



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 #: 9999-7182-2672-45
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Key Food
Owner: 10301 Royal Palm Food Corp DbA Bravo Supermarket
Type: Supermarket
Address: 10301 Royal Palm Blvd Coral Springs, FL 33065-4817

Establishment #: 357970
Date of Visit: August 20, 2024
Inspected By: BRYAN KIRKCONNELL,
TIMOTHY O'NEIL

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 04, 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
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 as evidence by violations for improper hand washing, hot & cold holding temperatures and sanitization.		<input type="checkbox"/>
4	Citation Description: Employee eating, drinking or using tobacco where exposed food, clean equipment, utensils, and linens, unwrapped single service and single use articles or other items could become contaminated. 2-401.11 Observation: Food processing: Employee drinks on counter near prep table. Meat Dept: Employee drinks being stored on table. Produce: employee drinks stored over hand wrapper. Initial if all stated observations have been corrected: _____	Y	<input type="checkbox"/>
6 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 Observation: Food Processing: Food employees did not wash hands between entering/exiting the various processing areas and returning to don gloves and/or handle clean utensils to prepare food items for customer. COS: Food employees washed hands to continue working and proper hand washing procedures were discussed with management.		<input checked="" type="checkbox"/>
8 Pf	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 Observation: Meat Dept: no hot water was available at beginning of visit. COS: hot water was turned on during visit. Initial if all stated observations have been corrected: COS	Y	<input checked="" type="checkbox"/>

8 Pf	<p>Citation Description: Handwashing sink not maintained so that it is accessible at all times for employee use or is used for purposes other than handwashing, or an automatic handwashing facility not used in accordance with manufacturer's instructions. 5-205.11 Pf</p> <p>Observation: Produce: bags of produce were stored in the hand sink. COS: Items were removed during visit. Food Service: single use items were in the hand sink by the hot table. COS: items were moved to the trash during the visit.</p> <p>Initial if all stated observations have been corrected: COS</p>	Y	<input checked="" type="checkbox"/>
9 Pf	<p>Citation Description: Packaged food not labeled from the source as specified in law, including 21 CFR 101, 9 CFR 317, and 9 CFR 381. 3-201.11(C) Pf</p> <p>Observation: Retail: Capri suns not labeled for resale on shelf of reach in beverage cooler of deli department. COS: Items were removed from costumer reach during visit.</p> <p>Initial if all stated observations have been corrected: COS</p>		<input checked="" type="checkbox"/>
13	<p>Citation Description: Food not protected from cross contamination by separating fruits and vegetables before they are washed from ready-to-eat food. 3-302.11(A)(8)</p> <p>Observation: Food processing: Unwashed produce on cutting board while employee was preparing ready to eat foods. COS: Produce was moved to proper area during visit.</p> <p>Initial if all stated observations have been corrected: COS</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: Food Service: Raw chicken was stored over raw pork on shelf in the walk in cooler. COS: Chicken and pork were moved to the proper location during visit.</p>		<input checked="" 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: Food Service: Raw chicken and pork over ready to eat carrots in the walk in cooler COS: Items were moved to proper location during visit.</p>		<input checked="" type="checkbox"/>
18 P	<p>Citation Description: Time/temperature control for safety food prepared from ingredients at ambient temperature not cooled within 4 hours to 41°F or less. 3-501.14(B) P</p> <p>Observation: Retail: Watermelon cut the day prior had an internal temperature of 53-60 degrees F when checked with an accurate probe thermometer. Stop sale and release was issued. See supplement. COS: items were voluntary discarded by manager.</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: Food Service: Corn, mixed vegetables, yuka, baked chicken, ox tail, meatballs, smashed plantains, mac and cheese, and pork chunks on steam table had internal temperatures of 91-126 degrees F. Croquettes, beef patties, chicken patties in the hot case next to the steam table had internal temperatures of 103-105. COS: items were returned to oven and reheated to 165 degrees F. Retail: Pork shoulder and whole chickens in reach in hot hold case at 9AM had internal temperatures of 113-122 when checked at 1PM. Stop sale order and release issued. See supplement. COS: items were voluntarily discarded by manager.</p>	Y	<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 service: Shrimp ceviche in cold bar prepared at 9AM had an internal temperature of 53 degrees F at 10AM. COS: Cerviche was moved to cooler to reach proper temperature.</p>	Y	<input checked="" type="checkbox"/>
21 Pf	<p>Citation Description: Refrigerated, ready-to-eat, time/temperature control for safety food prepared and held for more than 24 hours not clearly marked to indicate the date or day by which the food shall be consumed, sold or discarded when held at 41°F or less for a maximum of 7 days; or the day of preparation not counted as day 1. 3-501.17(A) Pf</p> <p>Observation: Deli: Lunch meat found in deli case opened for more than 24 hours and not date marked. COS: items were properly date marked during visit.</p>	Y	<input checked="" type="checkbox"/>

