



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 #: 9999-7182-2511-88
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Pandebono Bakery
Owner: Pandebono 2000 Corporation
Type: Retail Bakery w/FS
Address: 10748 SW 72nd ST Miami, FL 33173-2702

Establishment #: 00711
Date of Visit: April 18, 2024
Inspected By: CATALINA ORDONEZ,
WENNDY AYERDIS

INSPECTION SUMMARY - Operating Without a Valid Food Permit; 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 02, 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: cold holding temperatures, hot holding temperatures, hand washing and equipment sanitization.	<input type="checkbox"/>
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"/>
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. Initial if all stated observations have been corrected: _____	<input type="checkbox"/>

2 Pf	<p>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</p> <p>Observation: No employee health policy available in food establishment. Copy of employee health guidance and employee reporting agreement provided.</p>	<input type="checkbox"/>
4	<p>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</p> <p>Observation: Processing- Opened bottle of water on top of preparation table. COS, opened bottle of water was placed in proper location.</p> <p>Initial if all stated observations have been corrected: COS</p>	<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 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.</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 handled cheese directly with her bare hand. COS, food item was voluntarily discarded during inspection. Stop sale and release issued, see supplements.</p>	<input checked="" type="checkbox"/>
8 Pf	<p>Citation Description: Handwashing sink not equipped to provide hot water at a temperature of at least 100°F through a mixing valve or combination faucet. 5-202.12(A) Pf</p> <p>Observation: Backroom- No hot water available at the employee unisex restroom hand sink. COS, hot water was provided during inspection.</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 soap and paper towels provided at hand sink located next to ware wash sink. Food service- No soap provided at hand sink located next to white freezer.</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: Processing- No hand wash sign posted at hand sink located next to ware wash sink.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
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 ground beef stored over oatmeal inside cold unit located across from preparation table. COS, raw ground beef was placed in proper location.</p>	<input checked="" 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 ground beef stored over raw shell eggs inside cold unit located across from preparation table. COS, raw ground beef was placed in proper location.</p>	☒
14 P	<p>Citation Description: After being cleaned, equipment food-contact surfaces or utensils not sanitized in: hot water manual operation, not immersed for at least 30 seconds; hot water mechanical operation, utensil surface temperature of 160°F not achieved; or chemical operation, minimum contact time not achieved. 4-703.11 P</p> <p>Observation: Processing- Food employee washed and rinsed food utensils and did not sanitize before let the containers dry. COS, utensils were sanitized once sink stoppers were obtained.</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 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>	☒
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.</p> <p>Initial if all stated observations have been corrected: COS</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- Coffee machine steam wand used for milk was not washed, rinsed and sanitized after more than 4 hours of use. 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- Multiple food items measured out of temperature at the hot holding unit and display case: corn arepa (pancake like) 106°F, cheese pastries 101°F, guava and cheese pastries 106°F, egg arepa (pancake like) 116°F, cheese bread 73°F, COS, all food items were voluntarily discarded. Stop sale and release issued, see supplements. Processing- Cooked white rice measured 110°F on top of stove. COS, establishment decided to cool down rice inside walk in freezer.</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: Processing- Sausages measured 48°F-50°F inside white reach in cooler located next to preparation table. COS, food items were voluntarily discarded. Stop sale and release issued, see supplements. Food service- Store made sauces (cooked tomato and onions) measured 46°F inside glass door cold unit. COS, food items were voluntarily discarded. Stop sale and release issued, see supplements.</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: Processing- No date mark present on cooked corn inside cold unit located across from preparation table and held more than 24 hours. COS, food was date marked during inspection. Food service- No date mark present on store made sauces (cooked tomato and onion) inside glass door cold unit and held more than 24 hours. COS, sauces were voluntarily discarded due to another violation (cold holding).</p>	☒

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 bag of coffee and single use sheets on bottom shelf under preparation table. COS, all toxic items were placed in proper location.</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 temperatures of food items prepared and held in the establishment. COS, a probe thermometer was obtained during the inspection.</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: Food service, Processing- Unlabeled containers of flours and sugar throughout processing areas.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
36 P	<p>Citation Description: Premises not maintained free of roaches and rodents; 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) P</p> <p>Observation: Processing- Live roaches crawling on the faucet of the hand sink, on the wall where the hand sink is attached, above the ware wash sink, on the floor near the ware wash sink, and on the cutting board hanging next to the hand sink. See supplement, a stop use order is in effect for all open food processing/handling in the processing area and food service, all food related equipment, ware wash sink and utensils in the processing area and food service, including but not limited to the oven/preparation tables/fryer/stove/hot holding unit/coffee machine located in these areas. When corrections have been made, call 850-245-5520 to request an inspector visit for a written release.</p>	<input 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- Food employees engaged in food preparation with no hair restraint.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>

