



FLORIDA DEPARTMENT OF AGRICULTURE AND CONSUMER SERVICES  
COMMISSIONER NICOLE "NIKKI" FRIED

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**Food Analysis Report**

**LABORATORY NUMBER:** 2022/FL-79557 **REPORT DATE:** 07/13/2022  
**PRODUCT NAME:** 028  
**BRAND NAME:** Zone 2  
**CODE LOT:** SWAB, CONVEYOR CROSS BEAM INSIDE BETWEEN MACHINE 2 AND 3  
**SAMPLE SOURCE:** State  
**INSPECTOR:** BRIAN SCHUETTLER  
**INSPECTOR NUMBER:** 99963883205621  
**FOOD ENTITY NUMBER:** 399487  
**RECEIVED DATE:** 07/08/2022  
**OFFICIAL SAMPLE:** Yes  
**DATE COLLECTED:** 07/07/2022  
**ALTERNATE LAB NUMBER:** 99963883205621  
**CONSUMER COMPLAINT?** No  
**STOP SALE?:** No  
**FOLLOW UP?:** No

**DEALER NAME:** Big Olaf Creamery  
**ADDRESS LINE 1:** 2001 Cattlemen RD Unit 123  
**ADDRESS LINE 2:**  
**CITY, STATE, ZIP:** Sarasota, Florida 34232

**MANUFACTURER NAME:**  
**ADDRESS LINE 1:**  
**ADDRESS LINE 2:**  
**CITY, STATE, ZIP:** ,

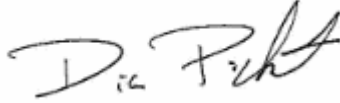
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**ADDRESS LINE 1:**  
**ADDRESS LINE 2:**  
**CITY, STATE, ZIP:** ,

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The Bureau of Food Laboratories maintains A2LA accreditation to ISO/IEC 17025 for the specific tests listed in A2LA Certificates 2534.01 and 2534.02.

FL METHOD 690: Detection of Listeria monocytogenes Using FSIS Method			Batch ID: 18145
✓ accredited	Listeria Monocytogenes	Positive, Type 1	

The surface tested contains Listeria monocytogenes.



Diane Pickett, Bureau Chief

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**Food Analysis Report**

**LABORATORY NUMBER:** 2022/FL-79558 **REPORT DATE:** 07/13/2022  
**PRODUCT NAME:** 029  
**BRAND NAME:** Zone 2  
**CODE LOT:** SWAB, CONVEYOR CROSS BEAM INSIDE BETWEEN MACHINE 3 AND 4  
**SAMPLE SOURCE:** State  
**INSPECTOR:** BRIAN SCHUETTLER  
**INSPECTOR NUMBER:** 99963883205622  
**FOOD ENTITY NUMBER:** 399487  
**RECEIVED DATE:** 07/08/2022  
**OFFICIAL SAMPLE:** Yes  
**DATE COLLECTED:** 07/07/2022  
**ALTERNATE LAB NUMBER:** 99963883205622  
**CONSUMER COMPLAINT?** No  
**STOP SALE?:** No  
**FOLLOW UP?:** No

**DEALER NAME:** Big Olaf Creamery  
**ADDRESS LINE 1:** 2001 Cattlemen RD Unit 123  
**ADDRESS LINE 2:**  
**CITY, STATE, ZIP:** Sarasota, Florida 34232

**MANUFACTURER NAME:**  
**ADDRESS LINE 1:**  
**ADDRESS LINE 2:**  
**CITY, STATE, ZIP:** ,

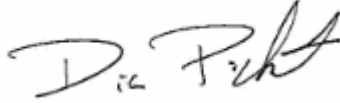
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**ADDRESS LINE 1:**  
**ADDRESS LINE 2:**  
**CITY, STATE, ZIP:** ,

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FL METHOD 690: Detection of Listeria monocytogenes Using FSIS Method			Batch ID: 18145
✓ accredited	Listeria Monocytogenes	Positive, Type 1	

The surface tested contains Listeria monocytogenes.



