

FILED
Department of Business and Professional Regulation
Deputy Agency Clerk
CLERK Brandon Nichols
Date 7/2/2010
File # 2010-06098

STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS

DEPARTMENT OF BUSINESS AND
PROFESSIONAL REGULATION,
DIVISION OF HOTELS AND
RESTAURANTS,

Petitioner,

v.

DOAH CASE NO.: 09-1104
H&R CASE NO.: 2008-059972
LICENSE NO.: 23-23114

FILED
2010 JUL -6 P 1:51
DIVISION OF
ADMINISTRATIVE
HEARINGS

EL TABLAZO RESTAURANT,

Respondent.

FINAL ORDER

The Director, Division of Hotels and Restaurants, Department of Business and Professional Regulation (the Division), after consideration of the complete record of this case on file with the Division, enters this Final Order.

1. On October 10, 2008, the Department issued an Administrative Complaint, a copy of which is attached as Exhibit "A."
2. On April 15, 2009, a hearing in this cause was held before the Honorable Eleanor M. Hunter, Administrative Law Judge, Division of Administrative Hearings.
3. On June 9, 2009, Honorable Eleanor M. Hunter issued a Recommended Order, a copy of which is attached as Exhibit "B." The Statement of the Issues, Preliminary Statement, Findings of Fact, Conclusions of Law, and Recommendation contained in the Recommended Order are hereby adopted *in toto* and incorporated herein by reference.

Certified Article Number
7160 3901 9848 8809 5017
SENDERS RECORD

Based upon the foregoing, and being otherwise fully advised in the premises it is, hereby ORDERED that: for Respondent's violations of Section 509, Florida Statutes, and/or the rules promulgated thereto the following penalty is imposed:

1. Respondent shall pay a fine in the amount of \$500.00, due and payable to the Division of Hotels and Restaurants, 1940 North Monroe Street, Tallahassee, Florida 32399-1011, within thirty (30) calendar days of the date this Order is filed with the agency clerk.

2. This Final Order shall become effective on the date of filing with the Agency Clerk.

DONE AND ORDERED this 2 day of June, 2010.



Bill L. Veach, Director
Department of Business and
Professional Regulation
Division of Hotels and Restaurants
1940 North Monroe Street
Tallahassee, Florida 32399-1015

NOTICE OF RIGHT TO APPEAL UNLESS WAIVED

Unless expressly waived, any party substantially affected by this final order may seek judicial review by filing an original Notice of Appeal with the Clerk of the Department of Business and Professional Regulation, and a copy of the notice, accompanied by the filing fees prescribed by law, with the clerk of the appropriate District Court of Appeal within thirty (30) days rendition of this order, in accordance with Rule 9.110, Fla. R. App. P., and Section 120.68, Florida Statutes.

CERTIFICATE OF SERVICE

I HEREBY CERTIFY that a true and correct copy of the foregoing has been furnished via Certified U.S. Mail to El Tablazo Restaurant, c/o Omar DeJesus Sanchez, 6780 Collins Avenue, Miami Beach, Florida 33141; by regular U.S. Mail to the Honorable Eleanor M. Hunter, Administrative Law Judge, Division of Administrative Hearings, 1230 Apalachee Parkway, Tallahassee, Florida 32399-3060; and by hand delivery to Marc Drexler, Chief Attorney, Division of Hotels and Restaurants, Department of Business and Professional Regulations, 1940 North Monroe Street, Tallahassee, Florida 32399-2202, this 2nd day of July, 2010.



For the Division of Hotels
and Restaurants

7160 3901 9848 8809 5017

TO:

EL TABLAZO RESTAURANT INC
EL TABLAZO RESTAURANT
6780 COLLINS AVE
MIAMI BEACH, FLORIDA 33141

SENDER: Dept. of Business & Prof. Regulation
Division of Hotels & Restaurants

REFERENCE: License No. 2323114
License Type 2010
Case No. 2008059972

PS Form 3800, January 2005

RETURN RECEIPT SERVICE	Postage	
	Certified Fee	
	Return Receipt Fee	<i>after</i>
	Restricted Delivery	
	Total Postage & Fees	

US Postal Service
**Receipt for
Certified Mail**

No Insurance Coverage Provided
Do Not Use for International Mail

POSTMARK OR DATE

6/2/10

STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS

DEPARTMENT OF BUSINESS AND
PROFESSIONAL REGULATION
Petitioner,

vs.

