

COMMISSIONER

Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Visit # 3350-0000-00 Bureau of Food Inspection Attention: Records Section 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Chapter 500, Florida Statutes (850) 245-5520

Print Date: August 30, 2018

Food Entity Number: Food Entity Name: Date of Visit: Food Entity Address: Food Entity Mailing Address: Food Entity Type/Description: Food Entity Owner:

24282 LAURENZO ITAL-AMER MKT August 30, 2018 16385 W Dixie Hwy Miami, FL33160-3708 16385 W Dixie Hwy Miami, FL 33160-3708 112/ Grocery Store < 15,000 sq ft LAURENZO BROTHERS INC

Owner Code:

INSPECTION SUMMARY - Re-Inspection Required

On August 30, 2018, LAURENZO ITAL-AMER MKT was inspected by SEAN CULVER, a representative of the Florida Department of Agriculture and Consumer Services. The following violations observed during the inspection must be corrected to be in compliance with Chapter 500, Florida Statutes, and Rule 5K-4, Florida Administrative Code. A Department inspector will return for a reinspection on or about September 13, 2018. 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.

PERMIT APPLICATION INFORMATION

The permit application information was verified with management or a qualified representative.

COMPLIANCE KEY

IN = In Compliance OUT = Not In Compliance N/O = Not Observed N/A = Not Applicable

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Violation	Compliance		
<u>Number</u> 1	Status IN	Violation Description Supervision: Person in Charge present, demonstrates knowledge, and performs duties	
2	IN	Employee Health: Management, food employee and conditional employee; knowledge, responsibilities and reporting	
3	IN	Employee Health: Proper use of restriction and exclusion	
4	IN	Good Hygienic Practices: Proper eating, tasting, drinking, or tobacco use	
5	IN	Good Hygienic Practices: No discharge from eyes, nose, and mouth	
6	IN	Preventing Contamination by Hands: Hands clean and properly washed	
7	IN	Preventing Contamination by Hands: No bare hand contact with ready-to-eat foods or approved alternate method properly followed	
8	IN	Preventing Contamination by Hands: Adequate handwashing sinks, properly supplied and accessible	
9	IN	Approved Source: Food obtained from approved source	
10	N/O	Approved Source: Food received at proper temperature	
11	IN	Approved Source: Food in good condition, safe and unadulterated	
12	IN	Approved Source: Required records available: shellstock tags, parasite destruction	
13	IN	Protection from Contamination: Food separated and protected	
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Owner Code:

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Violation Number	Compliance Status	Violation Description
14	OUT	Protection from Contamination: Food-contact surfaces: cleaned and sanitized
15	IN	Protection from Contamination: Proper disposition of returned, previously served, reconditioned, and unsafe food
16 ,	N/O	Potentially Hazardocs Food Time/Temperature: Proper cooking time and temperature
. 17	NO	Potentially Hazardous Food Time/Temperature: Proper reheating procedures for hot holding
18	N/O	Potentially Hazardous Food Time/Temperature: Proper cooling time and temperatures
19	NO	Potentially Hazardous Food Time/Temperature: Proper hot holding temperatures
20	OUT	Potentially Hazardous Food Time/Temperature: Proper cold holding temperatures
21	IN	Potentially Hazardous Food Time/Temperature: Proper date marking and disposition
22	N/A	Potentially Hazardous Food Time/Temperature: Time as a public health control: procedures and records
23	IN	Consumer Advisory: Consumer advisory provided for raw or undercooked foods
24	NA	Highly Susceptible Populations: Pasteurized Foods, Prohibited Re-service, and Prohibited Foods*
25	IN	Chemical: Food additives: approved and property used
26	IN	Chemical: Toxic substances properly identified, stored, and used
27	NA	Conformance with Approved Procedures

GOOD RETAIL PRACTICES

Violation	Compliance		
Number	Status	Violation Description	
36	OUT	Prevention of Food Contamination: Insects, rodents, and animals not present	
45	OUT	Utensils Equipment and Vending: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
53	OUT	Physical Facilities: Physical facilities installed, maintained, and clean	
		OBSERVATIONS AND CORRECT	TVE ACTIONS
COS = Corrected on Site		P = Priority Citation	Pf = Priority Foundation Citation
No. 2 .		(Directly Associated with Foodborne Illnesses)	(Supports or Leads to a Priority Citation)

