

Each inspection report is a "snapshot" of conditions present at the time of the inspection. By using this search, you are agreeing to our [Terms of Use](#).

### Licensee

Name:	<b>OCEAN ONE GRILLE</b>	License Number:	<b>SEA6020967</b>
Rank:	<b>Seating</b>	License Expiration Date:	<b>12/01/2021</b>
Primary Status:	<b>Current</b>	Secondary Status:	<b>Active</b>
Location Address:	<b>14851 LYONS RD DELRAY BEACH, FL 33446</b>		

### Inspection Information

Inspection Type	Inspection Date	Result	High Priority Violations	Intermediate Violations	Basic Violations
Complaint Full	04/09/2021	Facility Temporarily Closed Operations ordered stopped until violations are corrected. <a href="#">More information about inspections.</a>	10	2	0

#### 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

<b><u>22-41-4</u></b>	High Priority - Dishmachine chlorine sanitizer not at proper minimum strength. Discontinue use of dishmachine for sanitizing and set up manual sanitization until dishmachine is repaired and sanitizing properly....00 ppm. <b>**Repeat Violation**</b> <b>**Admin Complaint**</b>
<b><u>08B-02-4</u></b>	High Priority - Displayed food not properly protected from cross contamination....9 live flying seating on the cut tomatoes at prep station at kitchen. Stop sale issue. Employee discarded food. <b>**Corrected On-Site**</b> <b>**Warning**</b>
<b><u>09-01-4</u></b>	High Priority - Employee touching ready-to-eat food with their bare hands - food was not being heated as a sole ingredient to 145 degrees F or immediately added to other ingredients to be cooked/heated to the minimum required temperature to allow bare hand contact. Establishment has no approved Alternative Operating Procedure....employee making wraps with bare hands . Employee discarded food . <b>**Corrected On-Site**</b> <b>**Warning**</b>
<b><u>35A-02-6</u></b>	High Priority - Live, small flying insects in kitchen, food preparation area, food storage area and/or bar area....approximately 20 flies flying around kitchen 9 live flies seating on cut tomatoes at prep station, 3 live flies seating on prep counter at kitchen. One dead fly on the cutting board at kitchen....approximately 5 live flies flying around North server area, 6 live flies flying around south server station . Approximately 7 live flies flying around buss cart area and 18 dead fly on the floor by the bar . ..live 3 live flies flying around dining area, and approximately 30 dead flies on the floor at dining area. Approximately over 40 /50 live flies outside seating area,some are flying,some on the table . <b>**Warning**</b>
<b><u>08A-05-6</u></b>	High Priority - Raw animal food stored over ready-to-eat food....raw beef directly top of the pasta , raw clams with mushrooms at reach in cooler at kitchen . Employee discarded food at time of inspection. <b>**Corrected On-Site**</b> <b>**Warning**</b>
<b><u>02C-01-5</u></b>	High Priority - Ready-to-eat, time/temperature control for safety food marked with a date that exceeds 7 days after opening/preparation.... observed date marked beer cheese 3/30, balsamic sauce 3/26, remoulade 4/1, pomodoro sauce 4/1 in walk in cooler . Stop sale issue . Employee discarded food. <b>**Corrective Action Taken**</b> <b>**Warning**</b>

<b><u>01B-13-4</u></b>	High Priority - Stop Sale issued due to food not being in a wholesome, sound condition.... food not properly protected from cross contamination....9 live flying seating on the cut tomatoes at prep station at kitchen.... Ready-to-eat, time/temperature control for safety food marked with a date that exceeds 7 days after opening/preparation.... observed date marked beer cheese 3/30, balsamic sauce 3/26, remoulade 4/1, pomodoro sauce 4/1 in walk in cooler . <b>**Warning**</b>
<b><u>01B-02-5</u></b>	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...artichoke 48°,, pasta 51°, cut chicken 51°, lemon garlic sauce 52°, pomodoro sauce 49° heavy cream 45° in flip top reach in cooler across from burner at kitchen . Per chef food being held more than four hours.... Time/temperature control for safety food cooked/heated yesterday/on a previous day not cooled from 135 degrees Fahrenheit to 41 degrees Fahrenheit within a total of 6 hours. Food has been cooling overnight....lemon garlic sauce 50°, lemon garlic sauce 53° at walk in cooler . Food was cooked yesterday. <b>**Warning**</b>
<b><u>03A-02-5</u></b>	High Priority - Time/temperature control for safety food cold held at greater than 41 degrees Fahrenheit...artichoke 48°,, pasta 51°, cut chicken 51°, lemon garlic sauce 52°, pomodoro sauce 49° heavy cream 45° in flip top reach in cooler across from burner at kitchen . Per chef food being held more than four hours. Employee discarded food at time of inspection. <b>**Corrective Action Taken** **Repeat Violation** **Admin Complaint**</b>
<b><u>03D-05-5</u></b>	High Priority - Time/temperature control for safety food cooked/heated yesterday/on a previous day not cooled from 135 degrees Fahrenheit to 41 degrees Fahrenheit within a total of 6 hours. Food has been cooling overnight....lemon garlic sauce 50°, lemon garlic sauce 53° at walk in cooler . Food was cooked yesterday. Stop sale issue . Employee discarded food. <b>**Corrected On-Site** **Warning**</b>
<b><u>53B-01-5</u></b>	Intermediate - No proof of required state approved employee training provided for any employees. To order approved program food safety material, call DBPR contracted provider: Florida Restaurant and Lodging Association (SafeStaff) <b>866-372-7233</b> . <b>**Warning**</b>
<b><u>31B-03-4</u></b>	Intermediate - No soap provided at handwash sink...expo line . <b>**Warning**</b>

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