



FOOD SAFETY INSPECTION REPORT (from Enterprise Database)

12415151100032

Visit# 1241-5151-1000-32

CHARLES H. BRONSON COMMISSIONER

F.S. Chapter 500 (850) 245-5520

Print Date: June 24, 2008

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

Firm Number: 279764 Firm Name: HELLAS BAKERY # 0001 Date of Visit: June 3, 2008

Firm Location Address: 785 DODECANESE BLVD TARPON SPRINGS, FL 34689 Firm Mailing Address: 307 ROOSEVELT BLVD TARPON SPRINGS, FL 34689 Firm Type/Description: 141 RETAIL BAKERY W/FS Firm Owner: HELLAS BAKERY & PITA INC

Owner Code:

OVERALL RATING - FAIR

On June 3, 2008, HELLAS BAKERY # 0001 was inspected by JERRY HARMON, a representative of the Florida Department of Agriculture and Consumer Services and the Overall Sanitation Rating was FAIR.

PERMIT APPLICATION INFORMATION

Permit Application Information was verified with management.

FIELD TESTS

The following field tests were conducted with the results as indicated:

Table with 3 columns: Test Name, Legal, Illegal. Rows include LABELING, LOTS EXAMINED FOR INFESTATION, SHELLFISH WARNING POSTED, TEMPERATURE - COLD, TEMPERATURE - HOT.

VIOLATIONS

(* indicates a critical violation.

The following violations were noted:

BACK ROOM AND RELATED AREAS

- 21 Wiping cloth is not stored in a sanitizing solution between uses. ON SHELF AND DISH WASHER DRAIN BOARD.
35 Doors that open to the outside are not self-closing or tight fitting. SPACE UNDER REAR DOORS TO OUTSIDE NEAR WALK IN REFRIGERATION UNITS.
37 Walls/ceilings are not constructed of a smooth, nonabsorbent easily cleanable surface and in good repair. PEELING PAINT ON WALLS AND CEILING IN WALK IN CHEESE AND LIQUOR REFRIGERATOR.
38 Lighting fixtures are not shielded. IN WALK IN CHEESE AND LIQUOR REFRIGERATOR.
41 * Toxic items are not labeled identifying their contents or not used according to law or product's label. NO LABEL ON SOME CLEANING CHEMICAL BOTTLES ON STORAGE SHELVES.
8 * Improper and/or no date marking on ready-to-eat food held for more than 24 hours. IN WALK IN REFRIGERATOR.

BAKERY DEPARTMENT

- 10 Food or ice dispensing utensils stored on or in an unclean surface. WATER TURNED OFF IN ICE CREAM SCOOP DIPPER WELL - SCOOPS STORED IN STAGNANT ROOM TEMPERATURE WATER.
13 Food employee is not effectively restraining hair.
21 Wiping cloth is not stored in a sanitizing solution between uses. ON COUNTER TOP.



FOOD SAFETY INSPECTION REPORT
(from Enterprise Database)

12415151100032

Visit# 1241-5151-1000-32

CHARLES H. BRONSON
COMMISSIONER

F.S. Chapter 500
(850) 245-5520

Print Date: June 24, 2008

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

Firm Number: 279764
Firm Name: HELLAS BAKERY # 0001
Date of Visit: June 3, 2008

BAKERY DEPARTMENT

- 5 Thermometer in hot or cold storage unit is not provided or when present is not conspicuous. IN ICE CREAM DISPLAY CASE.

