



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 #: 9999-7182-2663-97
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Jetro Cash And Carry
Owner: Restaurant Depot Llc
Type: Other Seafood Processing
Address: 2041 NW 12th Ave Miami, FL 33127-4505

Establishment #: 02021
Date of Visit: August 13, 2024
Inspected By: FAUSTO FERRER,
ARACELI HARVIE

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 28, 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: LIMITED SCOPE-117

Violation No.	Citation Description and Observation	Repeat	COS
117.35(c)	Citation Description: Pesticides used without observing necessary precautions and restrictions to protect against contamination of food, food-contact surfaces, and food-packaging materials. 21 CFR 117.35(c) Observation: Specifically, observed open rodent bait on the stand where Daisy brand baked products are displayed for customers.		<input type="checkbox"/>
117.35(c)	Citation Description: Effective measures are not being taken to exclude pests from the manufacturing, processing, packing and holding areas and to protect against the contamination of food on the premises by pests. 21 CFR 117.35(c) Observation: Specifically, on the export side of the facility, observed dead rodent on glue board behind pallets of ramen noodle soup, also observed two dead rodents on the north wall of the building where dried dog food (Pedigree) also observed rodent droppings on pallets of pedigree dog food. Also observed rodent droppings on the west wall of the facility where rice, flour is stored, also observed rodent droppings under pallets of oatmeal and corn meal. Additionally, there were gaps under three bay doors that lead to the export food storage area.		<input type="checkbox"/>
117.80(b)(4)	Citation Description: Raw materials, other ingredients, and rework susceptible to contamination with pests, undesirable microorganisms, or extraneous material do not comply with regulations for natural or unavoidable defects if a manufacturer wishes to use the materials in manufacturing food. 117.80(b)(4) Observation: Specifically, observed several bags of "Jim Dandy" grits with apparent rodent gnaws, also observed a bag of Pedigree dog food with apparent gnawed hole on the bag, also observed "Quaker Oats" oat meal with apparent rodent nesting material inside. Furthermore observed pallets of "Riceland Rice" with rodent dropping on top of the bags and in the middle of the pallet		<input type="checkbox"/>

INSPECTION: SEAFOOD HACCP

Violation No.	Citation Description and Observation	Repeat	COS
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123.11(b)	Citation Description: Sanitation control records do not accurately document the conditions or practices observed during the visit. 21 CFR 123.11(b) Observation: Specifically, your sanitation record for August 12, 2024 does not reflect the conditions observed at the facility on August 13, 2024 as evidenced by rodent droppings observed in different areas of the facility.		<input type="checkbox"/>
123.11(b)	Citation Description: Sanitation conditions and practices not monitored with sufficient frequency to assure conformance with current food manufacturing practices for some or all applicable 8 key areas. 21 CFR 123.11(b) Observation: Specifically, observed ice build up in the entrance and the wall of the walk in freezer. By the soda isles there was soda spilled on the floor. Manager asked an employee to clean it during inspection. Additionally, the ice machine chute from the ice machine located in the seafood area case is soiled.		<input type="checkbox"/>
123.6(b)	Citation Description: Procedures listed in HACCP plan not followed for monitoring. 21 CFR 123.6(b) Observation: Specifically, you do not follow your HACCP plan at the receiving step as it states to monitor the adequacy of ice surrounding the product at the time of delivery as evidence there are no written records. The information recorded in the receiving documentation is the temperature of the truck at delivery.	Y	<input type="checkbox"/>
123.6(c)	Citation Description: No verification procedures and/or frequencies listed in the HACCP plan to ensure that the HACCP plan is adequate to control food safety hazards, and is being effectively implemented. 21 CFR 123.6(c)(6) Observation: Specifically, in your HACCP plan you do not list to calibrate the temperature recording device against a known accurate reference device at least once a year even though you do send the thermometer to be calibrated against a NIST traceable thermometer.		<input type="checkbox"/>
123.8(a)	Citation Description: Critical control point monitoring and/or corrective action records not reviewed within one week of the day that the records are made. 21 CFR 123.8(a)(3) Observation: Specifically, you are not following your HAACP plan at the receiving step as evidence, you do not review the tuna receiving records within one week of the day the record was made.		<input type="checkbox"/>

A Supplemental Report was also issued during the visit which includes important information for management.

