



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 #: 9999-7182-2693-91  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Name: Bravo  
Owner: Highland Plaza Food Corp.  
Type: Supermarket  
Address: 4809-B NORTH DIXIE HIGHWAY DEERFIELD BEACH, FL 33064

Establishment #: 394035  
Date of Visit: September 11, 2024  
Inspected By: CAROLYN DRAGONE,  
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 25, 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	<b>Citation Description:</b> 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 <b>Observation:</b> A pattern of non-compliance was observed as evidence by violations for hot & cold holding temperatures, sanitization, and lack of food allergen awareness.		<input type="checkbox"/>
2 Pf	<b>Citation Description:</b> Person in charge does not ensure food employees and conditional employees are informed in a verifiable manner of their responsibility to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. 2-103.11(O) Pf <b>Observation:</b> No verifiable manner available. <b>Initial if all stated observations have been corrected:</b> _____		<input type="checkbox"/>
4	<b>Citation Description:</b> 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 <b>Observation:</b> Food processing: employee water bottles stored on prep table. COS employee water bottles moved to appropriate location. <b>Initial if all stated observations have been corrected:</b> COS		<input checked="" type="checkbox"/>
8 Pf	<b>Citation Description:</b> 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 <b>Observation:</b> Food service: spatula and other kitchen tools stored in the hand washing sink. Food processing: crate in front of hand washing sink. COS all items were removed and sinks were accessible. <b>Initial if all stated observations have been corrected:</b> COS		<input checked="" type="checkbox"/>

8 Pf	<p><b>Citation Description:</b> Handwashing sink or group of 2 adjacent handwashing sinks not provided with hand cleaning liquid, powder, or bar soap. Handwashing sink or group of adjacent handwashing sinks not provided with: individual, disposable towels; continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. 6-301.11 and 6-301.12 Pf</p> <p><b>Observation:</b> Meat: no soap or hand drying device at only hand sink. Produce: No hand drying device at hand sink. COS all sinks properly supplied with soap and paper towels.</p> <p><b>Initial if all stated observations have been corrected: COS</b></p>		<input checked="" type="checkbox"/>
9 P	<p><b>Citation Description:</b> Food not obtained from sources that comply with law. 3-201.11(A) P</p> <p><b>Observation:</b> Retail: Bags of Cashew cookies not from a approved manufacturer. Stop Sale Order issued.</p>		<input type="checkbox"/>
9 Pf	<p><b>Citation Description:</b> 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><b>Observation:</b> Retail: Bags of Cashew cookies missing address of distributor/manufacture, ingredients. Stop sale order issued. See supplement.</p> <p><b>Initial if all stated observations have been corrected: _____</b></p>		<input type="checkbox"/>
13 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Food Processing: Raw shell eggs on shelf over spices in kitchen area. COS: raw shell eggs were moved to proper location during visit. Back room: Raw shell eggs stored over cases of beverages in the dairy cooler. COS: Raw shell eggs were moved to proper location during visit. Retail: Raw pork sausages on shelf in the meat dept over ready to eat lunch meats and sausages. COS: cooked and raw pork were moved to proper locations during visit.</p>		<input checked="" type="checkbox"/>
13 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Meat Dept: Cases of raw chicken on shelf over raw pork. COS: Chicken was moved to proper location during visit.</p>		<input checked="" type="checkbox"/>
14 Pf	<p><b>Citation Description:</b> Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf</p> <p><b>Observation:</b> Meat dept: cubed steak machine on table in cutting room had build of old raw food debris on the inside COS: cube steak machine moved to sink for proper cleaning during visit. Seafood: Cube steak machine on table of seafood service area had build of old raw food debris on the inside COS: cube steak machine moved to sink for proper cleaning during visit</p> <p><b>Initial if all stated observations have been corrected: COS</b></p>		<input checked="" type="checkbox"/>
19 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Food Service: Beef patties, sausages, rice and yuka in the steam table found to have internal temperatures of 105-125 degrees F when checked with an accurate probe thermometer. COS: Items were moved to the oven and reheated to 165 degrees F. Retail: Cooked pork shoulder in hot holding case in front of food service had internal temperature of 116-117 degrees F. COS: pork roast were reheated to 165 degrees F.</p>	Y	<input checked="" type="checkbox"/>
20 P	<p><b>Citation Description:</b> 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><b>Observation:</b> Food processing: raw shell eggs stored at ambient room temperature of 70 degrees F. COS raw shell eggs voluntarily discarded.</p>		<input checked="" type="checkbox"/>
20 P	<p><b>Citation Description:</b> Cold held time/temperature control for safety food not maintained at 41°F or below. 3-501.16(A)(2) P</p> <p><b>Observation:</b> Retail: Cut watermelon on shelf in produce that were cut the day prior found to have an internal temperature of 44 degrees F. COS: Stop sale order and release order issued. Items were voluntary discarded by manager. See supplement. Meat Dept: Pork spareribs stored on the cutting room from the day prior on wood rack had an internal temperature of 44-46 degrees F. COS: Stop sale order and release order issued. Items were voluntary discarded by manager. See supplement.</p>		<input checked="" type="checkbox"/>

