

STATE OF FLORIDA

DIVISION OF HOTELS AND RESTAURANTS

DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

www.myfloridalicense.com

21 Wiping cloths; clean and soiled linens; laundry facilities		46 Exits not blocked or locked (FOR REPORTING PURPOSES ONLY)	
23 Non-food contact surfaces clean		47 Electrical wiring/outlets in good repair (FOR REPORTING PURPOSES ONLY)	
24 Storage/handling of clean equipment, utensils; air drying		48 Gas appliances; boiler certificate current/posted (FOR REPORTING PURPOSES ONLY)	
25 Single-service and single-use items		49 Flammable/combustible materials (FOR REPORTING PURPOSES ONLY)	
27 Water source safe, hot (100F) and cold under pressure		50 Current license, properly displayed	
28 Sewage and waste water disposed properly		51 Other conditions sanitary and safe operation	
29 Plumbing installed and maintained; mop sink; water filters; backflow prevention		52 Misrepresentation; misbranding	
32 Bathrooms		54 Florida Clean Air Act Compliance	
33 Garbage and refuse; premises maintained		55 Automatic Gratuity Notice	

Items marked IN are in compliance. Items marked OUT are violations. Specific details of the violations are listed on subsequent pages. Items marked N/A are Not Applicable. Items marked as N/O are Not Observed and were not being conducted at the time of inspection.

FOOD TEMPERATURES

Bar Area	
Buffet Line	
Cook Line	
Front Counter	tzatziki sauce (sour cream) (36 F - Cold Holding); sliced cheese (38 F - Cold Holding)
Front Line	
Kitchen	
Prep Area	
Reach In Cooler	chicken (38 F - Cold Holding); shredded cheese (38 F - Cold Holding); sliced ham (38 F - Cold Holding)
Reach In Freezer	Hard frozen
Steam Table/Bain Marie	
Storage Area	
Wait Station	
Walk In Cooler	N/A
Walk In Freezer	N/A

OTHER ITEMS

Certified Food Manager and Date Certified: Sonja Schimpl 08-05-2022

Manager Certified By: TheAlwaysFoodSafeCompany

Employees Trained By: Other Approved Corporate Training

Sewage: Municipal/Utility

Water Source: Municipal

Boiler: No Boiler On Site

Boiler Jurisdiction and Expiration: N/A

Sanitizer Details: Triple Sink (Chlorine - Not Set Up) chlorine available for sanitation

STATE OF FLORIDA
DIVISION OF HOTELS AND RESTAURANTS
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
www.myfloridalicense.com

Food Service Inspection Report

This inspection report must be made public upon request per Florida law.

Met Inspection Standards during this visit
ANY VIOLATIONS noted herein must be corrected by the
NEXT UNANNOUNCED inspection unless otherwise stated.

Inspection Date:	Nov 17, 2023 10:05 - Nov 17, 2023 10:46	License Expiration:	December 1, 2024
License Number:	4650975 Rank: MFDV	Inspection Reason:	Routine - Food
Owner Name:	FIREBREAD LLC	Business Name:	FIREBREAD LLC
Location Address:	11770 METRO PKWY FORT MYERS FL 33966	License Type:	Mobile Food Dispensing Vehicle
Number of Units:	0	Telephone Number:	702-488-8230
		Reinspection on or After:	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

01A Food obtained from approved source	IN	07 Unwrapped or PH/TCS food not re-served	IN
01B Food safe and unadulterated; sound condition	IN	08A Separating raw animal foods from: each other, RTE foods and unwashed produce	IN
01C Shellstock tags; commingling	N/A	08B Food protection during preparation, storage and display	IN
01D Parasite destruction for raw/undercooked fish	N/A	09 Bare hand contact with RTE food; Alternative Operating Procedure (AOP)	IN
02A Consumer advisory on raw/undercooked oysters	N/A	11 Employee health knowledge; ill/symptomatic employee present	OUT
02B Consumer advisory on raw/undercooked animal foods	IN	12A Hands clean and washed properly; use of hand antiseptic if use of AOP	IN
02C Date marking ready-to-eat (RTE) potentially hazardous / time/temperature control for safety foods	OUT	12B Employee eating, drinking, tasting food, smoking	IN
03A Receiving and holding PH/TCS foods cold	IN	22 Food-contact surfaces clean and sanitized	IN
03B Receiving and holding PH/TCS foods hot	N/O	31A Handwash sink(s) installed, accessible, not used for other purposes	IN
03C Cooking raw animal foods and plant foods; non-continuous cooking of raw animal foods	N/O	31B Handwashing supplies and handwash sign provided	IN
03D Cooling PH/TCS foods; proper cooling methods	N/O	41 Chemicals/toxic substances	IN
03E Reheating PH/TCS foods for hot holding	N/O	53A Food manager certification; knowledge/active managerial control (except employee health)	IN
03F Time as a Public Health Control	N/O	53B State approved food handler training; employee duty specific training/knowledge	IN
03G Reduced oxygen packaging (ROP) and other Special Processes	N/A		