EL TABLAZO RESTAURANT
Respondent:

License No. 2323114
License Type 2010
Case No. 2008059972

ADMINISTRATIVE COMPLAINT

The DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION, DIVISION OF HOTELS AND RESTAURANTS, ("Petitioner"), files this Administrative Complaint against EL TABLAZO RESTAURANT, ("Respondent"), and says:

1. Petitioner is the state agency charged with regulating the operation of public lodging establishments and public food service establishments, pursuant to Section 20.165 and Chapter 509, Florida Statutes.
2. Respondent is, and has been at all times material hereto, licensed by or subject to the jurisdiction of the Division of Hotels and Restaurants. The respondent's business address of record is 6780 COLLINS AVE, MIAMI BEACH, FLORIDA 331413241. The mailing address of record is EL TABLAZO RESTAURANT, at 6780 COLLINS AVE, MIAMI BEACH, FLORIDA 33141.
3. Inspection of this establishment conducted pursuant to Sec. 509.032, Florida Statutes, revealed violations of the provisions of Chapter 509, Florida Statutes, and / or the rules promulgated thereto governing operation of the establishment. The violation(s) found and applicable law are described in Exhibit "A," attached hereto and incorporated herein by reference. Inspection documents are attached as Exhibit "B", incorporated herein by reference.

WHEREFORE, Petitioner respectfully requests entry of an Order imposing one or more of the following penalties: administrative fine not to exceed \$1,000 per offense; mandatory attendance at Respondent's expense at an educational program sponsored by the Department's Hospitality Education Program; suspension, revocation, or refusal of a license issued pursuant to this Chapter, and/or any other relief authorized by Chapter 509, Florida Statutes, or the rules promulgated thereto.

Signed October 10, 2008


Shannie Kallas, District Manager
By delegation of the Director, or designee
Division of Hotels & Restaurants
Department of Business & Professional Regulation

COUNSEL FOR THE DEPARTMENT:
Charles F. Tunncliff, Lead Attorney
Florida Bar No. 0153831
Department of Business & Professional Regulation
1940 North Monroe Street
Tallahassee, Florida 32399-1007

CERTIFICATE OF SERVICE

BY CERTIFIED U.S. MAIL, ARTICLE NUMBER: 7160 3901 9845 7761 0071

I HEREBY CERTIFY that a true and correct copy of the foregoing ADMINISTRATIVE COMPLAINT has been hand served by me on this _____ day of _____, 2008.

Inspector's Signature

Title

Received by: _____

Operator's Signature

Title

Case Number: 2008059972 File Number: 112468
License Number: 2323114 2010
EL TABLAZO RESTAURANT

District Number: 01
Form revised 07.07.07

Exhibit A

License Number: 2323114
License Type: 2010 PERMANENT FOOD SERVICE
Case Number: 2008059972

"FC" as cited herein references specific provisions of the Food Code, Recommendations of the United States Public Health Service, Food and Drug Administration, incorporated by Chapter 61C, Florida Administrative Code. "NFPA" as cited herein references specific provisions of the National Fire Protection Association Life Safety Code, incorporated by reference at Chapter 4A-3, "Fire Prevention, General Provisions", Florida Administrative Code, and 61C-1.004(5), Florida Administrative Code.

"**" denotes a critical violation.

It is alleged that on July 31, 2008, and October 3, 2008, the licensee was in violation of Florida Statute 509(FS) and/or the Rules of the Division of Hotels and Restaurants, Florida Administrative Code (FAC), in the following particulars. Copy(s) of the report(s) for the above referenced inspection(s) are attached hereto and incorporated by reference as Exhibit B.

* 1. 53A-01-1 509.039 FS AND 61C-4.023(1) FAC:: ALL MANAGERS EMPLOYED BY A FOOD SERVICE ESTABLISHMENT MUST HAVE PASSED [THE FOOD SERVICE MANAGER] TEST AND RECEIVED A CERTIFICATE ATTESTING THERETO. MANAGERS HAVE A PERIOD OF 90 DAYS AFTER EMPLOYMENT TO PASS THE REQUIRED TEST. ALL MANAGERS WHO ARE RESPONSIBLE FOR THE STORAGE, PREPARATION, DISPLAY, AND SERVING OF FOODS TO THE PUBLIC SHALL HAVE PASSED A CERTIFICATION TEST APPROVED BY THE DIVISION DEMONSTRATING A BASIC KNOWLEDGE OF FOOD PROTECTION PRACTICES AS ADOPTED IN THIS CHAPTER. THOSE MANAGERS WHO SUCCESSFULLY PASS AN APPROVED CERTIFICATION EXAMINATION SHALL BE ISSUED A CERTIFICATE BY THE CERTIFYING ORGANIZATION, WHICH IS VALID FOR A PERIOD OF FIVE YEARS FROM THE DATE OF ISSUANCE.