21 **Citation Description:** Refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant not clearly marked, when opened onsite and held for more than 24 hours, 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 the original container is opened onsite not counted as day 1. 3-501.17(B) Pf

**Observation:** Seafood: Cooked crab legs in seafood service case did not have proper date marking. COS: Items were properly date marked during visit. Deli: Deli ends stored in bag in deli case not properly date marked. COS: Deli ends were properly dated during visit.

23 **Citation Description:** Animal food that is raw, undercooked, or not otherwise processed to eliminate pathogens is served or sold in a ready-to-eat form or as an ingredient in another ready-to-eat food without informing consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder using effective written means. 3-603.11(A) Pf

**Observation:** Food Service: Store menu does not indicate foods that are under cooked and the reminder was not present.

**Initial if all stated observations have been corrected:** \_\_\_\_\_

26 **Citation Description:** First aid supplies for employees' use not stored in a kit or container that is located to prevent the contamination of food, equipment, utensils, linens, or single-service and single-use articles. 7-208.11(B) P

**Observation:** Produce: First aid kit located on shelf over single use items. COS: First aid kit was moved to proper location during visit.

**INSPECTION: GRP**

Violation No.	Citation Description and Observation	Repeat	COS
37	<b>Citation Description:</b> 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 <b>Observation:</b> Food Processing: Containers of raw pork and chicken on floor. COS: Items were moved to cart and off the floor during visit. Meat Dept: Case of raw beef stored on floor of walk in cooler. COS: item was moved to proper location during visit. Back room: Cases of Product were stacked on the floor of the cooler. Back room: Cases of Product were stacked on the floor of the Freezer. <b>Initial if all stated observations have been corrected:</b> _____	Y	<input type="checkbox"/>
37 P	<b>Citation Description:</b> Food on display not protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. 3-306.11 P <b>Observation:</b> Food Service: Loaves of baked bread resting on service case during Cooling process. COS: bread was moved to proper location during visit.		<input type="checkbox"/>
38	<b>Citation Description:</b> 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 <b>Observation:</b> Meat Dept: Employee in meat department not wearing proper hair restraint while working. <b>Initial if all stated observations have been corrected:</b> _____		<input type="checkbox"/>
39	<b>Citation Description:</b> 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) <b>Observation:</b> Meat Dept: Wet wiping cloths not stored in sanitizer. Food processing: Wet wiping cloths not stored in sanitizer. Food service: Wet wiping cloths not stored in sanitizer. <b>Initial if all stated observations have been corrected:</b> _____	Y	<input type="checkbox"/>
41	<b>Citation Description:</b> 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) <b>Observation:</b> Food Processing: Styrofoam cups with out handles being used as scoops left in buckets of seasoning. COS: Cups were removed by manager during visit. <b>Initial if all stated observations have been corrected:</b> COS		<input checked="" type="checkbox"/>

