

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:	Dec 01, 2022 11:36 - Dec 01, 2022 12:15	License Expiration:	December 1, 2023
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	IN
02B Consumer advisory on raw/undercooked animal foods	N/A	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	IN	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/A	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	OUT	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)	

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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 Indoor 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	
Front Line	
Kitchen	
Prep Area	
Reach In Cooler	
Reach In Freezer	Hard Frozen
Steam Table/Bain Marie	chicken (40F - Cold Holding); pork (41F - Cold Holding); diced tomatoes (41F - Cold Holding); beef (39F - Cold Holding)
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:

Sanitizer Details: Triple Sink (Chlorine - Not Set Up)

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Inspector Comments: Observed employee training records through Premier Food Safety part of The New Habit.
Provided Operator with information on Changes to 2017 food code (Industry Bulletins 2019-02 and 2019-03), Big 6 Foodborne Illness (DBPR HR Form 5030-165), Hot Tips on Temps (DBPR Form HR 5030-060) and Employee Health Responsibilities (DBPR Form HR 5030-039).

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 electronically as requested by the person in charge at the time of inspection.

VIOLATIONS

13-03-4 Observed: Employee with no hair restraint while engaging in food preparation. Observed employee not wearing hair restraint. Employee put on hair restraint. **Corrected On-Site**
Priority: Basic



Signature of Recipient

Sonja Schimpl

Operator

702-488-8230

Dec 01, 2022 12:15



Inspector Signature

Kayla Walter

Sanitation & Safety Specialist

2295 Victoria Ave, Ste 263D

Fort Myers, FL 33901

Kayla.Walter@myfloridalicense.com

Tel: 239.338.1687 Fax: 239.344.4995

Dec 01, 2022 12:14



CERTIFICATE

of

COMPLETION

Sonja Schimpl

for successfully completing the standards set forth for the

Food Protection Manager

which is accredited by the American National Standards Institute (ANSI) - Conference for Food Protection (CFP)



#1203



The Always Food Safe Company
899 Montreal Circle, St. Paul, 55102
www.alwaysfoodsafecompany.com

Date Completed:	8/5/2022	Valid through:	8/5/2027
Learner reference:	128337	Course Reference:	67
Certificate #:	1575855	Exam Form #:	64
Proctor Name:	ProctorU User	Exam Form Name:	Food Protection Manager 7B
Exam Location:	Cape Coral, FL	Status:	Passed

Nick Eastwood
President
The Always Food Safe Company