PROCESSING AREA

- 10 Food or ice dispensing utensils stored on or in an unclean surface. SPATULAS STORED BETWEEN HOT FOODS STORAGE UNIT AND CUTTING BOARD.
- 10 * In-use utensils stored in hot water container, does not meet the required temperature of 135 degrees F or above. GYRO MEAT CUTTER STORED IN PAN OF STAGNANT ROOM TEMPERATURE WATER ON COOK LINE.
- 10 Food or ice dispensing utensils stored with handle in contact with food or ice. SCOOP HANDLE TOUCHING ICE IN ICE BIN IN BAR AREA.
- 14 Food contact surface of utensil/equipment is not maintained in good repair. DEEP CUTS AND STAINS IN PLASTIC CUTTING BOARDS.
- 17 Sanitizer concentration test kits not available. AT 3 PART SINK IN BAR.
- 22 Food contact surfaces of equipment or utensils are not free of soil, oily residue or encrusted food particles. DUST ACCUMULATIOON ON CHAINS HOLDING HEAT UNITS.
- 31 * Handwash sink is not accessible. BOTTLES IN HAND SINK IN BAR.
- 36 Floors/floor mats or other floor covering is not constructed properly to be smooth easily cleanable. LOOSE FLOOR TILE AND STANDING WATER UNDER FLOOR TILE IN KITCHEN IN FRONT OF FOLLR MIXER.

COMMENTS

FIRM WORKING ON FLOOR AND DRAINS IN BACK ROOM AND SALAD PREP AREA.

PAYMENT INFORMATION

Payment Received Yes () No () Refer to the Comments section for payment explanation.

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.

(Signature of DACS Representative)

(Signature of Person in charge)

JERRY HARMON, SANITATION AND SAFETY SPECIALIST

(Please print name and title)



FOOD SAFETY INSPECTION REPORT
(from Enterprise Database)

78630933100032

Visit# 7863-0933-1000-32

CHARLES H. BRONSON
COMMISSIONER

F.S. Chapter 500
(850) 245-5520

Print Date: June 3, 2008

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

Firm Number: 279764
Firm Name: HELLAS BAKERY # 0001
Date of Visit: May 9, 2007

Firm Location Address: 785 DODECANESE BLVD TARPON SPRINGS, FL 34689
Firm Mailing Address: 307 ROOSEVELT BLVD TARPON SPRINGS, FL 34689
Firm Type/Description: 141 RETAIL BAKERY W/FS
Firm Owner: HELLAS BAKERY & PITA INC

Owner Code:

OVERALL RATING - FAIR

On May 9, 2007, HELLAS BAKERY # 0001 was inspected by JERRY HARMON, a representative of the Florida Department of Agriculture and Consumer Services and the Overall Sanitation Rating was FAIR.

PERMIT APPLICATION INFORMATION

Permit Application Information was verified with management.

FIELD TESTS

The following field tests were conducted with the results as indicated:

	<u>Legal</u>	<u>Illegal</u>
LOTS EXAMINED FOR INFESTATION	3	0
SANITIZER CONCENTRATION	1	0
SHELLFISH WARNING POSTED	1	0
TEMPERATURE - COLD	7	0
TEMPERATURE - HOT	5	0

VIOLATIONS

(* indicates a critical violation.

The following violations were noted:

BACK ROOM AND RELATED AREAS

- 10 Food or ice dispensing utensils stored with handle in contact with food or ice. SCOOP HANDLE TOUCHING ICE IN ICE MAKER.
- 15 Non-food contact surface of utensil/equipment is not designed, installed or constructed of durable safe materials, corrosion resistant, nonabsorbent or smooth and easily cleanable. PRESSURIZED GAS BOTTLE UNDER HAND SINK NOT PROPERLY PROTECTED.
- 21 Wiping cloth is not stored in a sanitizing solution between uses. ON COUNTER TOP BY WAREWASH MACHINE.
- 30 * Backflow prevention device is not installed at fixture or equipment where back siphonage can occur. HOSE CONNECTION NEAR RESTROOMS.
- 32 Covered trash receptacle is not provided in toilet room used by women. NO TOWELS N MEN'S RESTROOM.
- 37 Walls, ceilings, attached equipment are not kept clean and free of excess grease or dust accumulation. COMPRESSOR UNIT IN WALK IN REFRIGERATOR.
- 8 * Improper and/or no date marking on ready-to-eat food held for more than 24 hours. IN WALK IN REFRIGERATOR. BOXES OF FOODS ON FLOOR IN WALK IN REFRIGERATION UNITS. FOODS STORED IN WALK IN REFRIGERATOR UNIT WITHOUT COVERS.



Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT
(from Enterprise Database)

78630933100032

Visit# 7863-0933-1000-32

CHARLES H. BRONSON
COMMISSIONER

F.S. Chapter 500
(850) 245-5520

Print Date: June 3, 2008

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

Firm Number: 279764
Firm Name: HELLAS BAKERY # 0001
Date of Visit: May 9, 2007

BAKERY DEPARTMENT

- 5 Thermometer in hot or cold storage unit is not provided or when present is not conspicuous. IN ICE CREAM DISPLAY CASE.

FOOD SERVICE AREA

- 10 Food or ice dispensing utensils stored with handle in contact with food or ice. SCOOP HANDLES TOUCHING ICE IN ICE BIN OF ICE MAKER. - ISSUED FOR IN-STORE DELI

PROCESSING AREA

- 15 Non-food contact surface of utensil/equipment is not designed, installed or constructed of durable safe materials, corrosion resistant, nonabsorbent or smooth and easily cleanable. PRESSURIZED GAS BOTTLES BY FLOOR MIXER NOT PROPERLY SECURED.
- 21 Wiping cloth is not stored in a sanitizing solution between uses. ON WORK TABLES.
- 22 Food contact surfaces of equipment or utensils are not free of soil, oily residue or encrusted food particles. SIDE AND TOP OF OVEN AND BACK OF SLICER UNIT.
- 24 Equipment and utensils are not stored clean and protected from contamination by using a method such as inverting or covering. CLEAN METAL PANS ON SHELF.
- 5 Thermometer in hot or cold storage unit is not provided or when present is not conspicuous. IN REACH IN REFRIGERATOR.

COMMENTS

WALKED OVER TO OWNERS OTHER FIRM (TASTE OF GREASE) AND DISCUSSED INSPECTION REPORT FROM LAST WEEK. FIRM HAS BEEN CLOSED FOR THE SEASON BUT OWNER WANTS TO MAKE CHANGES IN THE OFF SEASON.

PAYMENT INFORMATION

Payment Received Yes () No () Refer to the Comments section for payment explanation.

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.

(Signature of DACS Representative)

JERRY HARMON, SANITATION AND SAFETY SPECIALIST

(Signature of Person in charge)

(Please print name and title)



FOOD SAFETY INSPECTION REPORT
(from Enterprise Database)

48213533100032

Visit# 4821-3533-1000-32

CHARLES H. BRONSON
COMMISSIONER

F.S. Chapter 500
(850) 245-5520

Print Date: June 3, 2008

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

Firm Number: 279764
Firm Name: HELLAS BAKERY # 0001
Date of Visit: May 22, 2006

Firm Location Address: 785 DODECANESE BLVD TARPON SPRINGS, FL 34689
Firm Mailing Address: 307 ROOSEVELT BLVD TARPON SPRINGS, FL 34689
Firm Type/Description: 141 RETAIL BAKERY W/FS
Firm Owner: HELLAS BAKERY & PITA INC

Owner Code:

OVERALL RATING - FAIR

On May 22, 2006, HELLAS BAKERY # 0001 was inspected by JERRY HARMON, a representative of the Florida Department of Agriculture and Consumer Services and the Overall Sanitation Rating was FAIR.

PERMIT APPLICATION INFORMATION

Permit Application Information was verified with management.

FIELD TESTS

The following field tests were conducted with the results as indicated:

	<u>Legal</u>	<u>Illegal</u>
LOTS EXAMINED FOR INFESTATION	4	0
SHELLFISH WARNING POSTED	1	0
TEMPERATURE - COLD	6	0
TEMPERATURE - HOT	4	0

VIOLATIONS

(*) indicates a critical violation.

The following violations were noted:

BACK ROOM AND RELATED AREAS

- 32 Hand-cleanser or hand drying device is not provided. NO TOWELS IN RESTROOM. RESTROOM DOOR IS NOT SELF CLOSING.
- 37 Walls/ceilings are not constructed of a smooth, nonabsorbent easily cleanable surface and in good repair. COMPRESSOR UNIT IN WALK IN REFRIGERTOR. WATER LEAKING FROM CEILING FORMING ICE ON CEILING, FLOOR AND BOXES OF FOOD IN WALK IN FREEZER.
- 8 * Improper and/or no date marking on ready-to-eat food held for more than 24 hours. NO DATE MARKING ON SOME OPENED FOODS IN WALK IN REFRIGERATOR.