27 Pf	<p>Citation Description: Juice packaged onsite and not treated under a HACCP plan to attain a 5-log reduction not labeled as specified in 21 CFR 101.17(g) with a warning notice as follows: "WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems." 3-404.11 Pf</p> <p>Observation: Retail: Juice packaged on site missing warning label. COS: Warning: label was added during visit.</p> <p>Initial if all stated observations have been corrected: COS</p>	☒
----------	---	---

INSPECTION: GRP

Violation No.	Citation Description and Observation	Repeat	COS
35	<p>Citation Description: Food packaged on site not labeled with: the common name of the food or an adequate descriptive identity statement; if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight; an accurate declaration of the net quantity of contents; the name and place of business of the manufacturer, packer, or distributor; or nutritional labeling as specified in 21 CFR 101 and 9 CFR 317 Subpart B. 3-602.11(B)(1)-(4) and (6)</p> <p>Observation: Bakery: Loafs of Cuban bread missing proper labeling of distributor. COS: bread was labeled during visit. Seafood: Cooked whole crab in retail coffin freezer, missing common name. COS: crab was properly labeled during visit. Retail: Bouillon cubes packed for resale missing proper labeling. COS: Items were moved to the back out of customer reach.</p>	Y	☒
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: Backroom: small flying insects observed by produce returns next to bailer. Small flying insects near drain of mop sink.</p> <p>Initial if all stated observations have been corrected: _____</p>	Y	☐
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: Food Processing: Cases of raw chicken on the floor of prep room. COS: cases were moved to proper location during visit.</p> <p>Initial if all stated observations have been corrected: COS</p>	Y	☒
37	<p>Citation Description: Unpackaged food not protected from environmental sources of contamination during preparation. 3-305.14</p> <p>Observation: Food Processing: grime and old food debris build up over cutting table in kitchen next to prep sink. COS: debris and grime cleaned during visit.</p> <p>Initial if all stated observations have been corrected: COS</p>	Y	☒
38	<p>Citation Description: Food employee wearing jewelry, other than a plain ring such as a wedding band, on their arm or hand while preparing food. 2-303.11</p> <p>Observation: Food Processing: Employee wearing watch while handling food.</p> <p>Initial if all stated observations have been corrected: _____</p>		☐
39	<p>Citation Description: Cloths in-use for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer solution at a proper concentration as specified in the Food Code. 3-304.14(B)(1)</p> <p>Observation: Food processing: Wiping cloths not held in sanitizer in-between uses. Meat Dept: Wiping cloths not held in sanitizer in-between uses. Produce: Wiping cloths not held in sanitizer in-between use.</p> <p>Initial if all stated observations have been corrected: _____</p>	Y	☐
41	<p>Citation Description: During pauses in food preparation or dispensing, utensil not stored on a clean portion of the food preparation table or cooking equipment; in running water of sufficient velocity to flush particles to the drain when used with moist foods; in a clean, protected location when used only with food that is not time/temperature control for safety food; or in a container of water maintained at 135°F or greater. 3-304.12(C)-(F)</p> <p>Observation: Seafood: Knives being used to cut fish stored between wall and sink in between uses. COS: knives were cleaned and moved to proper location during visit.</p> <p>Initial if all stated observations have been corrected: COS</p>		☒