OBSERVED MANAGER LACKING PROOF OF FOOD MANAGER CERTIFICATION.

* 2. 53B-08-1 509.049 FS: FOOD SERVICE EMPLOYEE TRAINING. THE DIVISION SHALL ADOPT, BY RULE, MINIMUM FOOD SAFETY PROTECTION STANDARDS FOR THE TRAINING OF ALL FOOD SERVICE EMPLOYEES WHO ARE RESPONSIBLE FOR THE STORAGE, PREPARATION, DISPLAY, OR SERVING OF FOODS TO THE PUBLIC IN ESTABLISHMENTS REGULATED UNDER THIS CHAPTER. THESE STANDARDS SHALL NOT INCLUDE AN EXAMINATION, BUT SHALL PROVIDE FOR A FOOD SAFETY TRAINING CERTIFICATE PROGRAM FOR FOOD SERVICE EMPLOYEES TO BE ADMINISTERED BY A PRIVATE NONPROFIT PROVIDER CHOSEN BY THE DIVISION. ANY FOOD SAFETY TRAINING PROGRAM ESTABLISHED AND ADMINISTERED TO FOOD HANDLER EMPLOYEES PRIOR TO THE EFFECTIVE DATE OF THIS ACT SHALL BE SUBMITTED BY THE OPERATOR TO THE DIVISION FOR ITS REVIEW AND APPROVAL. IT SHALL BE THE DUTY OF THE LICENSEE OF THE PUBLIC FOOD SERVICE ESTABLISHMENT TO PROVIDE TRAINING IN ACCORDANCE WITH THE DESCRIBED RULE TO ALL EMPLOYEES UNDER THE LICENSEE'S SUPERVISION OR CONTROL. THE LICENSEE MAY DESIGNATE A CERTIFIED FOOD SERVICE MANAGER TO PERFORM THIS FUNCTION AS AN AGENT OF THE LICENSEE. FOOD SERVICE EMPLOYEES MUST RECEIVE CERTIFICATION PURSUANT TO THIS SECTION BY JANUARY 1, 2001. FOOD SERVICE EMPLOYEES HIRED AFTER NOVEMBER 1, 2000, MUST RECEIVE CERTIFICATION WITHIN 60 DAYS AFTER EMPLOYMENT. CERTIFICATION PURSUANT TO THIS SECTION SHALL REMAIN VALID FOR 3 YEARS.

OBSERVED NO PROOF OF REQUIRED EMPLOYEE TRAINING PROVIDED.



FOLLOW-UP INSPECTION REQUIRED
Inspector determined violations require further review, but are not an immediate threat to the public.

**CALL BACK INSPECTION REPORT
LEGAL NOTICE**

Failure to comply with this Notice may initiate an administrative complaint that may result in suspension or revocation of your license and fines.

<u>10/03/08 10:30 AM</u>	<u>Warning</u>	<u>2323114</u>	<u>SEAT</u>
<u>Callback Inspection Date and Time</u>	<u>Inspection Reason</u>	<u>License Number</u>	
<u>EL TABLAZO RESTAURANT INC</u>	<u>ADMINISTRATIVE COMPLAINT recommended.</u>	<u>(305)865-2442</u>	
<u>Owner Name</u>		<u>Area Code/Telephone Number</u>	
<u>EL TABLAZO RESTAURANT</u>	<u>Inspection Result</u>	<u>07/31/2008</u>	
<u>Business Name</u>	<u>Requested Callback Date/Time</u>	<u>Initial Warning Date</u>	
<u>28</u>		<u>MIAMI BEACH, 331413241</u>	
<u>Number of Units</u>			
<u>6780 COLLINS AVE</u>			
<u>Address / City / State / Zip / etc.</u>			

Comments:

The following item(s) have been recommended for Administrative Complaint:

Violation: 53B-08-1
No proof of required employee training provided. All public food service establishments must provide the division with proof of employee training upon request, including, but not limited to, at the time of any division inspection of the establishment. EXPIRED JANUARY 2008 This violation must be corrected by : 9/30/08.

Violation: 53A-01-1
Manager lacking proof of Food Manager Certification. This violation must be corrected by : 9/30/08.

