

Licensee

Name: **LEMONGRASS** License Number: [REDACTED]
Rank: **Seating** License Expiration Date: **12/01/2021**
Primary Status: **Current** Secondary Status: **Active**
Location Address: **101 PLAZA REAL SOUTH UNIT E
BOCA RATON, FL 33432**

Inspection Information

Inspection Type	Inspection Date	Result	High Priority Violations	Intermediate Violations	Basic Violations
Routine - Food	01/19/2021	Facility Temporarily Closed Operations ordered stopped until violations are corrected. <u>More information about inspections.</u>	3	1	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

- 35A-03-4** Basic - Dead roaches on premises. 1 dead roach on wall at closed end of cookline. Removed and area cleaned and sanitized 6 dead roaches on floor at closed end of cookline. Removed and area cleaned and sanitized
- 35A-02-6** High Priority - Live, small flying insects in kitchen, food preparation area, food storage area and/or bar area. Approximately 20 live flies at bar triple sink Approximately 10 live flies at closed end of cookline on wall Approximately 5 live flies at utility room in the kitchen
- 08A-04-5** High Priority - Raw animal food stored over or with unwashed produce. Raw eggs over unwashed cabbage. Eggs moved to lower shelf to store properly ****Corrected On-Site****
- 35A-05-4** High Priority - Roach activity present as evidenced by live roaches found. 1 live roach on floor in front of cookline.
- 31A-03-4** Intermediate - Handwash sink not accessible for employee use due to items stored in the sink. At dishwasher hand sink, bowl stored in sink. Bowl removed ****Corrected On-Site****

2601 Blair Stone Road, Tallahassee FL 32399 :: Email: [Customer Contact Center](#) :: Customer Contact Center: 850.487.1395

The State of Florida is an AA/EEO employer. [Copyright 2007-2010 State of Florida. Privacy Statement](#)

Under Florida law, email addresses are public records. If you do not want your email address released in response to a public-records request, do not send electronic mail to this entity. Instead, contact the office by phone or by traditional mail. If you have any questions, please contact 850.487.1395. *Pursuant to Section 455.275(1), Florida Statutes, effective October 1, 2012, licensees licensed under Chapter 455, F.S. must provide the Department with an email address if they have one. The emails provided may be used for official communication with the licensee. However email addresses are public record. If you do not wish to supply a personal address, please provide the Department with an email address which can be made available to the public.