INSPECTION: RISK BASED

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ADAM H. PUTNAM

Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 800, Florida Statutes (880) 245-8520

Print Date: August 30, 2018

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Food Entity Number: Food Entity Name: Date of Visit: Food Entity Address: Food Entity Mailing Address: Food Entity Type/Description: Food Entity Owner:

LAURENZO ITAL-AMER MKT August 30, 2018 16385 W Dixle Hwy Miami, FL33160-3708 16385 W Dixle Hwy Miami, FL 33160-3708 112/ Grocery Store < 15,000 sq ft LAURENZO BROTHERS INC INSPECTION: RISK BASED

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Owner Code:

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Citation Description

24282

Number 14

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19.

Violation.

Equipment or utensils not cleaned during the operation when contamination may have occurred; when used with potentially hazardous food (time/temperature control for safety food) not cleaned at least every 4 hours when in use, or if documented, at allowed times where cleaning frequency is based on the ambient temperature of the refrigerated room or area or food temperature measuring device not cleaned before using or storing. 4-602, 11(A)-(D) P Cold held potentially hazardous food (time/temperature control for safety food) not maintained at 41°F or below where required. 3-501.16(A)(2) P

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CO8 Observation

DELI: OBSERVED SOIL BUILD-UP ON MEAT SLICER'S NOT CLEANED AT A FREQUENCY OF EVERY 4 HOURS WHEN IN USE WITH PHF TCS FOODS.

DELI: OBSERVED DELI DISPLAY CASE CONTAINING NUMEROUS ON-SITE PREPARED PHF TCS FOOD ITEMS PROBED WITH INTERNAL TEMPERATURE RANGING 44*F-55*F. COS. PRODUCTS VOLUNTAR!LY DESTROYED BY PIC.

INSPECTION: GRP

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Violation Number

Citation Description

COS Observation

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Florida Department of Agriculture and Consumer Services Division of Food Safety

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INSPECTION: GRP

Owner Code:

Visit # 3350-0000-00

Bureau of Food Inspection Attention: Records Section

3125 Conner Boulevard, C-26

Tallahassee, FL 32399-1650

Violation Number 36

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Citation Description

Premises not maintained free of roaches and rodents; not controlled by routinely inspecting incoming shipments of food and supplies for evidence of pests; routinely inspecting the premises for evidence of pests; using methods, such as trapping devices or other means of pest control as specified under 7-202.12, 7-206.12, and 7-206.13 . 6-501.111 (A)(B) (C) P COS Observation

BACKROOM: OBSERVED AN ALIVE LARGE GRAY RAT TAKING SHELTER WITHIN A IDLE MEAT SLICER STORED ON SHELF BEHIND FOOD PRODUCTS IN BACKROOM.RETAIL: OBSERVED RODENT EXCRETA THROUGHOUT ENTIRE RETAIL AREA. PROCESSING: OBSERVED RODENT EXCRETA THROUGHOUT ENTIRE PROCESSING AREA. DELI: **OBSERVED RODENT EXCRETA** THROUGHOUT ENTIRE DELI AREA. BAKERY: OBSERVED **RODENT EXCRETA** THROUGHOUT ENTIRE BAKERY AREA. SEAFOOD: OBSERVED RODENT EXCRETA THROUGHOUT SEAFOOD DEPARTMENT.CAKE FINISHING ROOM: OBSERVED RODENT EXCRETA THROUGHOUT ENTIRE WORK AREA BACKROOM: **OBSERVED RODENT EXCRETA** THROUGHOUT ENTIRE BACKROOM STORAGE AREA.DRY STORAGE: OBSERVED RODENT EXCRETA THROUGHOUT ENTIRE DRY STORAGE AREA.