Violation: 42-03-1

10-03-08

Date

Diana Ramirez

Signature of Recipient

Recipient: DIANA RAMIREZ

Title: PIC

Phone: 305-861-2299

[Signature]

Inspector Signature

For further information please contact:

Oscar Torres
8240 NW 52 Terrace Suite 101 Miami, Florida 3316
850-487-1395



STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS
www.myflorida.com/dbpr

CALL BACK INSPECTION REPORT
LEGAL NOTICE

Page 2 of 3
License Number
SEAT 2323114
Business Name
EL TABLAZO RESTAURANT
Inspection Date
10/03/08 10:30 AM

Failure to comply with this Notice may initiate an administrative complaint that may result in suspension or revocation of your license and fines.

Wet mop not hung to dry.

Violation: 37-02-1

Observed hole in wall/BY ELECTRIC BOX

Violation: 14-30-1

Multiluse food-contact surface not smooth, free of breaks/cracks/chips/pits/crevices.(FREEZER RUSTY)

The following item(s) are in compliance:

Violation: 45-36-2

Hood suppression system tag out-of-date. For reporting purposes only.

Violation: 37-01-1

Ceiling tile missing.(REAR WALK IN COOLER)

Violation: 31-12-1

Observed handwash sink used for purposes other than handwashing.
WASHING GLASSES

Violation: 24-10-1

Observed utensils stored in crevices between equipment./KNIVES

Violation: 24-07-1

Cleaned and sanitized equipment, utensils, linens or single-service not properly stored. (POT ON TOP OF CHEMICAL BOTTLES)

Violation: 24-05-1

Clean glasses, cups, utensils, pots and pans not stored inverted or in a protected manner.

Violation: 15-35-1

Nonfood-contact equipment exposed to splash/spillage not constructed of materials that are corrosion resistant, non-absorbent, smooth and easily cleanable.(WOOD NOT TREATED)

Violation: 14-51-1

Observed nonfood-grade containers used for food storage. (AT WALK IN COOLER)

Violation: 14-51-1

Observed nonfood-grade containers used for food storage.(NEWSPAPER USED TO STORE CILANTRO AND OTHER
VEGIES)
TOXIC



STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS
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Page 3 of 3

License Number
SEAT 2323114
Business Name
EL TABLAZO RESTAURANT
Inspection Date
10/03/08 10:30 AM

CALL BACK INSPECTION REPORT
LEGAL NOTICE

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Violation: 14-36-1

Observed gaskets/seals on cold holding unit in poor repair./REACH IN FREEZER

Violation: 14-15-1

Equipment located in an area not protected other sources.(CUTTING BOARD AND AREPAS ON TOP OF GARBAGE CAN)

Violation: 05-08-1

Food thermometer not accurate within +/- 2 degrees Fahrenheit. (EMPANADAS)

Violation: 03A-03-1

Observed food not maintained frozen in a freezer.



STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS
www.MyFlorida.com/dbpr/hr

FOLLOW-UP INSPECTION REQUIRED
Inspector determined violations require further review, but are not an immediate threat to the public.

FOOD SERVICE INSPECTION REPORT
LEGAL NOTICE

Failure to comply with this Notice may initiate an administrative complaint that may result in suspension or revocation of your license and fines.

<u>07/31/08 11:00 AM</u>	<u>Routine</u>	<u>2323114</u>	<u>SEAT</u>
<u>Inspection Date and Time</u>	<u>Inspection Reason</u>	<u>License Number</u>	
<u>EL TABLAZO RESTAURANT INC</u>	WARNING: Violations in the operation of your establish <u>must be corrected by:</u>	<u>(305)865-2442</u>	
<u>Owner Name</u>		<u>Area Code/Telephone Number</u>	
<u>EL TABLAZO RESTAURANT</u>	<u>Inspection Result</u>	<u>10/1/08</u>	
<u>Business Name</u>	<u>09/30/2008 08:00 AM</u>	<u>License Expiration</u>	
<u>28</u>	<u>Callback Date/Time</u>		
<u>Number of Units</u>			
<u>6780 COLLINS AVE</u>			<u>MIAMI BEACH, 331413241</u>
<u>Address / City / State / Zip / etc.</u>			

Item 03: Food Temperatures	Item 53a: Cert. Food Managers	Item 20: Warewashing Sanitization	Item 45: Fire Extinguishers and Fire Suppression Systems Dates
Beef, reach in freezer, 0 Degrees F. Seafood, reach in freezer, 35 Degrees F. Poultry, walk in cooler, 43 Degrees F. Seafood, walk in cooler, 39 Degrees F. Soups-PHF, cook line, 200 Degrees F. EMPANADAS , front counter, 173 Degrees F. Pasta/rice, steam tables/bain marie, 165 Degrees F.			A Hood Suppression type Fire Extinguisher, found in/at kitchen has a certification date of 12/07

NOTE: Items marked above with an asterisk (*) indicate a violation

Inspector's Comments

No Boiler On Site. (GAS WATER HEATER)

I acknowledge receipt of this inspection form and comments.