BAKERY DEPARTMENT

- 13 Food employee is not effectively restraining hair.
- 2 * Food label is missing or incomplete. NO NET WEIGHT AND ZIP CODE OF MFGR/DIST/DEALER ON SOME PREPACKAGED BAKERY ITEMS.
- 25 Single service utensils are not inverted or in proper dispensing containers to protect them from contamination while being dispensed. COFFEE FILTERS NOT PROPERLY PROTECTED.
- 31 * Handwash sink is not accessible. SPOONS IN HAND SINK.

FOOD SERVICE AREA



Florida Department of Agriculture and Consumer Services
Division of Food Safety

FOOD SAFETY INSPECTION REPORT
(from Enterprise Database)

48213533100032

Visit# 4821-3533-1000-32

CHARLES H. BRONSON
COMMISSIONER

F.S. Chapter 500
(850) 245-5520

Print Date: June 3, 2008

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

Firm Number: 279764
Firm Name: HELLAS BAKERY # 0001
Date of Visit: May 22, 2006

FOOD SERVICE AREA

- 11 * There is no established employee health policy. FIRM DOES NOT MEET THE REQUIREMENTS AS PRESCRIBED IN THE 2001 FOOD CODE 2-201.11(C). - ISSUED FOR IN-STORE DELI
- 12 * Food employee observed and/or there is evidence of eating or drinking in a food processing or preparation area, or where clean equipment or utensils are stored or where food is uncovered or exposed. PARTIALLY FULL DRINK CUP ON WORK TABLE IN SALAD SECTION. - ISSUED FOR IN-STORE DELI
- 14 Food contact surface of utensil/equipment is not maintained in good repair. CUTS AND STAINS ON PLASTIC CUTTING BOARDS. - ISSUED FOR IN-STORE DELI
- 15 Non-food contact surface of utensil/equipment is not designed, installed or constructed of durable safe materials, corrosion resistant, nonabsorbent or smooth and easily cleanable. PRESSURIZED GAS BOTTLES BEHIND FLOOR MIXER NOT PROEPRLY SECURED. - ISSUED FOR IN-STORE DELI
- 21 Wiping cloth is not stored in a sanitizing solution between uses. ON WORK TABLES IN PROCESSING AREA. - ISSUED FOR IN-STORE DELI
- 22 Food contact surfaces of equipment or utensils are not free of soil, oily residue or encrusted food particles. CAN OPENER AND MOUNTING BRACKET. - ISSUED FOR IN-STORE DELI
- 24 Equipment and utensils are not stored clean and protected from contamination by using a method such as inverting or covering. CLEAN METAL AND PLASTIC CONTAINERS AND PLATES ON STORAGE SHELVES NOT PROEPRLY PROTECTED. - ISSUED FOR IN-STORE DELI
- 25 Single service utensils are not inverted or in proper dispensing containers to protect them from contamination while being dispensed. COFFEE FILTERS ON COFFEE MAKER NOT PROEPRLY PROTECTED. - ISSUED FOR IN-STORE DELI
- 37 Walls/ceilings are not constructed of a smooth, nonabsorbent easily cleanable surface and in good repair. CEILING TILE MISSING IN KITCHEN AREA. - ISSUED FOR IN-STORE DELI
- 38 Lighting fixtures are not shielded. NO SHIELD ON LIGHTS OVER FLOOR MIXER AND CAPS MISSING FROM SOME LIGHT SHIELDS IN SALAD SECTION. - ISSUED FOR IN-STORE DELI
- 41 * Toxic residues found on food contact surface. CLEANING CHEMICAL SPRAY BOTTLE ON COUNTER TOP IN SALAD SECTION. - ISSUED FOR IN-STORE DELI
- 5 Thermometer in hot or cold storage unit is not provided or when present is not conspicuous. IN SOME REFRIGERATION UNITS IN KITCHEN. - ISSUED FOR IN-STORE DELI
- 6 Potentially hazardous food is not being thawed under refrigeration at 41 degrees F. or below, under potable cold running water with sufficient velocity to float off loose food particles, in a microwave oven, or as part of the conventional cooking process. MEAT THAWING IN METAL CONTAINER OF STAGNANT ROOM TEMPERATURE WATER. - ISSUED FOR IN-STORE DELI



