



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 #: 9999-7182-2648-35
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Kings Mart
Owner: Kings Mart & Deli Inc
Type: Convenience Store Significant FS AND/OR Packaged Ice
Address: 250 NW 31st Ave Pompano Beach, FL 33069-2518

Establishment #: 378795
Date of Visit: July 19, 2024
Inspected By: FRANCIS ODIO

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 August 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: A pattern of non-compliance was observed and evidenced by violations for improper hot & cold holding temperatures, sanitization, and employee allergen awareness.	<input type="checkbox"/>
1 Pf	Citation Description: No designated person in charge present at the establishment during all hours of operation. 2-101.11 Pf Observation: Designated person in charge not present at time of inspection. Sole employee present not able to respond to questions related to food operations.	<input type="checkbox"/>
2 Pf	Citation Description: Person in charge does not correctly respond to questions that relate to preventing transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease, can not describe symptoms associated with diseases that are transmissible through food, or can not explain how to comply with reporting responsibilities and exclusion or restriction of food employees. 2-102.11(C)(2)-(3) and (17) Pf Observation: Employee not able to answer questions related to employee health policy. Employee Health Guide was provided.	<input type="checkbox"/>
11 P	Citation Description: Food not safe, or is adulterated. 3-101.11 P Observation: Backroom: Three containers of breadng found to contain living insects. Stop Sale Order and Release issued. See supplements.	<input checked="" type="checkbox"/>
14 Pf	Citation Description: Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf Observation: Food Processing Area: Old food debris encrusted on multiple kitchen utensils stored inside a bucket next to flat top grill. Initial if all stated observations have been corrected: _____	<input 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: Backroom Area: Black, mold-like substance found on interior of ice machine. Stop Use Order issued. See supplements.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
14	<p>Citation Description: Food-contact surface of cooking or baking equipment not cleaned at least every 24 hours, or cavity or door seals of microwave oven not cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. 4-602.12</p> <p>Observation: Food Processing Area: Accumulation of old food debris on interior walls and door of microwave.</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 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 Processing Area: Tongs in use since 9am not yet washed, rinsed, and sanitized at 2:00pm. Register Area: Spoon to serve boiled peanuts in use since 9am not yet washed, rinsed, and sanitized at 2:00pm. COS: Utensils were brought to the three compartment sink for proper cleaning.</p>	<input checked="" type="checkbox"/>
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: Retail Area: Multiple food items including packages of popcorn chicken, potatoes, grits, and sausage patties found with internal temperatures between 84 - 120 degrees F when checked with an accurate probe thermometer. Stop Sale Order and Release issued. See supplements.</p>	<input checked="" type="checkbox"/>
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 Processing Area: Multiple food items stored inside reach-in prep-cooler located across from stove; including Sliced cheese, Liquid Egg, Shredded cheese, Raw Fish, Raw Chicken, Pork Sausage patties, and Raw Bacon were found with internal temperatures between 43 - 54 degrees F when checked with an accurate probe thermometer. Retail Area: Multiple food items stored inside reach-in cooler #1 including Hot dogs, Sliced cheese, and Shredded Mozzarella cheese were found with internal temperatures between 53 - 57 degrees F. COS: All food items were voluntarily discarded by management during the inspection. Stop sale and release order issued. See supplement.</p>	<input checked="" type="checkbox"/>
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: Retail Area: Raw shell eggs displayed in reach-in cooler #1, were found with ambient air temperature of 53 degrees F. COS: Eggs were voluntarily discarded during the inspection. Stop sale and release order issued. See supplement. Backroom: Two sealed cases of Eggs stored inside walk-in cooler were found with ambient air temperature of 56 degrees F. Stop sale order issued. See supplement.</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: The establishment does not have a policy in place for proper response to vomit or diarrheal events. Guidance for Written Procedures for the Clean-up of Vomiting and Diarrheal Events provided via Email.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>

26 **Citation Description:** Poisonous or toxic materials for retail sale not stored or displayed to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning, or locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. 7-301.11 P

Observation: Retail Area: Air freshener spray cans stored on retail shelf directly above bottles of apple juice and orange juice. COS: Chemicals were moved to appropriate location during visit.

26 **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

Observation: Food Processing Area: Bottle of heavy-duty degreaser stored directly next to bottles of Pancake syrup and Hot sauce with no separation on storage shelves under prep table located next to the stove. COS: Chemicals were moved to appropriate location during visit.

