

# DAVID'S CAFE CAFECITO: Health inspection

919 ALTON RD  
MIAMI BEACH, FL 33139

The department cites violations of Florida's sanitation and safety laws, which are based on the standards of U.S. Food and Drug Administration's Food Code. **High Priority violations are those which could contribute directly to a foodborne illness or injury and include items such as cooking, reheating, cooling and hand-washing.**

<u>12A-27-4</u>	<b>High Priority</b> – Employee cracked raw shell eggs and then handled ready-to-eat food and/or clean equipment or utensils without washing hands. **Corrected On-Site**
<u>12A-20-4</u>	<b>High Priority</b> – Employee washed hands with no soap. Front desk server.
<u>10-05-4</u>	<b>High Priority</b> – In-use utensil stored in unclean water not at or above 135 degrees Fahrenheit. Cook line.
<u>14-15-4</u>	<b>High Priority</b> – Nonfood-grade containers used for food storage – direct contact with food. Used to stored homemade sauces ( Home Depot Buckets are not food graded).
<u>03E-02-4</u>	<b>High Priority</b> – Potentially hazardous (time/temperature control for safety) food reheated for hot holding not reaching 165 degrees Fahrenheit for 15 seconds within 2 hours. Chicken Soup 117°F. Reheating in a hot holding device.
<u>03B-01-4</u>	<b>High Priority</b> – Potentially hazardous (time/temperature control for safety) hot held at less than 135 degrees Fahrenheit or above. Chicken Soup 117°F, Oatmeal 122°F.
<u>12A-09-4</u>	<b>High Priority</b> – Single-use gloves not changed as needed after changing tasks or when damaged or soiled. **Corrected On-Site**
<u>22-26-4</u>	<b>Intermediate</b> – Buildup of soiled material on racks in the reach-in cooler.
<u>02C-05-4</u>	<b>Intermediate</b> – Combined ready-to-eat, potentially hazardous (time/temperature control for safety) food held more than 24 hours not date marked according to the date the earliest ready-to-eat potentially hazardous ingredient was opened/prepared. Ham pieces (block), Turkey and cheese.
<u>22-05-4</u>	<b>Intermediate</b> – Cutting board(s) stained/soiled. Cook line.

<u>31A-03-4</u>	<b>Intermediate</b> – Handwash sink not accessible for employee use due to items stored in the sink. Cook line area, both hand washing sinks are with items inside. Utensil container.
<u>27-23-4</u>	<b>Intermediate</b> – Hot water at handwash sink does not reach 100 degrees Fahrenheit. At men’s restroom.
<u>22-15-4</u>	<b>Intermediate</b> – In-use utensil stored in 135 degrees Fahrenheit water not cleaned at least once every 24 hours or when the utensil has an accumulation of soil residue, whichever occurs first.
<u>22-30-4</u>	<b>Intermediate</b> – Interior of refrigerator soiled with accumulation of food residue.
<u>31B-02-4</u>	<b>Intermediate</b> – No paper towels or mechanical hand drying device provided at handwash sink. Cook Line.
<u>31B-03-4</u>	<b>Intermediate</b> – No soap provided at handwash sink. Cook Line.
<u>03D-20-4</u>	<b>Intermediate</b> – Potentially hazardous (time/temperature control for safety) food cooled in quantity deeper than 4 inches. Enchilada sauce (Homemade) tomatoes base 157°F. Made 7:00 am today. 10-gallon container, plastic. Must go shallow pans, no more than 4 inches, metal (Stainless steel).
<u>22-16-4</u>	<b>Intermediate</b> – Reach-in cooler shelves soiled with food debris.
<u>02C-02-4</u>	<b>Intermediate</b> – Ready-to-eat, potentially hazardous (time/temperature control for safety) food prepared onsite and held more than 24 hours not properly date marked. Homemade sauces, potatoes.
<u>08B-45-4</u>	Basic – Case/container/bag of food stored on floor in walk-in cooler. Beef cases, poultry cases.
<u>36-57-4</u>	Basic – Ceiling fan had an accumulation of dust/debris.
<u>14-09-4</u>	Basic – Cutting board has cut marks and is no longer cleanable. Cook line.
<u>33-14-4</u>	Basic – Dumpster overflowing garbage.

<u>40-06-4</u>	Basic – Employee foods (Cheese) stored in reaching cooler over beer bottles. Employee meals must be in a container labeled “Staff Meals”.
<u>36-22-4</u>	Basic – Floor area(s) covered with standing water. Back kitchen area.
<u>36-01-4</u>	Basic – Floor not cleaned when the least amount of food is exposed.
<u>08B-47-4</u>	Basic – Food not stored at least 6 inches off of the floor.
<u>36-24-5</u>	Basic – Hole in or other damage to the wall.
<u>22-08-4</u>	Basic – Interior of the oven has a heavy accumulation of black substance/grease/food debris.
<u>31B-04-4</u>	Basic – No handwashing sign provided at a hand sink used by food employees. Men’s Restroom.
<u>33-16-4</u>	Basic – Open dumpster lid.
<u>35B-03-4</u>	Basic – Outer openings not protected with self-closing doors. Back Kitchen Door held open.
<u>08B-13-4</u>	Basic – Stored food not covered in walk-in cooler. Potatoes container. Not in the cooling process.
<u>21-12-4</u>	Basic – Wet wiping cloth not stored in sanitizing solution between uses. Front counter.