Diane Pickett, Bureau Chief

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**Food Analysis Report**

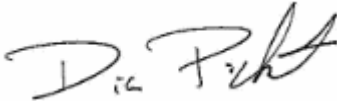
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<b>PRODUCT NAME:</b>	032		
<b>BRAND NAME:</b>	Zone 2		
<b>CODE LOT:</b>	SWAB, FLOOR DRAIN END BETWEEN MACHINES 3 AND 4		
<b>SAMPLE SOURCE:</b>	State		
<b>INSPECTOR:</b>	BRIAN SCHUETTLER		
<b>INSPECTOR NUMBER:</b>	99963883205625		
<b>FOOD ENTITY NUMBER:</b>	399487		
<b>RECEIVED DATE:</b>	07/08/2022		
<b>OFFICIAL SAMPLE:</b>	Yes		
<b>DATE COLLECTED:</b>	07/07/2022		
<b>ALTERNATE LAB NUMBER:</b>	99963883205625		
<b>CONSUMER COMPLAINT?</b>	No		
<b>STOP SALE?:</b>	No		
<b>FOLLOW UP?:</b>	No		
<b>DEALER NAME:</b>	Big Olaf Creamery		
<b>ADDRESS LINE 1:</b>	2001 Cattlemen RD Unit 123		
<b>ADDRESS LINE 2:</b>			
<b>CITY, STATE, ZIP:</b>	Sarasota, Florida 34232		
<b>MANUFACTURER NAME:</b>			
<b>ADDRESS LINE 1:</b>			
<b>ADDRESS LINE 2:</b>			
<b>CITY, STATE, ZIP:</b>	,		
<b>DISTRIBUTOR NAME:</b>			
<b>ADDRESS LINE 1:</b>			
<b>ADDRESS LINE 2:</b>			
<b>CITY, STATE, ZIP:</b>	,		

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FL METHOD 690: Detection of Listeria monocytogenes Using FSIS Method			Batch ID: 18145
✓ accredited	Listeria Monocytogenes	Positive, Type 1	

The surface tested contains Listeria monocytogenes.



Diane Pickett, Bureau Chief

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**Food Analysis Report**

**LABORATORY NUMBER:** 2022/FL-79564 **REPORT DATE:** 07/13/2022  
**PRODUCT NAME:** 035  
**BRAND NAME:** Zone 2  
**CODE LOT:** SWAB, SMALL SQUEEGEE ON THREE COMPARTMENT SINK  
**SAMPLE SOURCE:** State  
**INSPECTOR:** BRIAN SCHUETTLER  
**INSPECTOR NUMBER:** 99963883205628  
**FOOD ENTITY NUMBER:** 399487  
**RECEIVED DATE:** 07/08/2022  
**OFFICIAL SAMPLE:** Yes  
**DATE COLLECTED:** 07/07/2022  
**ALTERNATE LAB NUMBER:** 99963883205628  
**CONSUMER COMPLAINT?** No  
**STOP SALE?:** No  
**FOLLOW UP?:** No

**DEALER NAME:** Big Olaf Creamery  
**ADDRESS LINE 1:** 2001 Cattlemen RD Unit 123  
**ADDRESS LINE 2:**  
**CITY, STATE, ZIP:** Sarasota, Florida 34232

**MANUFACTURER NAME:**  
**ADDRESS LINE 1:**  
**ADDRESS LINE 2:**  
**CITY, STATE, ZIP:** ,

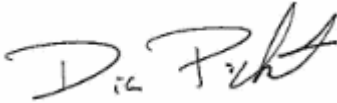
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**ADDRESS LINE 1:**  
**ADDRESS LINE 2:**  
**CITY, STATE, ZIP:** ,

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FL METHOD 690: Detection of Listeria monocytogenes Using FSIS Method			Batch ID: 18145
✓ accredited	Listeria Monocytogenes	Positive, Type 1	

The surface tested contains Listeria monocytogenes.



