



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 #: 9999-7182-2476-15
Bureau of Food Inspection
Attention: Business Center
3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650

Name: Ali Market
Owner: 5361 Market Llc
Type: Convenience Store Significant FS AND/OR Packaged Ice
Address: 5361 N Dixie Hwy Deerfield Beach, FL 33064-4866

Establishment #:
Date of Visit: March 14, 2024
Inspected By: TARIQUL ISLAM

INSPECTION SUMMARY - Operating Without a Valid Food Permit

Any violations observed during this inspection must be corrected to be in compliance with Chapter 500, Florida Statutes, and Rule 5K-4, Florida Administrative Code.

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
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: Person in charge was unable to correctly respond to questions relate to food borne disease and symptoms that maycause food borne disease. Also, was unable to relate conditions of restriction and exclusion.	<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: Deli area: Observed food employee donning hand gloves without washing hands first between different tasks. COS: Food employee washed hands after explaining proper hand washing procedures.	<input checked="" type="checkbox"/>
8	Citation Description: Sign or poster notifying food employees to wash their hands not provided at all handwashing sinks used by food employees, or handwashing signage not clearly visible to food employees. 6-301.14 Observation: Processing area: No hand wash sign posted at hand wash sink. Initial if all stated observations have been corrected: _____	<input type="checkbox"/>

8 Pf	<p>Citation Description: Handwashing sink not located to allow convenient use by employees in food preparation, food dispensing or warewashing areas; or not located in, or immediately adjacent to, toilet rooms. 5-204.11 Pf</p> <p>Observation: Deli area: Hand wash sink not conveniently located in deli area. Food entity has given 30 days to install a hand wash sink in deli area with hot and cold running water under pressure. Failure to install a hand wash sink in 30 days may result in administrative action.</p> <p>Initial if all stated observations have been corrected: _____</p>	☐
8 Pf	<p>Citation Description: 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>Observation: Processing area: No hand wash soap and paper towels provided at hand wash sink. COS: Hand wash soap and paper towels provided by person in charge.</p> <p>Initial if all stated observations have been corrected: COS</p>	☒
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: Deli area: Dried food particles build up in deli slicer blade and meat guard. COS: Deli slicer was cleaned and sanitized during the inspection.</p>	☒
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: Internal temperature of beef patties held in hot patty case for over 3 hours were 119° - 123° fahrenheit. COS: Out of temperature patties were reheated at 165° fahrenheit for at least 15 seconds.</p>	☒
21 Pf	<p>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</p> <p>Observation: Deli area: Open deli meats turkey and ham held in deli case for over 24 hours not date marked. COS: Deli meats were date marked by person in charge.</p>	☒
23 Pf	<p>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</p> <p>Observation: Deli area: No consumer advisory posted for cook to order burgers.</p> <p>Initial if all stated observations have been corrected: _____</p>	☐
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: Food establishment does not have any written procedures to address clean up procedures for accidental vomiting and diarrheal incidents.</p> <p>Initial if all stated observations have been corrected: _____</p>	☐
26 P	<p>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</p> <p>Observation: Deli area: Window cleaner spray bottles, rubbing alcohol and hand sanitizer stored on top of deli case. COS: Chemical bottles were removed by person in charge.</p>	☒

INSPECTION: GRP

Violation No.	Citation Description and Observation	COS
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- 34 **Citation Description:** Temperature measuring device sensor not located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit or in the coolest part of a hot food storage unit; cold or hot holding equipment used for time/temperature control for safety food not equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the temperature display; or temperature measuring device not designed to be easily readable. 4-204.112(A), (B) and (D)
- Observation:** Retail area: No thermometer provided in hot patty case. Deli area: No thermometer provided in chest freezer.
- Initial if all stated observations have been corrected:** _____
- 34 **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
- Observation:** Deli area: No metal stem probe thermometer available on premises during the visit. COS: A thin probe metal stem thermometer obtained by person in charge during the inspection.
- Initial if all stated observations have been corrected:** COS
- 35 **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
- Observation:** Deli area: Plastic squeeze bottles contain oil and vinegar not labeled. COS: Plastic squeeze bottles were labeled by person in charge.
- Initial if all stated observations have been corrected:** COS
- 36 **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
- Observation:** Backroom area: Observed ants crawling on wall behind 3 compartment sinks.
- Initial if all stated observations have been corrected:** _____
- 37 **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
- Observation:** Backroom area: Cases of chips stored on floor.
- Initial if all stated observations have been corrected:** _____
- 45 **Citation Description:** Nonfood-contact surfaces not free of unnecessary ledges, projections, and crevices or not designed and constructed to allow easy cleaning and to facilitate maintenance. 4-202.16
- Observation:** Backroom area: Soda crates using as shelves in walk in cooler.
- Initial if all stated observations have been corrected:** _____
- 45 **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
- Observation:** Backroom area: Raw wood shelving inside walk in cooler.
- Initial if all stated observations have been corrected:** _____
- 46 **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:** Backroom area: No sanitizer concentration strength measuring test kit available on premises.
- Initial if all stated observations have been corrected:** _____
- 47 **Citation Description:** Nonfood-contact surface of equipment has an accumulation of dust, dirt, food residue or other debris. 4-601.11(C)
- Observation:** Backroom area: Black mold like substances build up in plastic shelves and slides in walk in cooler.
- Initial if all stated observations have been corrected:** _____