<u>07-31-08</u>		
Date	Signature of Recipient	Inspector Signature
Recipient: DIANA RAMIREZ	Title: PIC	For further information please contact:
Phone: 305-861-2299		Oscar Torres
		8240 NW 52 Terrace Suite 101 Miami, Florida 33166
		850-487-1395

STATUS	SOURCE	STATUS	PHF TEMPERATURE CONTROL
In	*01a Approved source	Out	*03a Cold food at proper temperatures during storage, display, service,
In	*01b Wholesome, sound condition		
In	*02 Original container; properly labeled, date marking	In	*03b Hot food at proper temperature
N/A	*02-11 Consumer advisory on raw/undercooked oysters	In	*03c Foods properly cooked/reheated
N/A	*02-13 Consumer advisory on raw/undercooked animal	N/O	*03d Foods properly cooled
			*04 Facilities to maintain product temperature
		Out	*05 Thermometers provided and conspicuously placed
			*06 Potentially hazardous foods properly thawed

Violations marked with an asterisk are critical violations. Items marked IN are in compliance. Items Marked OUT are violations. Specific details of violation 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.
DBPR Form HR 5022-016



STATE OF FLORIDA
 DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
 DIVISION OF HOTELS AND RESTAURANTS
 www.myflorida.com/dbpr

License Number
 SEAT 2323114
 Business Name
 EL TABLAZO RESTAURANT
 Inspection Date
 07/31/08 11:00 AM

FOOD SERVICE INSPECTION REPORT
 LEGAL NOTICE

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STATUS	PHF TEMPERATURE CONTROL	STATUS	GARBAGE AND REFUSE DISPOSAL
In	*07 Unwrapped or potentially hazardous food not re-served		33 Containers covered, adequate number, insect and rodent proof, emptied at proper intervals, clean
In	*08a Food protection during storage, preparation, display, service, transportation		34 Outside storage area clean, enclosure properly constructed
In	*08b Cross-contamination, equipment, personnel, storage		
	*08c Potential for cross-contamination; storage practices; damaged food segregated	STATUS	INSECT AND RODENT CONTROL
In	*09 Foods handled with minimum contact		*35a Presence of insects/rodents. Animals prohibited
	10 In use food dispensing utensils properly stored	STATUS	*35b Outer openings protected from insects, rodent proof
STATUS	PERSONNEL	STATUS	FLOORS, WALLS, CEILINGS
In	*11 Personnel with infections restricted		36 Floors properly constructed, clean, drained, covered
In	*12a Hands washed and clean, good hygienic practices (observed), alternative operating plan	Out	37 Walls, ceilings, and attached equipment, constructed, clean
N/O	*12b Proper hygienic practices, eating/drinking/smoking (evidence)		38 Lighting provided as required. Fixtures shielded
	13 Clean clothes, hair restraints		39 Rooms and equipment - vented as required
STATUS	FOOD EQUIPMENT AND UTENSILS	STATUS	OTHER AREAS
Out	14 Food contact surfaces designed, constructed, maintained, installed, located	In	40 Employee lockers provided and used, clean
Out	15 Non-food contact surfaces designed, constructed, maintained, installed, located	In	*41a Toxic items properly stored
	*16 Dishwashing facilities designed, constructed, operated 1. Wash 2. Rinse 3. Sanitize	Out	*41b Toxic items labeled and used properly
	*17 Thermometers, gauges, test kits provided		42 Premises maintained, free of litter, unnecessary articles. Cleaning and maintenance equipment properly stored. Kitchen restricted to authorized personnel
	18 Pre-flushed, scraped, soaked		43 Complete separation from living/sleeping area, laundry
	19 Wash, rinse water clean, proper temperature		44 Clean and soiled linen segregated and properly stored
	*20a Sanitizing concentration	STATUS	SAFETY
	*20b Sanitizing temperature	Out	*45 Fire extinguishers - proper and sufficient
	21 Wiping cloths clean, used properly, stored		*46 Exting system - adequate, good repair
In	*22 Food contact surfaces of equipment and utensils clean		*47 Electrical wiring - adequate, good repair
	23 Non-food contact surfaces clean		*48 Gas appliances - properly installed, maintained
Out	24 Storage/handling of clean equipment, utensils		*49 Flammable/combustible materials - properly stored
STATUS	SINGLE SERVICE ARTICLES	STATUS	GENERAL
	25 Service items properly stored, handled, dispensed		*50 Current license properly displayed
	26 Single service articles not re-used	Out	51 Other conditions sanitary and safe operation
STATUS	WATER AND SEWAGE/PLUMBING	Out	*52 False/misleading statements published or advertised relating to food/beverage
	*27 Water source safe, hot and cold under pressure		*53a Food management certification valid
	*28 Sewage and waste water disposed properly		*53b Employee training validation
	29 Plumbing installed and maintained		54 Florida Clean Indoor Air Act
	*30 Cross-connection, back siphonage, backflow	STATUS	55 Automatic Gratuity Notice
STATUS	TOILET AND HANDWASHING FACILITIES		56 Copy of Chapter 509, Florida Statutes, available
Out	*31 Toilet and handwashing facilities, number, convenient, designed, installed		57 Hospitality Education Program Information provided
In	*32 Restrooms with self-closing doors, fixtures operate properly, facility clean, supplied with handsoap, disposable towels or hand drying devices, tissue, covered waste		Total Number of COS Violations: Total Number of Repeat Violations:

