

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.

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Inspection Date:	License Expiration:
License Number:	Inspection Reason:
Owner Name:	Business Name:
Location Address:	License Type:
	Telephone Number:
Number of Units:	Reinspection on or After:

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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)	

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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	
Steam Table/Bain Marie	
Storage Area	
Wait Station	
Walk In Cooler	
Walk In Freezer	
Cooking	
Cooling	
Reheating	

OTHER ITEMS

Certified Food Manager and Date Certified:

Manager Certified By:

Employees Trained By:

Sewage:

Water Source:

Boiler:

Boiler Jurisdiction and Expiration:

Sanitizer Details:

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Inspector Comments:

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