

Licensee

Name: **DELRAY BEACH GOLF CLUB** License Number: **SEA6011138**
 Rank: **Seating** License Expiration Date: **12/01/2020**
 Primary Status: **Delinquent** Secondary Status: **Active**
 Location Address: **2200 HIGHLAND AVE**
DELRAY BEACH, FL 33445-8701

Inspection Information

Inspection Type	Inspection Date	Result	High Priority Violations	Intermediate Violations	Basic Violations
Routine - Food	03/19/2021	Follow-up Inspection Required Violations require further review, but are not an immediate threat to the public. <u>More information about inspections.</u>	5	7	1

Violations:

A summary of the violations found during the inspection are listed below. 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. Intermediate violations are those which, if not addressed, could lead to risk factors that contribute to foodborne illness or injury. These violations include personnel training, documentation or record keeping and labeling. Basic violations are those which are considered best practices to implement. While most establishments correct all violations in a timely manner (often during the inspection), the division's procedures are designed to compel compliance with all violations through follow-up visits, administration action or closure when necessary.

Violation Observation

- 08B-38-4** Basic - Food stored on floor..several box on the floor at walk in freezer.
- 01B-07-4** High Priority - Food with mold-like growth. ...coleslaw dressing, Italian dressing, mayonnaise, sour cream, Parmesan cheese in tall two door reach in cooler at kitchen. See stop sale. Employee discarded food at time of inspection.
- 50-17-2** High Priority - Operating with an expired Division of Hotels and Restaurants license. ****Admin Complaint****
- 01B-13-4** High Priority - Stop Sale issued due to food not being in a wholesome, sound condition.... Food with mold-like growth. ...coleslaw dressing, Italian dressing, mayonnaise, sour cream in tall two door reach in cooler at kitchen.
- 01B-02-5** High Priority - Stop Sale issued on time/temperature control for safety food due to temperature abuse.... Time/temperature control for safety food cold held at greater than 41 degrees Fahrenheit...sour cream , turkey, tuna salad, ham, corn beef, coleslaw, liquid eggs all at between 46° to 48° in tall reach in cooler .food being held more than four hours.
- 03A-02-5** High Priority - Time/temperature control for safety food cold held at greater than 41 degrees Fahrenheit...sour cream , turkey, tuna salad, ham, corn beef, coleslaw, liquid eggs all at between 46° to 48° in tall reach in cooler .food being held more than four hours. Stop sale issue . Employee discarded food at time of inspection. ****Corrective Action Taken****
- 02C-03-5** Intermediate - Commercially processed ready-to-eat, time/temperature control for safety food opened and held more than 24 hours not properly date marked after opening....observed at reach in cooler and walk in cooler sliced Turkey, ham, corn beef it was opened and slice last Monday or Tuesday per cook . Employee discarded food at from reach in cooler. ****Corrected On-Site****
- 22-22-4** Intermediate - Encrusted material on can opener blade.
- 31B-02-4** Intermediate - No paper towels or mechanical hand drying device provided at handwash sink....all handwashing sink at the establishment...provided it at time of inspection. ****Corrected On-Site****
- 53A-14-4** Intermediate - Person in charge unable to answer basic Food Code questions pertaining to safe operation of establishment....Cook not unable to answer what is cold hold temperature. Reviewed temperature control on TCS food according to food code .
- 53B-13-5** Intermediate - Proof of required state approved employee training not available for some employees. To order approved program food safety material, call DBPR contracted provider: Florida Restaurant and Lodging Association (SafeStaff) 866-372-7233.
- 02B-02-5** Intermediate - Raw/undercooked animal food offered and establishment has no written consumer advisory. Raw animal foods must be fully cooked prior to service...provided it to the management. ****Corrected On-Site****
- 02C-02-5** Intermediate - Ready-to-eat, time/temperature control for safety food prepared onsite and held more than 24 hours not properly date marked....coleslaw prepared day before yesterday at reach in cooler. Employee discarded food. ****Corrected On-Site****

[REDACTED]

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