FOOD SAFETY INSPECTION REPORT
(from Enterprise Database)

48213533100032

Visit# 4821-3533-1000-32

CHARLES H. BRONSON
COMMISSIONER

F.S. Chapter 500
(850) 245-5520

Print Date: June 3, 2008

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

Firm Number: 279764
Firm Name: HELLAS BAKERY # 0001
Date of Visit: May 22, 2006

COMMENTS

PAYMENT INFORMATION

Payment Received Yes () No () Refer to the Comments section for payment explanation.

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.

(Signature of DACS Representative)

(Signature of Person in charge)

JERRY HARMON, SANITATION AND SAFETY SPECIALIST

(Please print name and title)



FOOD SAFETY INSPECTION REPORT
(from Enterprise Database)

94438411100032

Visit# 9443-8411-1000-32

CHARLES H. BRONSON
COMMISSIONER

F.S. Chapter 500
(850) 245-5520

Print Date: June 3, 2008

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

Firm Number: 279764
Firm Name: HELLAS BAKERY # 0001
Date of Visit: November 8, 2007

Firm Location Address: 785 DODECANESE BLVD TARPON SPRINGS, FL 34689
Firm Mailing Address: 307 ROOSEVELT BLVD TARPON SPRINGS, FL 34689
Firm Type/Description: 141 RETAIL BAKERY W/FS
Firm Owner: HELLAS BAKERY & PITA INC

Owner Code:

OVERALL RATING - GOOD

On November 8, 2007, HELLAS BAKERY # 0001 was inspected by JERRY HARMON, a representative of the Florida Department of Agriculture and Consumer Services and the Overall Sanitation Rating was GOOD.

PERMIT APPLICATION INFORMATION

Permit Application Information was verified with management.

FIELD TESTS

The following field tests were conducted with the results as indicated:

	<u>Legal</u>	<u>Illegal</u>
LABELING	3	0
LOTS EXAMINED FOR INFESTATION	4	0
SANITIZER CONCENTRATION	1	0
TEMPERATURE - COLD	7	0
TEMPERATURE - HOT	6	0

VIOLATIONS

(* indicates a critical violation.

The following violations were noted:

BACK ROOM AND RELATED AREAS

- 32 Toilet rooms are not completely enclosed, with tight fitting and self closing doors. MEN'S RESTROOM DOOR IS NOT SELF CLOSING.
- 40 Lockers or similar facilities are not provided or used by employees for personal belongings. COAT ON BOXES OF OLIVE OIL.

BAKERY DEPARTMENT

- 25 Single service utensils are not inverted or in proper dispensing containers to protect them from contamination while being dispensed. COFFEE FILTERS NOT PROEPRLY PROTECTED.
- 5 Indicating/recording thermometer in or on food equipment is not accurate to within +- 3 degrees F. BROKEN THERMOMETERS IN DISPLAY CASES.

FOOD SERVICE AREA

- 10 * In-use utensils stored in hot water container, does not meet the required temperature of 135 degrees F or above. GYRO CUTTER STORED IN STAGNANT ROOM TEMPERATURE WATER. KNIVES AND SPATULAS STORED BETWEEN CUTTING BOARD AND WORK TABLE ON SERVING LINE. SCOOP HANDLE TOUCHING ICE IN ICE BIN AT BEVERAGE STATION. - ISSUED FOR IN-STORE DELI
- 14 Food contact surface of utensil/equipment is not designed, installed, made of safe materials, corrosion resistant, nonabsorbent



FOOD SAFETY INSPECTION REPORT
(from Enterprise Database)

94438411100032

Visit# 9443-8411-1000-32

CHARLES H. BRONSON
COMMISSIONER

F.S. Chapter 500
(850) 245-5520

Print Date: June 3, 2008

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

Firm Number: 279764
Firm Name: HELLAS BAKERY # 0001
Date of Visit: November 8, 2007