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: No probe thermometer is available for assessing, receiving, and holding temperature control for safety foods. Stop Use Order issued. See supplements.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input 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 Processing Area: Squeeze bottles containing different condiments stored next to flat top kitchen, not labeled with a common name. Backroom: Bulk containers storing Sugar and Breeding located inside storage room not labeled with common name.</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: Backroom: Observed recently produced rodent excrement on and under the beverage storage shelves. Stop Use Order issued. See supplements.</p>	<input 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 Processing and Retail Area: Numerous flying insects observed around all establishment.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
37	<p>Citation Description: Food not stored at least 6 inches above the floor; in a clean, dry location; or food stored where it is exposed to splash, dust or other contamination. 3-305.11</p> <p>Observation: Backroom: Multiple cases of eggs and beverages stored directly on floor inside walk-in cooler. Cooking oil stored directly on floor next to Ice machine. Retail and Storage Area: Cases of beverages stored directly on floor.</p> <p>Initial if all stated observations have been corrected: _____</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 Processing Area: Employee not wearing effective hair restraint while working in area with open food items.</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 Processing Area: Single-use cup used as scoop inside coffee container stored by coffee station. Backroom: Single-use cup used as scoop inside grits bin stored in the storage room. Serving scoop handle stored in direct contact with flour breading container stored in storage room. COS: Cup was removed during the inspection. Scoop was moved to 3-compartment sink.</p> <p>Initial if all stated observations have been corrected: COS</p>	<input checked="" type="checkbox"/>
43	<p>Citation Description: Single-service or single-use articles not stored in a clean, dry location; at least 6 inches above the floor; or where they are not exposed to splash, dust, or other contamination. 4-903.11(A)</p> <p>Observation: Backroom: Case of single-use cups stored directly on floor near walk-in cooler. Register Area: Cases of single-use plastic ware stored directly on floor by storage near register.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
43	<p>Citation Description: Single-service or single-use articles handled, displayed or dispensed without protection from contamination of food- and lip-contact surfaces; single-service or single-use knives, forks or spoons not presented so that only the handles are touched by employees or consumers; or single-service or single-use articles that are intended for food- or lip-contact not furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser. 4-904.11</p> <p>Observation: Retail area: Single-use coffee stirs stored next to coffee machine not individually wrapped or not stored in a way to protect from contamination.</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: Food Processing Area: Reach-in green cooler located next to kitchen stove was found in disrepair with an ambient temperature of 64 degrees F and unable to maintain time/temperature control for safety foods at an internal temperature of 41 degrees F or less. Reach-in prep cooler located across from kitchen stove was found in disrepair with an ambient temperature of 66 degrees F and unable to maintain time/temperature for safety food items at 41 degrees F or below. Backroom: Walk-in cooler found with ambient air temperature of 54 degrees F and unable to maintain time/temperature control for safety food items at 41 degrees F or below. Stop use orders issue. See supplements.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
45	<p>Citation Description: Nonfood-contact surface of equipment exposed to splash, spillage, or other food soiling or that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. 4-101.19</p> <p>Observation: Retail area: Cardboard used as s shelf liner on food display shelves. Backroom: Cardboard used as shelf liners storing beverages inside walk-in cooler.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
47	<p>Citation Description: Nonfood-contact surface of equipment not cleaned at a frequency necessary to preclude accumulation of soil residue. 4-602.13</p> <p>Observation: Food Processing Area: Accumulation of heavy grease, dust and debris around oven and fryer. Build-up of heavy dust and debris on top of microwave and prep tables. Backroom: Accumulation of black mold like substances on drink slides and dust on shelves inside walk-in cooler. Build up of heavy dust, debris and dropping on shelves in the dry storage room. Heavy ice and soil build-up inside chest freezer located next to storage room. Retail Area: Heavy dust, debris, and soil build-up inside all reach-in coolers at the establishment. Buildup of dead insects found on retail shelves and inside reach-in coolers.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>

47	<p>Citation Description: Food-contact surface of cooking equipment or pan is encrusted with grease deposits or other soil accumulation. 4-601.11(B)</p> <p>Observation: Food Processing Area: Pots and pans stored on shelf near kitchen stove were found with heavy carbon build-up.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
52	<p>Citation Description: Receptacles and waste handling units for refuse, recyclables, and returnables not kept covered with tight-fitting lids or doors when located outdoors; or indoor receptacles that contain food not kept covered when not in continuous use or after they are filled. 5-501.113</p> <p>Observation: Outdoor: Dumpster not covered with lid at time of visit.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
52	<p>Citation Description: Storage area or enclosure for refuse, recyclables, or returnables not clean. 5-501.115</p> <p>Observation: Outside: Accumulation of trash and debris inside dumpster enclosure.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
53	<p>Citation Description: After use, mop not placed in a position that allows air-drying without soiling walls, equipment or supplies. 6-501.16</p> <p>Observation: Backroom: Observed wet mop not hung to dry after use.</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: Food Processing Area: Build-up of grease, dust and black substances on floor and wall around all kitchen and 3-compartment sink. Backroom: Build up of heavy dust and debris on floor, wall and fan guards inside walk-in cooler.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
53	<p>Citation Description: Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use are not smooth, durable, or easily cleanable for areas where food operations are conducted; or are absorbent for areas subject to moisture, or flushing or spray cleaning methods. Carpet for carpeted areas is not closely woven and easily cleanable. Floors, floor coverings, walls, wall coverings, and ceilings not designed, constructed, and installed so they are smooth and easily cleanable. 6-101.11 and 6-201.11</p> <p>Observation: Food Processing Area: Soiled cardboard used on the floor under the oven and fryer.</p> <p>Initial if all stated observations have been corrected: _____</p>	<input type="checkbox"/>
94	<p>Citation Description: Food establishment manufactures, processes, packs, holds, prepares or sells food products intended for human consumption beyond the scope of the existing permitted food establishment type pursuant to 5K-4.020, F.A.C. Food Establishment shall remit payment of appropriate fee within 10 days.</p> <p>Observation: Food establishment was found to be selling products containing hemp extract without being permitted to do so. See comments.</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.