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Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520



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INSPECTION: GRP

Owner Code:

Violation Number 45

Citation Description

Scratched or scored cutting surface that can no longer be effectively cleaned and sanitized, not resurfaced, or not discarded if not capable of being resurfaced. 4-501.12 COS Observation

PROCESSING AREA: OBSERVED SCOURED AND STAINED CUTTING BOARDS AT WORK STATIONS.BAKERY: OBSERVED SCOURED AND STAINED CUTTING BOARDS AT WORK STATIONS.MEAT: OBSERVED SCOURED AND STAINED CUTTING BOARDS AT WORK STATIONS.SEAFOOD: OBSERVED SCOURED AND STAINED CUTTING BOARDS AT WORK STATIONS.CAKE FINISHING ROOM: OBSERVED SCOURED AND STAINED CUTTING BOARDS AT WORK STATIONS.

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INSPECTION: GRP

Viait # 3350-0000-00

Bureau of Food Inspection Attention: Records Section 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

Owner Code:

Violation

Number 53 <u>Citation Description</u> Physical facilities cleaning not done as often as necessary to keep them clean or during periods when the least amount of food is exposed such as after closing. 6-501.12

COS Observation

[] **RETAIL: OBSERVED SOIL BUILD-UP AND FOOD DEBRIS** UNDERNEATH SHELVING AND ALONG WALLS THROUGHOUT ENTIRE AREA.PROCESSING: **OBSERVED SOIL BUILD-UP AND** FOOD DEBRIS UNDERNEATH SHELVING AND ALONG WALLS THROUGHOUT ENTIRE AREA.BAKERY: OBSERVED SOIL **BUILD-UP AND FOOD DEBRIS** UNDERNEATH SHELVING AND ALONG WALLS THROUGHOUT ENTIRE AREA.SEAFOOD: **OBSERVED SOIL BUILD-UP AND** FOOD DEBRIS UNDERNEATH SHELVING AND ALONG WALLS THROUGHOUT ENTIRE AREA.CAKE FINISHING ROOM: **OBSERVED SOIL BUILD-UP AND** FOOD DEBRIS UNDERNEATH SHELVING AND ALONG WALLS THROUGHOUT ENTIRE AREA.BACK ROOM: OBSERVED SOIL BUILD-UP AND FOOD DEBRIS UNDERNEATH SHELVING AND ALONG WALLS THROUGHOUT ENTIRE AREA.DRY STORAGE: OBSERVED SOIL BUILD-UP AND FOOD DEBRIS UNDERNEATH SHELVING AND ALONG WALLS THROUGHOUT ENTIRE AREA.

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

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Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION REPORT

Chapter 500, Florida Statutes (850) 245-5520



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Owner Code:

COMMENTS

Re-inspection required due to pests. A re-inspection will be conducted on or about 14 days.

Re-inspection visit required due to pests. Food establishment can call 850-245-5520 to request food safety inspector visit for written release when all affected areas have been adequately cleaned and sanitized. In addition, food establishment must develop and implement a pest management control program.

Pest Control Checklist has been provided.

Risk Control Plan offered for Rodent Infestation.

Stop Sale Order issued. Food establishment can call 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. ALL EXPOSED FOOD ITEMS.

Stop Use Order issued. Food establishment can call 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 equipment. ALL FOOD PROCESSING AT FOOD ESTABLISHMENT, including the Bakery, Seafood, Meat, Processing, and Retail area's. A Stop-Use order issued on Receiving Area.

The original Stop-Use Order/Stop-Sale Order remains in effect. Backroom Area issued stop-use and hold order on 08/15/18.

The affected storage areas must be completely cleared of all merchandise, cleaned and sanitized by the next inspection; no other merchandise may be added to the storage area or a Broken Stop-use will be issued. If evidence of pest infestation is observed on the next inspection, a Stop-Use Order will be issued on all receiving areas of the establishment and the establishment will no longer be allowed to receive additional food items, a Stop-Use Order of all processing

equipment (if applicable) will be issued and a Stop-Sale Order of all exposed food items (if applicable) will be issued until the infestation is eradicated. A copy of the Pest Control Plan Checklist has been provided to the establishment. If evidence of pest infestation is observed on the next scheduled inspection, a Stop-sale of All Food Items will be issued.

This check-back inspection conducted to verify compliance of food safety citations observed during previous inspection.

All 3 bay sinks and prep sinks have been equipped with air-gaps and now is in compliance.

