity Name: PARTY CAKE BAKERY III
Date Of Visit: April 17, 2024
Inspected By: CATALINA ORDONEZ
Food Entity Location Address: 10815 SW 40th ST Miami, FL 33165-4410
Food Entity Mailing Address: 10815 SW 40 St miami, FL 33165-4410
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PARTY CAKE BAKERY III INC

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #:
336910

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 04/17/2024 by CATALINA ORDONEZ is hereby released.

Article:	Cake sheets		
Brand Name:	Party Cake Bakery III		
Lot #:	# Of Pkgs: 3	Size Of Pkg:	Total Weight: LBS
			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.* Preventing Contamination By Hands: No bare hand contact with ready-to-eat foods or approved alternative method properly followed.

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-26
Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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

Visit #: 99997182251037

Food Entity #: 318815
Food Entity Name: PARTY CAKE BAKERY III
Date Of Visit: April 17, 2024
Inspected By: CATALINA ORDONEZ
Food Entity Location Address: 10815 SW 40th ST Miami, FL 33165-4410
Food Entity Mailing Address: 10815 SW 40 St miami, FL 33165-4410
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PARTY CAKE BAKERY III INC

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #:
336918

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 04/17/2024 by CATALINA ORDONEZ is hereby released.

Article:	Various, meat empanadas, meat pastries, ham and cheese pastries		
Brand Name:	Party Carke Bakery III		
Lot #:	# Of Pkgs: Various	Size Of Pkg:	Total Weight: LBS
			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

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 #: 99997182251037

Food Entity #: 318815
Food Entity Name: PARTY CAKE BAKERY III
Date Of Visit: April 17, 2024
Inspected By: CATALINA ORDONEZ
Food Entity Location Address: 10815 SW 40th ST Miami, FL 33165-4410
Food Entity Mailing Address: 10815 SW 40 St miami, FL 33165-4410
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PARTY CAKE BAKERY III INC

STOP USE ORDER AND RELEASE

SUPPLEMENTAL KEY #:
336919

You are hereby notified that the following item on which a STOP USE ORDER AND RELEASE was issued on 04/17/2024 by CATALINA ORDONEZ is hereby released.

Article:	plastic ice scoop		
Brand Name:	n/a		
Lot #: n/a	# Of Pkgs: 1	Size Of Pkg: n/a	Total Weight: n/a
			Invoice #: n/a
			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.* Utensils, Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, 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.

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, OLGA MONTANO the person in charge of PARTY CAKE BAKERY III 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.

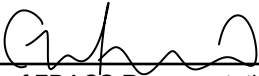



(Signature)

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 _____ WENDDY AYERDIS QUALITY ASSURANCE AND TRAINING SPECIALIST	 _____ Signature of Representative OLGA MONTANO, PERSON IN CHARGE _____ Print Name and Title
---	---