GOOD RETAIL PRACTICES

02D Food items properly labeled; original container		35A No presence or breeding of insects/rodents/pests; no live animals	
04 Facilities to maintain PH/TCS foods at the proper temperature		35B Outer openings protected from insects/pests, rodent proof	
05 Food and food equipment thermometers provided and accurate		36 Floors, walls, ceilings and attached equipment properly constructed and clean; rooms and equipment properly vented	
06 PH/TCS foods properly thawed		38 Lighting provided as required; fixtures shielded or bulbs protected	
10 In use food dispensing utensils properly stored		40 Employee personal belongings	
13 Clean clothes; hair restraints; jewelry; painted/artificial fingernails		42 Cleaning and maintenance equipment	
14 Food-contact and nonfood contact surfaces designed, constructed, maintained, installed, located		43 Complete separation from living/sleeping area/private premise; kitchen restricted - no unauthorized personnel	
16 Dishwashing facilities; chemical test kit(s); gauges 1. Wash 2. Rinse 3. Sanitize		45 Fire extinguishing equipment (FOR REPORTING PURPOSES ONLY)	

STATE OF FLORIDA
DIVISION OF HOTELS AND RESTAURANTS
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
www.myfloridalicense.com

Inspector Comments: Knowledge of the major food allergens is now required. The person in charge must be able to describe foods identified as major food allergens and symptoms they may cause. Major food allergens include milk, eggs, soybeans, tree nuts and peanuts, wheat, fish (including crab, lobster, and shrimp) and foods containing these items. Allergic symptoms include, but are not limited to, hives, itching, swelling of lips, throat, and/or face; vomiting, diarrhea, wheezing, swelling of throat, and fainting. The person in charge must ensure food allergy awareness is part of employee training. The big six **FOODBORNE** illnesses are: Hepatitis A, Shiga-toxin E. Coli, Norovirus, Shigella, Salmonella non-typhoidal and Salmonella typhi. Please be aware of their symptoms. Please avoid **FOODBORNE** illness by avoiding bare hand contact with ready-to-eat food, washing hands frequently and when necessary, and not working with food when ill.

Food handler training completed through Premier Food Safety

A link to the Florida Department of Agriculture's Food Recovery Resource Guide is located at:
<http://www.myfloridalicense.com/DBPR/hotels-restaurants/forms-publications>

This report has been provided in printed form as requested by the person in charge at the time of inspection.

VIOLATIONS

02C-02-5 Observed: Ready-to-eat, time/temperature control for safety food prepared onsite and held more than 24 hours not properly date marked. Tzatziki sauce made 24 hours prior, per operator, it date marked.

Priority: Intermediate

11-26-1 Observed: No proof provided that food employees are informed of their responsibility to report to the person in charge information about their health and activities related to foodborne illnesses. Provided operator with DBPR Form HR 5030-103 Employee Health Reporting Agreement and they were signed during inspection. ****Corrected On-Site****

Priority: Intermediate

11-27-4 Observed: Establishment has no written procedures for employees to follow in response to a vomiting or diarrheal event where the vomit or diarrhea is discharged onto surfaces in the establishment. Provided operator with DBPR HR 5030-104 Written Procedures for Clean Up ****Corrected On-Site****

Priority: Intermediate

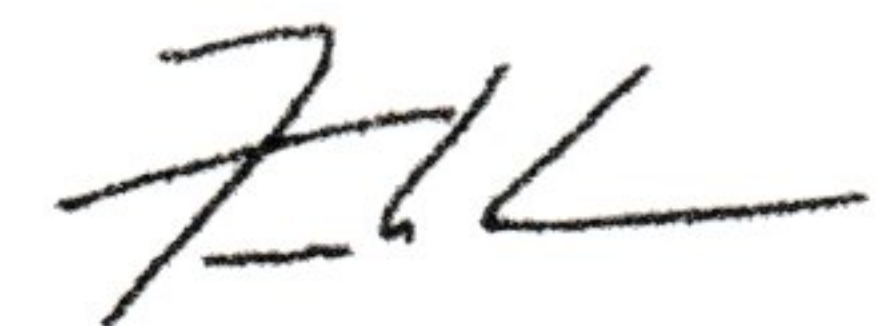


Signature of Recipient

Sonji Schimpl

702 488-8230

Nov 17, 2023 10:44



Inspector Signature

Frank Gondermann

Senior Sanitation & Safety inspector

2295 Victoria Ave

Fort Myers, FL 33901

Frank.gondermann@myfloridalicense.com

239 336-4607

Nov 17, 2023 10:43

November 17, 2023 at 10:46:15 AM EST
Location: FIREBREAD LLC
License #: MFDV4650975
Inspector: Frank Gondermann

Food Service Inspection Report
DBPR Form HR 5022-015 - Rule 61C-1.002, FAC
Software Version 7.80

Page: 3 of 3