FOOD SERVICE AREA

or smooth and easily cleanable. DEEP CUTS AND STAINS IN PLASTIC CUTTING BOARD ON SERVING LINE. -
ISSUED FOR IN-STORE DELI

- 21 Wiping cloth is not stored in a sanitizing solution between uses. ON WORK TABLES IN SERVING LINE. - ISSUED FOR
IN-STORE DELI

PROCESSING AREA

- 15 Non-food contact surface of utensil/equipment is not designed, installed or constructed of durable safe materials, corrosion
resistant, nonabsorbent or smooth and easily cleanable. PRESSURIZED GAS BOTTLES NOT PROEPRLY SECURED.
- 24 Equipment and utensils are not stored clean and protected from contamination by using a method such as inverting or
covering. CLEAN UTENSILS ON STORAGE SHELVES NOT PROPERLY PROTECTED.

COMMENTS

PAYMENT INFORMATION

Payment Received Yes () No () Refer to the Comments section for payment explanation.

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.

(Signature of DACS Representative)

JERRY HARMON, SANITATION AND SAFETY SPECIALIST

(Signature of Person in charge)

(Please print name and title)



FOOD SAFETY INSPECTION REPORT (from Enterprise Database)

62989604100032

Visit# 6298-9604-1000-32

CHARLES H. BRONSON COMMISSIONER

F.S. Chapter 500 (850) 245-5520

Print Date: June 3, 2008

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

Firm Number: 279764 Firm Name: HELLAS BAKERY # 0001 Date of Visit: November 9, 2006

Firm Location Address: 785 DODECANESE BLVD TARPON SPRINGS, FL 34689 Firm Mailing Address: 307 ROOSEVELT BLVD TARPON SPRINGS, FL 34689 Firm Type/Description: 141 RETAIL BAKERY W/FS Firm Owner: HELLAS BAKERY & PITA INC

Owner Code:

OVERALL RATING - FAIR

On November 9, 2006, HELLAS BAKERY # 0001 was inspected by JERRY HARMON, a representative of the Florida Department of Agriculture and Consumer Services and the Overall Sanitation Rating was FAIR.

PERMIT APPLICATION INFORMATION

Permit Application Information was verified with management.

FIELD TESTS

The following field tests were conducted with the results as indicated:

Table with 3 columns: Test Name, Legal, Illegal. Rows include LABELING, LOTS EXAMINED FOR INFESTATION, SANITIZER CONCENTRATION, SHELLFISH WARNING POSTED, TEMPERATURE - COLD, TEMPERATURE - HOT.

VIOLATIONS

(* indicates a critical violation.)

The following violations were noted:

BACK ROOM AND RELATED AREAS

- 10 Food or ice dispensing utensils stored on or in an unclean surface. DIRTY FOOD SCRAPERS STORED BETWEEN 3 PART SINK AND WALL.
17 Sanitizer concentration test kits not available. NO TEST KIT AT 3 PART SINK.
21 Wiping cloth is not stored in a sanitizing solution between uses. ON SCALE IN WAREWASH AREA.
22 Food contact surfaces of equipment or utensils are not free of soil, oily residue or encrusted food particles. COMPRESSOR IN WALK IN REFRIGERATOR.
25 Single service and single use articles are not stored off the floor, wrapped, covered or in closed containers to protect them from contamination. BOXES OF CUPS ON FLOOR IN STORAGE AREA.
41 * Toxic items including first aid and medicines stored with or above food, food equipment, utensils or single use or service articles. CLEANING CHEMICAL SPRAY BOTTLES ON SHELF OVER CLEAN UTENSILS AND ON SHELF OVER FISH IN 3 PART SINK.
8 * Improper and/or no date marking on ready-to-eat food held for more than 24 hours. IN WALK IN REFRIGERATOR. FOODS STORED IN WALK IN REFRIGERATOR WITHOUT COVERS.