Re-inspection visit required due to pests and priority violations. 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.

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 (if applicable) will be issued and a Stop-Sale Order of all exposed food items (if applicable) will be issued until the infestation is eradicated. A copy of the Pest Control Plan Checklist has been provided to the establishment.

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.

Stop Sale 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 product. Failure to comply with the request for written release may or will result in Administrative Action.

This food establishment was found to be operating beyond the scope of their food permit. The Food Establishment shall remit payment of the appropriate permit fee within 10 days. Electronic online payment by credit card or e-check is available at <https://foodpermit.fdacs.gov>. Payment by check or money order is also accepted but must be made payable to FDACS and remitted to Florida Department of Agriculture and Consumer Services, PO Box 6720, Tallahassee, FL 32314-6720. Contact the Business Center by email at FoodSafety@FDACS.gov or by calling 850-245-5520 for further assistance.

Establishment food permit has been changed during this visit to allow sale of products containing hemp extract pursuant to 581.172, F.S.

Visit conducted in response to request 5116080.

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>.



FRANCIS ODIO, SENIOR SANITATION AND SAFETY SPECIALIST

MAMUM ALRASHID, 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 #: 99997182264835

Food Entity #: 378795
Food Entity Name: KINGS MART
Date Of Visit: July 19, 2024
Inspected By: FRANCIS ODIO

Food Entity Location Address: 250 NW 31st Ave Pompano Beach, FL 33069-2518
Food Entity Mailing Address: 250 NW 31st Ave 3311 NE 15TH AVE Pompano Beach, FL 33064-2518
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: KINGS MART & DELI INC

STOP SALE ORDER

SUPPLEMENTAL KEY #: 338834

Subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, **YOU ARE HEREBY ORDERED TO WITHHOLD THE GOODS IDENTIFIED HEREIN FROM MOVEMENT, SALE, OR USE.** This stop sale order applies to the movement, sale, or use of the identified goods within the state of Florida and to the movement or sale of the goods from a Florida location, whether the sale is completed online, in person, or by any other means.

Article: Cases of eggs
Brand Name: James Eggs
Lot #: Unknown # Of Pkgs: 2 cases Size Of Pkg: Unknown Total Weight: Unknown
Invoice #: Unknown
Invoice Date:

Manufacturer: Unknown
Distributor: Unknown

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.

Comments:

FDACS-14325 Rev. 05/22

ACKNOWLEDGEMENT



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Florida Department of Agriculture and Consumer Services
Division of Food Safety

Bureau of Food Inspection
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FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

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(850) 245-5520

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Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: KINGS MART & DELI INC

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #: 338826

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 07/19/2024 by FRANCIS ODIO is hereby released.

Article: Bulk Breeding Containers
Brand Name: Unknown
Lot #: Various # Of Pkgs: 3 Size Of Pkg: Unknown Total Weight: Unknown
Invoice #: Unknown
Invoice Date:
Manufacturer: Unknown
Distributor: Unknown

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 establishment management and witnessed by inspector.

Comments:

FDACS-14325 Rev. 05/22

ACKNOWLEDGEMENT



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Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: KINGS MART & DELI INC

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #: 338832

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 07/19/2024 by FRANCIS ODIO is hereby released.

Article: Multiple food items inside reach-in cooler.
Brand Name: Various
Lot #: Various # Of Pkgs: Multiple Size Of Pkg: Various Total Weight: Various
Invoice #:
Invoice Date:
Manufacturer: Various
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 establishment management and witnessed by inspector.

Comments: Voluntarily discarded by management.