42	<p><b>Citation Description:</b> 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><b>Observation:</b> Food Processing: Bucket of utensils next to prep table stored not in a way to be dispensed by handles.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>		<input type="checkbox"/>
45	<p><b>Citation Description:</b> Materials used in the construction of utensils or food-contact surfaces of equipment, under normal use conditions, are not durable; corrosion-resistant; nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion or decomposition. Equipment or utensil not designed or constructed to be durable and to retain its characteristic qualities under normal use conditions. 4-101.11(B)-(E) and 4-201.11</p> <p><b>Observation:</b> Back Room: unsealed wood being used for food storage in dairy cooler. Meat Dept: unsealed wood being used for food storage in Meat room and cooler. Seafood: unsealed wood being used for food storage in seafood cooler. Produce: unsealed wood being used for food storage in produce cooler.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>		<input type="checkbox"/>
47	<p><b>Citation Description:</b> Food-contact surface of cooking equipment or pan is encrusted with grease deposits or other soil accumulation. 4-601.11(B)</p> <p><b>Observation:</b> Food Processing: Pots and pans in kitchen area have Build up of food debris and carbon.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>	Y	<input type="checkbox"/>
49 P	<p><b>Citation Description:</b> Plumbing system not repaired according to law. 5-205.15(A) P</p> <p><b>Observation:</b> Seafood: Pipe to hand sink not attach and leaking water on floor during use. COS: Manager fixed sink during visit.</p>		<input checked="" type="checkbox"/>
52	<p><b>Citation Description:</b> Waste receptacle not provided in each area where refuse is generated or commonly discarded, or where recyclables or returnables are placed, or at each lavatory or group of adjacent lavatories where disposable towels are used at handwashing lavatories. 5-501.16(B)-(C)</p> <p><b>Observation:</b> Seafood: Trash can not available near hand wash sink.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>		<input type="checkbox"/>
53	<p><b>Citation Description:</b> 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><b>Observation:</b> Seafood: Air curtains in seafood cutting room has build up of pink mold like substance. Cooler shelves in cooler have build up of mold like substance Meat Dept: Fans in meat walk in cooler has build of dust and debris. Back room: Shelves used do store raw food in dairy cooler had build up of food debris.</p> <p><b>Initial if all stated observations have been corrected:</b> _____</p>		<input type="checkbox"/>
54	<p><b>Citation Description:</b> Area designated for employees to eat, drink, or use tobacco, or lockers or other suitable facilities not located so that food, equipment, utensils, linens, or single-service and single-use articles are protected from contamination. 6-403.11</p> <p><b>Observation:</b> Food Processing: Personal bags stored over single use items. COS: Bags were moved to proper location during visit. Back room: lunch boxes stored on shelf with food in grocery back room. COS: Lunch boxes were moved to proper location during visit.</p> <p><b>Initial if all stated observations have been corrected:</b> COS</p>		<input checked="" 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.

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

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.

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>.



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CAROLYN DRAGONE, QUALITY ASSURANCE AND TRAINING SPEC



Print Date: 9/11/2024  
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Tim O'Neil  
Safety and Sanitation Specialist



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YOAN DIAZ, 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: September 11, 2024

Name: Bravo  
Owner: HIGHLAND PLAZA FOOD CORP.  
Type/Description: 111 - Supermarket  
Location Address: 4809-B NORTH DIXIE HIGHWAY DEERFIELD BEACH, FL 33064

Visit #: 99997182269391  
Establishment #: 394035  
Date of Visit: September 11, 2024

**STOP SALE ORDER**

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.

Supplemental Key #: 339632  
Article/Product: Cashew cookies  
Brand Name: Pauls Peanuts  
Lot #: 19871578745  
Number of Packages: 23  
Size of Packages:  
Total Weight:  
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 obtained from approved source.

Comments:

**STOP SALE ORDER**

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.

Supplemental Key #: 339632  
Article/Product: Cashew Cookies  
Brand Name: Pauls Peanuts  
Lot #: 1987'5787450  
Number of Packages: 23  
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.\* Approved Source: Food obtained from approved source.

Comments:

## STOP SALE ORDER AND RELEASE

You are hereby notified that the following item on which a STOP SALE ORDER AND RELEASE was issued on 09/11/2024 by CAROLYN DRAGONE is hereby released.

Supplemental Key #: 339623  
Article/Product: Raw shell eggs  
Brand Name: Dealer  
Lot #:  
Number of Packages: 1 dz eggs  
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.\* Time/Temperature Control for Safety Food: Proper cold holding 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 09/11/2024 by CAROLYN DRAGONE is hereby released.

Supplemental Key #: 339623  
Article/Product: Cut watermelon, Pork ribs  
Brand Name: Bravo  
Lot #: Unknown  
Number of Packages: Various  
Size of Packages: various  
Total Weight:  
Invoice #:  
Invoice Date: 9/10/2024 12:00:00AM  
Manufacturer: Unknown  
Distributor: Bravo

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) 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

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**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.

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**HEARING WAIVER AND WAIVER OF RIGHTS**

I, Yoan Diaz the person in charge of Bravo 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)

CAROLYN DRAGONE, QUALITY ASSURANCE AND TRAINING SPEC

I acknowledge receipt of a copy of this document.

  
\_\_\_\_\_  
(Signature of Representative)

YOAN DIAZ, MANAGER  
\_\_\_\_\_  
Print Name and Title

  
\_\_\_\_\_  
Tim O'Neil  
Safety and Sanitation Specialist