FOOD SAFETY INSPECTION REPORT
(from Enterprise Database)

62989604100032

Visit# 6298-9604-1000-32

CHARLES H. BRONSON
COMMISSIONERF.S. Chapter 500
(850) 245-5520

Print Date: June 3, 2008

Bureau of Food and Meat Inspection
Attention: Records Section
3125 Conner Boulevard, C-26
Tallahassee, Florida 32399-1650Firm Number: 279764
Firm Name: HELLAS BAKERY # 0001
Date of Visit: November 9, 2006*BAKERY DEPARTMENT*

- 10 Food or ice dispensing utensils stored with handle in contact with food or ice. SCOOP HANDLE TOUCHING ICE IN BIN.
- 13 Food employee is not effectively restraining hair.
- 21 Wiping cloth is not stored in a sanitizing solution between uses. WIPING SPONGE IN HAND SINK.
- 29 Plumbing is not maintained in good repair. WATER LEAKING FROM FAUCET AT HAND SINK.
- 5 Thermometer in hot or cold storage unit is not provided or when present is not conspicuous. IN SOME REFRIGERATION UNITS.

FOOD SERVICE AREA

- 10 Food or ice dispensing utensils stored with handle in contact with food or ice. SCOOP HANDLE TOUCHING ICE IN BIN IN BEVERAGE STATION. - ISSUED FOR IN-STORE DELI
- 10 * In-use utensils stored in hot water container, does not meet the required temperature of 135 degrees F or above. MEAT CUTTER STORED IN CONTAINER OF STAGNANT ROOM TEMPERATURE WATER. - ISSUED FOR IN-STORE DELI
- 14 Food contact surface of utensil/equipment is not maintained in good repair. DEEP CUTS AND STAINS ON PLASTIC CUTTING BOARDS. - ISSUED FOR IN-STORE DELI
- 21 Wiping cloth is not stored in a sanitizing solution between uses. ON WORK TABLES AND IN PREP SINK. - ISSUED FOR IN-STORE DELI
- 24 Equipment and utensils are not stored clean and protected from contamination by using a method such as inverting or covering. CLEAN UTENSILS ON STORAGE SHELVES NOT PROPERLY PROTECTED. - ISSUED FOR IN-STORE DELI
- 41 * Toxic items including first aid and medicines stored with or above food, food equipment, utensils or single use or service articles. CLEANING CHEMICAL SPRAY BOTTLE ON TOP OF HOT FOODS HOLDING CABINET, ON SHELF WITH CLEAN UTENSILS AND ON SHELF OVER WORK TABLE. - ISSUED FOR IN-STORE DELI
- 5 Thermometer in hot or cold storage unit is not provided or when present is not conspicuous. IN SOME REFRIGERATION UNITS. - ISSUED FOR IN-STORE DELI

PROCESSING AREA

- 12 * Food employee observed and/or there is evidence of eating or drinking in a food processing or preparation area, or where clean equipment or utensils are stored or where food is uncovered or exposed. DRINK CUO ON WORK TABLE.
- 14 Food contact surface of utensil/equipment is not designed, installed, made of safe materials, corrosion resistant, nonabsorbent or smooth and easily cleanable. METAL BOWL USED AS SCOOP IN FLOOR INGREDIENT BIN.
- 15 Non-food contact surface of utensil/equipment is not designed, installed or constructed of durable safe materials, corrosion resistant, nonabsorbent or smooth and easily cleanable. PRESSURIZED GAS BOTTLES NOT PROPERLY SECURED.
- 24 After washing, food equipment and utensils are being stored wet without effectively air drying them first. STAGNANT WATER IN UN-INVERTED NESTED CLEAN UTENSILS ON STORAGE TABLE.
- 38 Lighting fixtures are not shielded. NO SHIELD ON LIGHTS OVER FLOOR MIXER.
- 8 Food is stored or displayed in a location subject to contamination. DIRTY EQUIPMENT PARTS STORED ON SHELF WITH AND OVER FOODS.

RETAIL AREA

- 2 * Food label is missing or incomplete. NO LABEL ON SOME AND NO ZIP CODE AND NET WEIGHT ON SOME OTHER PREPACKAGED BAKERY ITEMS ON DISPLAY SHELVES.