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Owner Code:

ACKNOWLEDGMENT

I acknowledge receipt of a copy of this document, and I further acknowledge that I have verified the location and mailing addresses on the first page of this document are correct, or I have written the correct information on the first page of this document.

Sean Culver

Scott House

(Signature of FDACS Representative)

(ILM)

(Signature of Representative)

DAVID LAURENZO, PERSON IN CHARGE

SEAN CULVER, SANITATION AND SAFETY SUPERVISOR - SES

24282

Print Name and Title

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Food Entity #: Food Entity Name: Date Of Visit: Food Entity Location Address: Food Entity Mailing Address: Food Entity Type/Description: Food Entity Owner:

Florida Department of Agriculture and Consumer Services Division of Food Safety

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

Florida Statues. Chapter 500.172, 500.174 (850) 245-5520

Print Date: August 30, 2018

Bureau of Food Inspection Attention: Records Section 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1850



Visit #:3350000000

24282 LAURENZO ITAL-AMER MKT August 30, 2018 16385 W Dixie Hwy Miami, FL 33160-3708 16385 W Dixie Hwy Miami, FL 33160-3708 112/Grocery Store < 15,000 sq ft LAURENZO BROTHERS INC

Owner Code:

STOP USE ORDER

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article:	
Brand Name:	
Lot #:	

All Receiving of Food Items Laurenzo Ital-Amer Mkt # Of Pkgs:

Size Of Pkg:

Total Weight: Invoice #: Invoice Date:

Manufacturer: Dealer Distributor: Dealer

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* Prevention of Food Contamination: Insects, rodents, and animals not present

Comments: CALL 850-245-5520 TO REQUEST FOOD SAFETY INSPECTOR VISIT FOR WRITTEN RELEASE WHEN ALL EFFECTED AREAS HAVE BEEN ADEQUATELY CLEANED AND SANITIZED. IN ADDITION, FOOD ESTABLISHMENT MUST DEVELOP AND IMPLEMENT A PEST MANAGEMENT CONTROL PROGRAM.

STOP USE ORDER

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article	:
Brand	Name
Lot #	

Receiving Area Laurenzo Ital-Amer Mkt # Of Pkgs:

Size Of Pka:

Total Weight: Invoice #: Invoice Date:

Manufacturer: Laurenzo Ital-Amer Mkt Distributor: Laurenzo Ital-Amer Mkt

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* Prevention of Food Contamination: Insects, rodents, and animals not present

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Florida Department of Agriculture and Consumer Services **Division of Food Safety**

Burnau of Food Inspection Attention: Records Section 3125 Conner Boulevard, C-26 Tallahassee, FL 32399-1650

FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT

Florida Statues, Chapter 500, 172, 500, 174 (850) 243-5520

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Owner Code:

Visit #:3350000000

STOP USE ORDER

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Florida Department of Agriculture and Consumer Services, the goods or equipment listed below.

Article:	All Food Processing
Brand Name:	Laurenzo Ital-Amer Mikt
Lot #:	# Of Pkgs:

Size Of Pkg:

Total Weight: Invoice #: Invoice Date:

Manufacturer, Dealer Distributor: Laurenzo Ital-Amer Mkt

The primary reason and condition that caused the product or equipment stop sale or stop use and determined dangerous, umwholesome, fraudulent, or insanitary was: FS 500.04; FS 500.10 ADULTERATED* Prevention of Food Contamination: Insects, rodents, and animals not present

Comments: CALL 850-245-5520 TO REQUEST FOOD SAFETY INSPECTOR VISIT FOR WRITTEN RELEASE WHEN ALL EFFECTED AREAS HAVE BEEN ADEQUATELY CLEANED AND SANITIZED, IN ADDITION, FOOD ESTABLISHMENT MUST DEVELOP AND IMPLEMENT A PEST MANAGEMENT CONTROL PROGRAM.

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.

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

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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.

HEARING WAIVER AND WAIVER OF RIGHTS

I, <u>JAND</u> LAURENZO ITAL-AMER MKT 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

I acknowledge receipt of a copy of this document

(Signature of FDACS Representative)

SEAN CULVER, SANITATION AND SAFETY SUPERVISOR - SES

(Signature of Representative)

DAVID LAURENZO, PERSON IN CHARGE Print Name and Title

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