FDACS-14325 Rev. 05/22

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Food Entity Mailing Address: 250 NW 31st Ave 3311 NE 15TH AVE Pompano Beach, FL 33064-2518
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: KINGS MART & DELI INC

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #: 338833

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 07/19/2024 by FRANCIS ODIO is hereby released.

Article: Multiple Eggs
Brand Name: James Eggs
Lot #: Unknown # Of Pkgs: 5
Size Of Pkg: Carton of 12 eggs
Total Weight: Unknown
Invoice #: Unknown
Invoice Date:
Manufacturer: Unknown
Distributor: Unknown

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 establishment management and witnessed by inspector.

Comments: Voluntarily discarded

FDACS-14325 Rev. 05/22

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Food Entity Owner: KINGS MART & DELI INC

STOP SALE ORDER AND RELEASE

SUPPLEMENTAL KEY #: 338827

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 07/19/2024 by FRANCIS ODIO is hereby released.

Article: Various Hot Food Items
Brand Name: Various
Lot #: Unknown # Of Pkgs: 9 Size Of Pkg: Various Total Weight: Unknown
Invoice #: Unknown
Invoice Date:
Manufacturer: Various
Distributor: Various

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 establishment management and witnessed by inspector.

Comments:

FDACS-14325 Rev. 05/22

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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 #: 99997182264835

Food Entity #: 378795
Food Entity Name: KINGS MART
Date Of Visit: July 19, 2024
Inspected By: FRANCIS ODIO

Food Entity Location Address: 250 NW 31st Ave Pompano Beach, FL 33069-2518
Food Entity Mailing Address: 250 NW 31st Ave 3311 NE 15TH AVE Pompano Beach, FL 33064-2518
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: KINGS MART & DELI INC

STOP USE ORDER

SUPPLEMENTAL KEY #: 338824

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: Backroom 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: N/A
Distributor: N/A

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 Department of Agriculture and Consumer Services
Division of Food Safety

Bureau of Food Inspection
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Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: KINGS MART & DELI INC

STOP USE ORDER

SUPPLEMENTAL KEY #: 338829

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: Hoshizaki
Lot #: Unknown # Of Pkgs: 1 Size Of Pkg: Unknown Total Weight: Bulk
Invoice #: N/A
Invoice Date:
Manufacturer: Hoshizaki America, Inc.
Distributor: Unknown

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: To request a Food Safety Inspector visit for written release when corrections have been made for request release of equipment, contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov.

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STOP USE ORDER

SUPPLEMENTAL KEY #: 338836

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: Walk-in cooler
Brand Name: Unknown
Lot #: # Of Pkgs: 1 Size Of Pkg: Unknown Total Weight: Unknown
Invoice #:
Invoice Date:

Manufacturer: Unknown
Distributor: Unknown

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.

Comments: To request a Food Safety Inspector visit for written release when corrections have been made for request release of equipment, contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov.

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Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: KINGS MART & DELI INC

STOP USE ORDER

SUPPLEMENTAL KEY #: 338836

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: Reach-in green cooler
Brand Name: Unknown
Lot #: Unknown # Of Pkgs: 1 Size Of Pkg: Unknown Total Weight: Unknown
Invoice #:
Invoice Date:
Manufacturer: Unknown
Distributor: Unknown

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.

Comments: To request a Food Safety Inspector visit for written release when corrections have been made for request release of equipment, contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov.

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Inspected By: FRANCIS ODIO

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Food Entity Mailing Address: 250 NW 31st Ave 3311 NE 15TH AVE Pompano Beach, FL 33064-2518
Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: KINGS MART & DELI INC

STOP USE ORDER

SUPPLEMENTAL KEY #: 338836

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: Reach-in prep cooler
Brand Name: Unknown
Lot #: Unknown # Of Pkgs: 1 Size Of Pkg: Unknown Total Weight: Unknown
Invoice #:
Invoice Date:
Manufacturer: Unknown
Distributor: Unknown

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.

Comments: To request a Food Safety Inspector visit for written release when corrections have been made for request release of equipment, contact the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov.

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Food Entity Type/Description: 124/Convenience Store Significant FS AND/OR Packaged Ice
Food Entity Owner: KINGS MART & DELI INC

STOP USE ORDER

SUPPLEMENTAL KEY #: 338837

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 Processing
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: N/A
Distributor: N/A

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.* Food Temperature Control: Thermometers provided and accurate.

Comments: When corrections have been made, request a Food Safety Inspector visit for written release of product by contacting the Business Center at (850) 245-5520 or FoodSafety@FDACS.gov.

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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, MAMUM ALRASHID the person in charge of KINGS MART 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.

x
(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

FRANCIS ODIO, SENIOR SANITATION AND SAFETY SPECIALIST

x
Signature of Representative 

MAMUM ALRASHID, PERSON IN CHARGE

Print Name and Title