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



FOOD SAFETY INSPECTION REPORT
(from Enterprise Database)

62989604100032

Visit# 6298-9604-1000-32

CHARLES H. BRONSON
COMMISSIONER

F.S. Chapter 500
(850) 245-5520

Print Date: June 3, 2008

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

Firm Number: 279764
Firm Name: HELLAS BAKERY # 0001
Date of Visit: November 9, 2006

COMMENTS

PAYMENT INFORMATION

Payment Received Yes () No () Refer to the Comments section for payment explanation.

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.

(Signature of DACS Representative)

(Signature of Person in charge)

JERRY HARMON, SANITATION AND SAFETY SPECIALIST

(Please print name and title)



FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT
(from Enterprise Database)

F.S. Chapter 500
(850) 245-5520

62989604100032
Visit #: 6298-9604-1000-32

CHARLES H. BRONSON
COMMISSIONER

Print Date: June 3, 2008

Firm Num: 279764
Bus Name: HELLAS BAKERY # 0001
Date Of Visit: November 9, 2006
Firm Location Address: 785 DODECANESE BLVD, TARPON SPRINGS, FL 34689-3131
Firm Mailing Address: 307 ROOSEVELT BLVD, TARPON SPRINGS, FL 34689
Firm Type/Description: 141/RETAIL BAKERY W/FS
Firm Owner: HELLAS BAKERY & PITA INC
Owner Code:

STOP SALE ORDER AND RELEASE

You are hereby ordered to withhold from movement, sale or use subject to further instructions from an authorized agent of the Department of Agriculture and Consumer Services, the goods listed below. This order is issued under authority of Florida Statutes Chapter 500.

Article: PREPACKAGED BAKERY ITEMS
Brand Name: HELLAS BAKERY
Number Products: 5 Lot #: # Of Pkgs: 35 Size Of Pkg: VARIOUS Total Weight: 20
Manufacturer: Invoice #:
Distributor: Invoice Date:

The primary reason and conditions which constitute an immediate serious danger to the public health, safety, and welfare are or were: FS 500.04; FS 500.11 MISBRANDED * Food label is missing or incomplete. NO LABEL ON SOME AND NO ZIP CODE AND NET WEIGHT ON SOME OTHER PREPACKAGED BAKERY ITEMS ON DISPLAY SHELVES.

Conditions under which the articles were released from this order: Product was relabeled and released.

Comments: NO LABEL ON SOME AND NO ZIP CODE AND NET WEIGHT ON SOME OTHER PREPACKAGED BAKERY ITEMS ON DISPLAY SHELVES.

NOTICE TO PERSON IN CHARGE REGARDING ANY AND ALL OF THE ABOVE STOP SALE, USE, AND OR HOLD ORDERS:

This/these STOP SALE, USE OR HOLD ORDER(S) is/are EFFECTIVE IMMEDIATELY and is/are immediately appealable or enjoined. An appeal may be instituted by filing a petition with the appropriate district court of appeal, S. 120.59(3); S. 120.68, Florida Statutes. The petition must be filed with the Agency Clerk of the Department of Agriculture, Room 509 Mayo Building, Tallahassee, Florida 32399-0800 and a copy with the appropriate court of appeal, within 30 DAYS from the date this ORDER is filed with the Agency Clerk at the above address. The appeal must be conducted in accordance with the Florida Rules of Appellate Procedure. An action for injunctive relief may be filed in the appropriate circuit court. The responsible management official (name below) was notified when order was issued and was provided a copy.



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

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

**FOOD SAFETY INSPECTION SUPPLEMENTAL REPORT
(from Enterprise Database)**

F.S. Chapter 500
(850) 245-5520

62989604100032
Visit #: 6298-9604-1000-32

**CHARLES H. BRONSON
COMMISSIONER**

Print Date: June 3, 2008

ACKNOWLEDGEMENT

I acknowledge receipt of a copy of this document.

(Signature of DACS Representative)

(Signature of Person in charge)

JERRY HARMON, SANITATION AND SAFETY SPECIALIST

(Please Print Name and Title)