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: Bin of rice had scoop with handle in product. COS: scoop was removed during visit. Food service: bucket of ice had scoop resting in side bucket. COS: scoop was removed during visit.</p> <p>Initial if all stated observations have been corrected: COS</p>		<input checked="" type="checkbox"/>
42	<p>Citation Description: Cleaned and sanitized utensils handled, displayed or dispensed without protection from contamination of food- and lip-contact surfaces; or knives, forks or spoons that are not prewrapped are not presented so that only the handles are touched by employees or consumers. 4-904.11(A)-(B)</p> <p>Observation: Food Service: Utensils stored under steam table, in bucket, not inverted or stored to prevent contamination. COS: Utensils flipped over so handles were facing up.</p> <p>Initial if all stated observations have been corrected: COS</p>	Y	<input checked="" 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: Meat Dept: Knife rack next to meat saw broken and dirty with old food debris. Seafood: 3 compartment sink not sealed to wall.</p> <p>Initial if all stated observations have been corrected: _____</p>		<input type="checkbox"/>
46	<p>Citation Description: Equipment food-contact surfaces and utensils not effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary; or the washing procedure selected is not based on the type and purpose of the equipment or utensil, and on the type of soil to be removed. 4-603.14</p> <p>Observation: Food service: Employee rinsed off spatula with out cleaning and sanitizing it, prepared to use it for service. COS: Item was moved to the sink for proper wash, rinse and sanitizing.</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: Pans hanging up over the 3 compartment sink encrusted with grease.</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: Outside: dumpster missing lid.</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: Meat Dept: build up of grime on windows and frame of service case.</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: Floor of walk in cooler next to freezer door chipped and damaged. Meat Dept: Wall tiles missing and chipped near cutting bench.</p> <p>Initial if all stated observations have been corrected: _____</p>		<input type="checkbox"/>

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

COMMENTS

When citations have been corrected and initialed, an electronic copy of the completed report may be emailed to FoodSafety@FDA.gov.

Please note each observation that has been corrected.

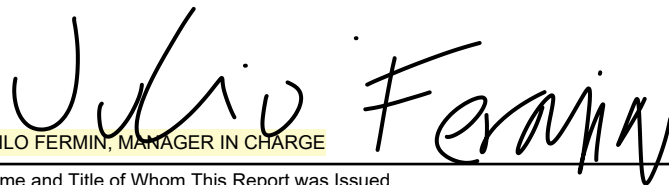
Re-inspection visit required issued for food establishment. A re-inspection will be conducted on or about 14 days.

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

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>.



BRYAN KIRKCONNELL, SANITATION AND SAFETY SUPERVISOR - SES



JUILO FERMIN, MANAGER IN CHARGE

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 21, 2024

Name: KEY FOOD
Owner: 10301 ROYAL PALM FOOD CORP DBA BRAVO SUPERMARKET
Type/Description: 111 - Supermarket
Location Address: 10301 Royal Palm Blvd Coral Springs, FL 33065-4817

Visit #: 99997182267245
Establishment #: 357970
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 BRYAN KIRKCONNELL is hereby released.

Supplemental Key #: 339201
Article/Product: Fresh cut watermelon
Brand Name: Unknown
Lot #: NA
Number of Packages: 16
Size of Packages: Unknown
Total Weight: Unknown
Invoice #:
Invoice Date:
Manufacturer: Key foods
Distributor: Key Foods

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 cooling time and temperatures.

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 BRYAN KIRKCONNELL is hereby released.

Supplemental Key #: 339206
Article/Product: Whole cooked chickens and cooked pork shoulder
Brand Name: Various
Lot #:
Number of Packages: 4
Size of Packages: Various
Total Weight:
Invoice #:
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.

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.

Julio Fermin
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, JUILO FERMIN the person in charge of KEY FOOD 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.

Julio Fermin
(Signature)

ACKNOWLEDGEMENT

Bryan KirkConnell
(Signature of FDACS Representative)

BRYAN KIRKCONNELL, SANITATION AND SAFETY SUPERVISOR - SES

I acknowledge receipt of a copy of this document.

Julio Fermin
(Signature of Representative)

JUILO FERMIN, MANAGER IN CHARGE
Print Name and Title

Timothy O'Neil