Violations marked with an asterisk are critical violations. Items marked IN are in compliance. Items Marked OUT are violations. Specific details of violation 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.
 DBPR Form HR 5022-015



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License Number
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Inspection Date
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FOOD SERVICE INSPECTION REPORT
LEGAL NOTICE

Failure to comply with this Notice may initiate an administrative complaint that may result in suspension or revocation of your license and fines.

Warning(s):

53A-01-1: Manager lacking proof of Food Manager Certification. This violation must be corrected by : 9/30/08.

53B-08-1: No proof of required employee training provided. All public food service establishments must provide the division with proof of employee training upon request, including, but not limited to, at the time of any division inspection of the establishment. EXPIRED JANUARY 2008 This violation must be corrected by : 9/30/08.

Violation(s):

31-12-1: Observed handwash sink used for purposes other than handwashing.
WASHING GLASSES

45-36-2: Hood suppression system tag out-of-date. For reporting purposes only.

37-02-1: Observed hole in wall./BY ELECTRIC BOX

24-05-1: Clean glasses, cups, utensils, pots and pans not stored inverted or in a protected manner.

24-07-1: Cleaned and sanitized equipment, utensils, linens or single-service not properly stored. (POT ON TOP OF CHEMICAL BOTTLES)

42-03-1: Wet mop not hung to dry.

03A-03-1: Observed food not maintained frozen in a freezer.

14-30-1: Multiuse food-contact surface not smooth, free of breaks/cracks/chips/pits/crevices. (FREEZER RUSTY)

37-01-1: Ceiling tile missing. (REAR WALK IN COOLER)

14-15-1: Equipment located in an area not protected other sources. (CUTTING BOARD AND AREPAS ON TOP OF GARBAGE CAN)

14-51-1: Observed nonfood-grade containers used for food storage. (NEWSPAPER USED TO STORE CILANTRO AND OTHER VEGIES)
*TOXIC

14-36-1: Observed gaskets/seals on cold holding unit in poor repair. (REACH IN FREEZER)

05-06-1: Food thermometer not accurate within +/- 2 degrees Fahrenheit. (EMPANADAS)

24-10-1: Observed utensils stored in crevices between equipment. (KNIVES)

REFERENCE TEXT: 4-903.11(A) and (B) FC: (A) Except as specified in Paragraph (D) of this section, cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. (B) Clean EQUIPMENT and UTENSILS shall be stored as specified under Paragraph (A) of this section and shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or Inverted.



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FOOD SERVICE INSPECTION REPORT
LEGAL NOTICE

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15-35-1: Nonfood-contact equipment exposed to splash/spillage not constructed of materials that are corrosion resistant, non-absorbent, smooth and easily cleanable. (WOOD NOT TREATED)

14-51-1: Observed nonfood-grade containers used for food storage. (AT WALK IN COOLER)