Diane Pickett, Bureau Chief

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**Food Analysis Report**

**LABORATORY NUMBER:** 2022/FL-79565 **REPORT DATE:** 07/13/2022  
**PRODUCT NAME:** 036  
**BRAND NAME:** Zone 2  
**CODE LOT:** SPONGE, FLOOR DRAIN UNDER 3 COMPARTMENT SINK  
**SAMPLE SOURCE:** State  
**INSPECTOR:** BRIAN SCHUETTLER  
**INSPECTOR NUMBER:** 99963883205629  
**FOOD ENTITY NUMBER:** 399487  
**RECEIVED DATE:** 07/08/2022  
**OFFICIAL SAMPLE:** Yes  
**DATE COLLECTED:** 07/07/2022  
**ALTERNATE LAB NUMBER:** 99963883205629  
**CONSUMER COMPLAINT?** No  
**STOP SALE?:** No  
**FOLLOW UP?:** No

**DEALER NAME:** Big Olaf Creamery  
**ADDRESS LINE 1:** 2001 Cattlemen RD Unit 123  
**ADDRESS LINE 2:**  
**CITY, STATE, ZIP:** Sarasota, Florida 34232

**MANUFACTURER NAME:**  
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**CITY, STATE, ZIP:** ,

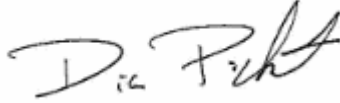
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FL METHOD 690: Detection of Listeria monocytogenes Using FSIS Method		Batch ID: 18145
✓ accredited	Listeria Monocytogenes	Positive, Type 1

The surface tested contains Listeria monocytogenes.



Diane Pickett, Bureau Chief

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**Food Analysis Report**

**LABORATORY NUMBER:** 2022/FL-79569 **REPORT DATE:** 07/13/2022  
**PRODUCT NAME:** 040  
**BRAND NAME:** Zone 2  
**CODE LOT:** SPONGE, BASE FLOOR METAL SUPPORT COVEYOR BTWN MACHINE 3&4  
**SAMPLE SOURCE:** State  
**INSPECTOR:** BRIAN SCHUETTLER  
**INSPECTOR NUMBER:** 99963883205633  
**FOOD ENTITY NUMBER:** 399487  
**RECEIVED DATE:** 07/08/2022  
**OFFICIAL SAMPLE:** Yes  
**DATE COLLECTED:** 07/07/2022  
**ALTERNATE LAB NUMBER:** 99963883205633  
**CONSUMER COMPLAINT?** No  
**STOP SALE?:** No  
**FOLLOW UP?:** No

**DEALER NAME:** Big Olaf Creamery  
**ADDRESS LINE 1:** 2001 Cattlemen RD Unit 123  
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**CITY, STATE, ZIP:** Sarasota, Florida 34232

**MANUFACTURER NAME:**  
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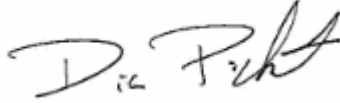
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FL METHOD 690: Detection of Listeria monocytogenes Using FSIS Method			Batch ID: 18145
✓ accredited	Listeria Monocytogenes	Positive, Type 1	

The surface tested contains Listeria monocytogenes.



Diane Pickett, Bureau Chief

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**Food Analysis Report**

**LABORATORY NUMBER:** 2022/FL-79575 **REPORT DATE:** 07/13/2022  
**PRODUCT NAME:** 046  
**BRAND NAME:** Zone 1  
**CODE LOT:** SWAB, INSIDE TRANSFER PIPE FROM PRE MIX TO ICE CREAM MACHINE  
**SAMPLE SOURCE:** State  
**INSPECTOR:** BRIAN SCHUETTLER  
**INSPECTOR NUMBER:** 99963883205639  
**FOOD ENTITY NUMBER:** 399487  
**RECEIVED DATE:** 07/08/2022  
**OFFICIAL SAMPLE:** Yes  
**DATE COLLECTED:** 07/07/2022  
**ALTERNATE LAB NUMBER:** 99963883205639  
**CONSUMER COMPLAINT?** No  
**STOP SALE?:** No  
**FOLLOW UP?:** No