- 51 **Citation Description:** Door to toilet room opens directly into an area where food is exposed to airborne contamination. 5K-4.004(3)(d) □
Observation: Backroom area: Restroom opens directly into processing area. Allowed food establishment 30 days to resolve the issue. Failure to comply within 30 days will result in administrative action. All food equipment will be placed under stop use order and food service will be placed under stop sale order. Establishment can call 850-245-5520 when corrections have been made to request verification visit prior to 30 days.
- 51 **Citation Description:** Toilet room used by females not provided with a covered receptacle for sanitary napkins. 5-501.17 □
Observation: Backroom area: No covered trash can provided in unisex restroom.
Initial if all stated observations have been corrected: _____
- 52 **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 □
Observation: Outside area: Dumpster lids open.
Initial if all stated observations have been corrected: _____
- 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 area: Walk in cooler ceiling and front wall dusty and floor under several shelves not clean.
Initial if all stated observations have been corrected: _____
- 53 **Citation Description:** Physical facilities not maintained in good repair. 6-501.11 □
Observation: Retail area: Several stained ceiling tiles.
Initial if all stated observations have been corrected: _____
- 53 **Citation Description:** Utility service lines or pipes are unnecessarily exposed; installed so they obstruct or prevent cleaning of the floors, walls, or ceilings; or exposed and installed horizontally on the floor. 6-201.12 □
Observation: Deli area: Pvc electric conduits run across the floor.
Initial if all stated observations have been corrected: _____
- 54 **Citation Description:** Light bulb not shielded, coated, or otherwise shatter-resistant in an area where there is exposed food, clean equipment, utensils, and linens, or unwrapped single-service and single-use articles. Infrared or other heat lamp not protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed. 6-202.11 □
Observation: Retail area: Light bulb in patty case not shielded.
Initial if all stated observations have been corrected: _____
- 99 **Citation Description:** The food establishment is operating without a valid food permit. 500.12, F.S., 5K-4.020(2), F.A.C. The food establishment shall complete the permitting process within 10 days. Contact the Business Center at (850) 245-5520 for further assistance. □
Observation: This food establishment was found to be operating prior to the initial inspection without a valid food permit.

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.

Employee Health Guidelines and reporting agreement, Norovirus clean up and disinfection guidance provided.

Hands on training provided to food employees on thermometer calibration and setting up warewashing sinks.

Hand wash sink not conveniently located in deli area. Food entity has given 30 days to install a hand wash sink in deli area with hot and cold running water under pressure. Failure to install a hand wash sink in 30 days may result in administrative action.

Restroom opens directly into processing area. Allowed food establishment 30 days to resolve the issue. Failure to comply within 30 days will result in administrative action. All food equipment will be placed under stop use order and food service will be placed under stop sale order.

Establishment can call 850-245-5520 when corrections have been made to request verification visit prior to 30 days.

Payments can be made online at <https://foodpermit.fdacs.gov> or can be mailed to Florida Department of Agriculture and Consumer Services, P.O. Box 6720, Tallahassee FL 32314-6720. Checks and money orders are to be payable to Florida Department of Agriculture and Consumer Services. All payments must include the Food Establishment number and reason of payment type in the memo section of the check or money order.

Thank you for submitting your food establishment permit application. To complete the application process, you must remit payment in full. To expedite the processing of your food permit application, electronic online payment is available at <https://foodpermit.fdacs.gov>. Follow the instructions on the portal page for payment processing. 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. Please note that payment by check or money order may delay the processing of your food permit application.

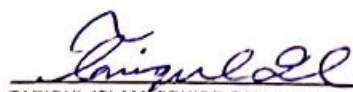
Permit fees must be paid in full before your application can be processed further. Failure to pay any permit fees in full will result in the denial of your permit and you may be subject to administrative penalties if you are found operating without a valid food permit, which is a violation of Section 500.12(1)(a), Florida Statutes. If you are found to be in violation of this provision, the Department may impose up to a \$5,000.00 fine against you and/or seek administrative action to close your business.

The Minimum Construction Standards checklist provided.

The food establishment is operating without a valid food permit. An application for a food permit has been submitted. The Food Establishment shall remit payment of the appropriate 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. Please note that payment by check or money order may delay the processing of your food permit application. Contact the Business Center by email at FoodSafety@FDACS.gov or by calling 850-245-5520 for further assistance.

Visit conducted to follow up on request 5110657.

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>.



TARIQUL ISLAM, SENIOR SANITATION AND SAFETY SPECIALIST



WILJAH JEAN BAPTISTE, PERSON IN CHARGE

Name and Title of Whom This Report was Issued