45	<p>Citation Description: Equipment not maintained in good repair or condition; equipment component not kept intact, tight, and adjusted in accordance with manufacturer's specifications; or cutting or piercing part of can opener not kept sharp to minimize the creation of metal fragments that can contaminate food when a container is opened. 4-501.11</p> <p>Observation: Processing- White refrigerator housing raw sausage, cut tomatoes, and other cooked food items was found in disrepair with an ambient temperature of 48°F and is unable to hold temperature dependent food items at an internal temperature of 41°F or below. COS, management decided to remove the refrigerator from service and from premises during the inspection. Stop use and release issued, see supplements.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
45 P	<p>Citation Description: Materials used in the construction of utensils or food-contact surfaces of equipment allow the migration of deleterious substances or impart colors, odors, or tastes to food; or under normal use conditions, are not safe. Materials used to make single-service or single-use articles allow migration of deleterious substances to food or are not safe. 4-101.11(A), 4-102.11(A)(1) and (B)(1) P</p> <p>Observation: Processing- Ground cheese stored directly in contact with plastic shopping bags in the stainless steel reach-in cold unit. COS, cheese was removed from the plastic bags and stored appropriately.</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"/>
49	<p>Citation Description: Plumbing system not maintained in good repair. 5-205.15(B)</p> <p>Observation: Processing, Food Service- Water heater for the entire establishment was found in disrepair with no hot water available at all hand sinks and ware wash sink. COS, Water heater was fixed during inspection and hot water was provided at all hand sinks and ware wash sink. Processing- No sink stoppers available to wash, rinse, and sanitize equipment and utensils at the ware wash sink. COS, sink stopper was provided during inspection.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
54	<p>Citation Description: Dressing rooms or dressing areas not designated when employees routinely change their clothes in the establishment, or lockers or other suitable facilities not provided for the orderly storage of employee's clothing and other possessions. 6-305.11</p> <p>Observation: Food service- Personal food items stored with beverages inside glass door cold unit.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
99	<p>Citation Description: Expired Permit - The food establishment is operating without a valid food permit. 500.12(a)(1), F.S., 5K-4.020(5), F.A.C.</p> <p>Observation: Food establishment is operating without a valid food permit.</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.

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.

This food establishment was found to be operating with an expired food permit. To renew a food permit, visit <https://foodpermit.fdacs.gov> or contact the Business Center at 850-245-5520.

Re-inspection visit required due to pests. Food establishment can visit <https://foodpermit.fdacs.gov> or contact the Business Center at (850) 245-5520 to request food safety inspector visit for written release when all affected areas have been adequately cleaned and sanitized. Failure to comply with the request for written release may or will result in Administrative Action. In addition, food establishment must develop and implement a pest management control program.

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

Pest control plan check list 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

The affected storage areas shall be completely cleared of all merchandise, cleaned and sanitized by the next inspection; no other merchandise may be added to the storage area, or a Broken Stop-use will be issued. If evidence of pest infestation is observed on the next inspection, a Stop-Use Order will be issued on all receiving areas of the establishment and the establishment will no longer be allowed to receive additional food items, a Stop-Use Order of all processing equipment will be issued and a Stop-Sale Order of all exposed food items will be issued until the infestation is eradicated. A copy of the Pest Control Plan Checklist has been provided to the establishment.

The food establishment has 30 calendar days to make necessary changes so that water can be turned on and verified at the mop sink. Failure to comply will result in a re-inspection required inspection summary.

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



DORA DELGADO, PERSON IN CHARGE

Name and Title of Whom This Report was Issued



WILTON SIMPSON
COMMISSIONER

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

Visit #: 99997182251188

Food Entity #: 00711
Food Entity Name: PANDEBONO BAKERY
Date Of Visit: April 18, 2024
Inspected By:

Food Entity Location Address: CATALINA ORDONEZ
10748 SW 72nd ST Miami, FL 33173-2702
Food Entity Mailing Address: 10748 SW 72nd ST Miami, FL 33173-2702
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PANDEBONO 2000 CORPORATION

STOP SALE ORDER AND RELEASE

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 04/18/2024 by CATALINA ORDONEZ is hereby released.