COMMENTS

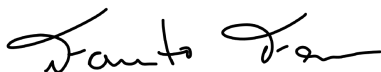
Trainee present during inspection. All violations verified by primary inspector.

Please submit a copy of the water and sewer bill within 30 days.

Reviewed Histamine producing fish HACCP plan during the visit.

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.

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>.



FAUSTO FERRER, ENVIRONMENTAL SPECIALIST III

YASNIEL CASTILLO, ASSISTANT BRANCH MANGER

Name and Title of Whom This Report was Issued



HARUKO HARVIE, ENVIRONMENTAL SPECIALIST II



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

**WILTON SIMPSON
COMMISSIONER**

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



Print Date: August 14, 2024

Name: JETRO CASH AND CARRY
Owner: RESTAURANT DEPOT LLC
Type/Description: 318 - Other Seafood Processing
Location Address: 2041 NW 12th Ave Miami, FL 33127-4505

Visit #: 99997182266397
Establishment #: 02021
Date of Visit: August 13, 2024

STOP SALE ORDER AND DESTRUCTION

You are hereby notified that the following item on which a STOP SALE ORDER AND DESTRUCTION was issued on 08/13/2024 by FAUSTO FERRER is hereby released.

Supplemental Key #: 339081
Article/Product: Extral long grain Rice
Brand Name: Riceland
Lot #:
Number of Packages: 2
Size of Packages: 50lbs
Total Weight: 100lbs
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.* Raw Materials Control - Filth and Contamination

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

STOP SALE ORDER AND DESTRUCTION

You are hereby notified that the following item on which a STOP SALE ORDER AND DESTRUCTION was issued on 08/13/2024 by FAUSTO FERRER is hereby released.

Supplemental Key #: 339081
Article/Product: Dog food
Brand Name: Pedigree
Lot #:
Number of Packages: 1
Size of Packages: 25lb
Total Weight: 25lb
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.* Raw Materials Control - Filth and Contamination

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

STOP SALE ORDER AND DESTRUCTION

You are hereby notified that the following item on which a STOP SALE ORDER AND DESTRUCTION was issued on 08/13/2024 by FAUSTO FERRER is hereby released.

Supplemental Key #: 339081
Article/Product: Oat meal
Brand Name: Quaker oats
Lot #:
Number of Packages: 12
Size of Packages: 32oz
Total Weight: 24lbs
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.* Raw Materials Control - Filth and Contamination

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

STOP SALE ORDER AND DESTRUCTION

You are hereby notified that the following item on which a STOP SALE ORDER AND DESTRUCTION was issued on 08/13/2024 by FAUSTO FERRER is hereby released.

Supplemental Key #: 339081
Article/Product: Grits
Brand Name: Jim Dandy
Lot #:
Number of Packages: 12
Size of Packages: 5lbs
Total Weight: 60lbs
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.* Raw Materials Control - Filth and Contamination

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

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.

Supplemental Key #: 339083
Article/Product: Back Export area of warehouse
Brand Name:
Lot #:
Number of Packages:
Size of Packages:
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.* Pest Control

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.

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.

Supplemental Key #: 339083
Article/Product: Entire Westwall of the customer area of the facility and several isles
Brand Name:
Lot #:
Number of Packages:
Size of Packages:
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.* Pest Control

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.

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.

Release - Other

The Food Establishment voluntarily agrees to release the products listed in the stop-sale order(s) on page(s) 1, 2 for destruction. The Food Establishment will not hold the Department liable for any lost revenue or income as a result of the destruction.



Signature of Food Establishment Representative

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.

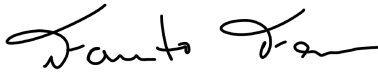
Your request for a hearing must be received at the address shown on this Notice within twenty-one (21) days of receipt of this Notice. If you fail to obtain a Release from this Notice or fail to request an administrative hearing within the twenty-one (21) day

HEARING WAIVER AND WAIVER OF RIGHTS

I, _____ the person in charge of JETRO CASH AND CARRY 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



(Signature of FDACS Representative)

FAUSTO FERRER, ENVIRONMENTAL SPECIALIST III

I acknowledge receipt of a copy of this document.



(Signature of Representative)

YASNIEL CASTILLO, ASSISTANT BRANCH MANGER

Print Name and Title

FDACS-14325 Rev. 07/13



HARUKO HARVIE, ENVIRONMENTAL SPECIALIST II