**DEALER NAME:** Big Olaf Creamery  
**ADDRESS LINE 1:** 2001 Cattlemen RD Unit 123  
**ADDRESS LINE 2:**  
**CITY, STATE, ZIP:** Sarasota, Florida 34232

**MANUFACTURER NAME:**  
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**CITY, STATE, ZIP:** ,

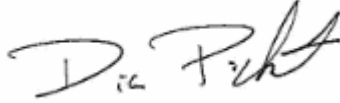
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**ADDRESS LINE 1:**  
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FL METHOD 690: Detection of Listeria monocytogenes Using FSIS Method			Batch ID: 18145
✓ accredited	Listeria Monocytogenes	Positive, Type 1	

The surface tested contains Listeria monocytogenes.



Diane Pickett, Bureau Chief

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**Food Analysis Report**

**LABORATORY NUMBER:** 2022/FL-79577 **REPORT DATE:** 07/13/2022  
**PRODUCT NAME:** 048  
**BRAND NAME:** Zone 1  
**CODE LOT:** SWAB, REDUCER COUP TRANSF PIPE PREMIX TO ICE CREAM MACHINES  
**SAMPLE SOURCE:** State  
**INSPECTOR:** BRIAN SCHUETTLER  
**INSPECTOR NUMBER:** 99963883205641  
**FOOD ENTITY NUMBER:** 399487  
**RECEIVED DATE:** 07/08/2022  
**OFFICIAL SAMPLE:** Yes  
**DATE COLLECTED:** 07/07/2022  
**ALTERNATE LAB NUMBER:** 99963883205641  
**CONSUMER COMPLAINT?** No  
**STOP SALE?:** No  
**FOLLOW UP?:** No

**DEALER NAME:** Big Olaf Creamery  
**ADDRESS LINE 1:** 2001 Cattlemen RD Unit 123  
**ADDRESS LINE 2:**  
**CITY, STATE, ZIP:** Sarasota, Florida 34232

**MANUFACTURER NAME:**  
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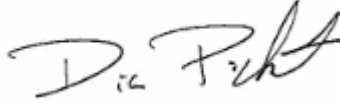
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FL METHOD 690: Detection of Listeria monocytogenes Using FSIS Method			Batch ID: 18145
✓ accredited	Listeria Monocytogenes	Positive, Type 1	

The surface tested contains Listeria monocytogenes.



Diane Pickett, Bureau Chief

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**Food Analysis Report**

**LABORATORY NUMBER:** 2022/FL-79591 **REPORT DATE:** 07/13/2022  
**PRODUCT NAME:** 062  
**BRAND NAME:** Zone 1  
**CODE LOT:** SPONGE, TRANSF PUMP OUTLET ON PASTEURIZED ICE CREAM COOLER  
**SAMPLE SOURCE:** State  
**INSPECTOR:** BRIAN SCHUETTLER  
**INSPECTOR NUMBER:** 99963883205655  
**FOOD ENTITY NUMBER:** 399487  
**RECEIVED DATE:** 07/08/2022  
**OFFICIAL SAMPLE:** Yes  
**DATE COLLECTED:** 07/07/2022  
**ALTERNATE LAB NUMBER:** 99963883205655  
**CONSUMER COMPLAINT?** No  
**STOP SALE?:** No  
**FOLLOW UP?:** No

**DEALER NAME:** Big Olaf Creamery  
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**MANUFACTURER NAME:**  
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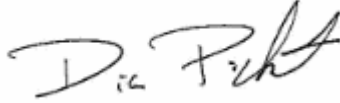
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FL METHOD 690: Detection of Listeria monocytogenes Using FSIS Method			Batch ID: 18145
✓ accredited	Listeria Monocytogenes	Positive, Type 1	

The surface tested contains Listeria monocytogenes.



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