Article:	Food items at hot holding unit; cheese pastries, corn arepa		
Brand Name:	Pan de bono Bakery		
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 590.04: 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:

FDACS-14325 Rev. 05/22

ACKNOWLEDGEMENT



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(850) 245-5520

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Date Of Visit: April 18, 2024
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Food Entity Owner: PANDEBONO 2000 CORPORATION

STOP SALE ORDER AND RELEASE

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Article:	Sausages, store made sauces		
Brand Name:	Pan de bono bakery		
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 590.04: FS 500.10 Adulterated *Time/Temperature Control for Safety Food: Disposition: Product was voluntarily destroyed by food entity management and witnessed by inspector.
Proper cold holding temperatures.

Comments:

FDACS-14325 Rev. 05/22

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Article:	cheese		
Brand Name:	Pandebono bakery		
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 590: 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:

FDACS-14325 Rev. 05/22

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Food Entity Owner: PANDEBONO 2000 CORPORATION

STOP USE ORDER

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:	all food related equipment and utensils located in the food service		
Brand Name:	n/a		
Lot #: n/a	# Of Pkgs: n/a	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 500.10 Adulterated.* Prevention of Food Contamination: Insects, rodents, and animals not present.

Comments: All affected areas must be adequately cleaned and sanitized. In addition, the food establishment must develop and implement a pest management control program. Contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov to request a Food Safety Inspector visit for written release.

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Article:	open food handling/serving/preparation/cooking/heating in the food service		
Brand Name:	n/a		
Lot #: n/a	# Of Pkgs: n/a	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 500.10 Adulterated.* Prevention of Food Contamination: Insects, rodents, and animals not present.

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Article:	ware wash sink		
Brand Name:	n/a		
Lot #: n/a	# Of Pkgs: n/a	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 500.10 Adulterated.* Prevention of Food Contamination: Insects, rodents, and animals not present.

Comments: All affected areas must be adequately cleaned and sanitized. In addition, the food establishment must develop and implement a pest management control program. Contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov to request a Food Safety Inspector visit for written release.

FDACS-14325 Rev. 05/22

ACKNOWLEDGEMENT



WILTON SIMPSON
COMMISSIONER

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

Visit #: 99997182251188

Food Entity #: 00711
Food Entity Name: PANDEBONO BAKERY
Date Of Visit: April 18, 2024
Inspected By:

Food Entity Location Address: CATALINA ORDONEZ
10748 SW 72nd ST Miami, FL 33173-2702
Food Entity Mailing Address: 10748 SW 72nd ST Miami, FL 33173-2702
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PANDEBONO 2000 CORPORATION

STOP USE ORDER

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:	all food related equipment and utensils located in the processing area		
Brand Name:	n/a		
Lot #: n/a	# Of Pkgs: multiple	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 500.10 Adulterated.* Prevention of Food Contamination: Insects, rodents, and animals not present.

Comments: All affected areas must be adequately cleaned and sanitized. In addition, the food establishment must develop and implement a pest management control program. Contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov to request a Food Safety Inspector visit for written release.

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Date Of Visit: April 18, 2024
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10748 SW 72nd ST Miami, FL 33173-2702
Food Entity Mailing Address: 10748 SW 72nd ST Miami, FL 33173-2702
Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PANDEBONO 2000 CORPORATION

STOP USE ORDER

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:	open food handling/serving/preparation/cooking/heating in the processing area		
Brand Name:	n/a		
Lot #: n/a	# Of Pkgs: n/a	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 500.10 Adulterated.* Prevention of Food Contamination: Insects, rodents, and animals not present.

Comments: All affected areas must be adequately cleaned and sanitized. In addition, the food establishment must develop and implement a pest management control program. Contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov to request a Food Safety Inspector visit for written release.

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Food Entity Type/Description: 141/Retail Bakery w/FS
Food Entity Owner: PANDEBONO 2000 CORPORATION

STOP USE ORDER AND RELEASE

You are hereby notified that the following item on which a STOP USE ORDER AND RELEASE was issued on 04/18/2024 by CATALINA ORDONEZ is hereby released.

Article:	White reach in cooler		
Brand Name:	Roper		
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 500.172 Unsanitary Equipment.* Utensils, Equipment and Vending: Disposition: Equipment was removed from service.
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.

Comments:

FDACS-14325 Rev. 05/22

ACKNOWLEDGEMENT

**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, DORA DELGADO the person in charge of PANDEBONO BAKERY 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

DORA DELGADO, PERSON IN CHARGE

Print Name and Title

FDACS-14325 Rev. 07/13

Page 10 of 10

WENDY AYERDIS, QUALITY ASSURANCE AND TRAINING SPECIALIST