



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 #: 9999-7182-2672-17
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Walmart #4563
Owner: Wal-Mart Stores East Lp (Wal)
Type: Supermarket
Address: 401 E Sheridan ST Dania Beach, FL 33004-4603

Establishment #: 374912
Date of Visit: August 20, 2024
Inspected By: FRANCIS ODIO,
ASHLEY MONTANEZ
BRADSHAW

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 September 03, 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	Repeat	COS
11 P	Citation Description: Food not safe, or is adulterated. 3-101.11 P Observation: Retail Area: Package of ribs displayed in meat reach-in cooler found with white, mold-like substances. COS: Adulterated item was voluntarily discarded by management during the inspection. Stop sale and release order issued. See supplement.		<input checked="" type="checkbox"/>
13 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 Observation: Retail Area: Packages of raw bacon displayed directly above packages of fully cooked sausage and packages of raw sausage links displayed directly above packages of RTE (ready-to-eat) Ham, inside open-air cooler close to the produce area. COS: Raw food items were moved to appropriate location during the inspection.	Y	<input checked="" type="checkbox"/>
19 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 Observation: Food Service Area: Food items displayed inside the hot holding unit including popcorn chicken and mini chicken sliders found with internal temperatures between 115 - 128 degrees F when checked with an accurate probe thermometer. COS: Food items were properly reheated during the inspection.	Y	<input checked="" type="checkbox"/>
20 P	Citation Description: Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P Observation: Retail Area: Rotisserie chicken displayed inside open-air cooler near the Deli area, found with internal temperatures between 43 - 45 degrees F. COS: Food item were voluntarily discarded by management during the inspection. Stop sale and release order issued. See supplement.	Y	<input checked="" type="checkbox"/>

26 **Citation Description:** Poisonous or toxic materials for retail sale not stored or displayed to prevent ☒
 P 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: Backroom: Case of body cream stored on storage shelf directly above case of Olive oil and case of Febreze next to case of spices. COS: Chemicals were moved to appropriate location during the inspection.

INSPECTION: GRP

Violation No.	Citation Description and Observation	Repeat	COS
37	Citation Description: Food not protected from contamination that may result from a factor or source not specified in Subparts 3-301 - 3-306 in the Food Code. 3-307.11 Observation: Retail Area: Tubs of ice cream displayed in reach-in freezer with ice buildup on packages. Initial if all stated observations have been corrected: _____	<input type="checkbox"/>	<input type="checkbox"/>
46 Pf	Citation Description: Test kit or other device that accurately measures the concentration in MG/L of sanitizing solution not provided. 4-302.14 Pf Observation: Deli and Produce Area: Quaternary sanitizer test kit not available at 3-compartment sink. Initial if all stated observations have been corrected: _____	<input type="checkbox"/>	<input type="checkbox"/>
53	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 Observation: Backroom: Standing water on floor inside Dairy walk-in cooler. Initial if all stated observations have been corrected: _____	<input type="checkbox"/>	<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.

A visit was conducted in response to request #5118206 and the issues related to the complaint were addressed with facility management.

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

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 O'DIO, SENIOR SANITATION AND SAFETY SPECIALIST

 Ashley Bradshaw, Environmental Specialist II

STEPHANIE NELSON, MANAGER

 Name and Title of Whom This Report was Issued



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 20, 2024

Name: WALMART #4563
Owner: WAL-MART STORES EAST LP (WAL)
Type/Description: 111 - Supermarket
Location Address: 401 E Sheridan ST Dania Beach, FL 33004-4603

Visit #: 99997182267217
Establishment #: 374912
Date of Visit: August 20, 2024

STOP SALE ORDER AND RELEASE

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 08/20/2024 by FRANCIS ODIO is hereby released.

Supplemental Key #: 339194
Article/Product: Marinated Ribs
Brand Name: Unknown
Lot #: Unknown
Number of Packages: 1
Size of Packages: 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 500.10 Adulterated.* Approved Source: Food in good condition, safe and unadulterated.

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

STOP SALE ORDER AND RELEASE

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 08/20/2024 by FRANCIS ODIO is hereby released.

Supplemental Key #: 339193
Article/Product: Rotisserie Chicken
Brand Name: Store made
Lot #: Unknown
Number of Packages: Multiple
Size of Packages: Various
Total Weight: Various
Invoice #:
Invoice Date:
Manufacturer:
Distributor: Unknown

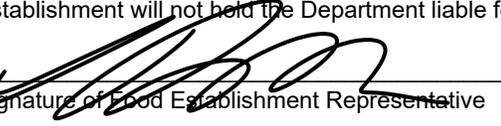
The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, unwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.10 Adulterated.* Time/Temperature Control for Safety Food: Proper cold holding temperatures.

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

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 for destruction. The Food Establishment will not hold the Department liable for any lost revenue or income as a result of the destruction.

x 

Signature of Food Establishment Representative

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

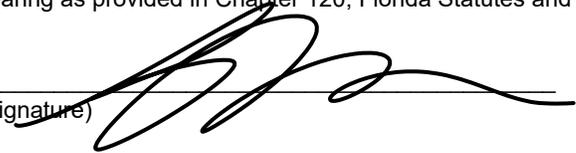
If you wish to contest the Department's action, you have the right to request an administrative hearing to be conducted in accordance with Sections 120.569 and 120.57, Florida Statutes and to be represented by counsel or other qualified representative. Your request for hearing must contain:

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, STEPHANIE NELSON the person in charge of WALMART #4563 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

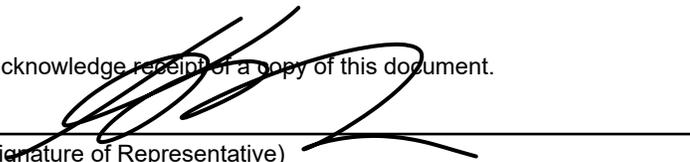


(Signature of FDACS Representative)

FRANCIS ODIO, SENIOR SANITATION AND SAFETY SPECIALIST

FDACS-14325 Rev. 7/13


Ashley Bradshaw, Environmental Specialist II

I acknowledge receipt of a copy of this document.
x 

(Signature of Representative)

STEPHANIE NELSON, MANAGER

Print Name and Title