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Licensee

Name:	DEL AIRE GOLF CLUB	License Number:	SEA6005435
Rank:	Seating	License Expiration Date:	12/01/2018
Primary Status:	Current	Secondary Status:	Active
Location Address:	4646 WHITE CEDAR LN DELRAY BEACH, FL 33445-7027		

Inspection Information

Inspection Type	Inspection Date	Result	High Priority Violations	Intermediate Violations	Basic Violations
Routine - Food	04/23/2018	Facility Temporarily Closed Operations ordered stopped until violations are corrected. More information about inspections.	6	0	3

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-45-4	Basic - Case of Scallops stored on floor in pm walk-in freezer.
35A-03-4	Basic - Dead roaches on premises. 1 Dead roach under hand wash sink across triple sink.
21-08-4	Basic - Wiping cloth quaternary ammonium compound sanitizing solution not at proper minimum strength. 0 ppm. Pump broke . Cook set up fresh solution of chlorine at 75ppm. **Corrected On-Site**
35A-02-5	High Priority - Live, small flying insects in kitchen, food preparation area, or food storage area. 5 live small flying insects inside small dish machine in dish machine.
03D-05-4	High Priority - Potentially hazardous (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. Gravy 57°F, in AM walk in cooler, cooling since yesterday.
22-43-4	High Priority - Quaternary ammonium sanitizer not at proper minimum strength for manual warewashing. Do not use equipment/utensils not properly sanitized 0 ppm.
35A-05-4	High Priority - Roach activity present as evidenced by live roaches found. 1 live roach inside the smaller dish machine in dish area. 1 live roach on floor in front of pm cooler. 8 live roaches in side unused reach in cooler, across cook line. Pest control on premises during inspection.
08B-01-4	High Priority - Self-service breakfast buffet lacking adequate sneezeguards or other proper protection from contamination. Sneeze guards were installed. **Corrected On-Site**
01B-02-4	High Priority - Stop Sale issued on potentially hazardous (time/temperature control for safety) food due to temperature abuse. Potentially hazardous (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. Gravy 57°F, in AM walk in cooler, cooling since yesterday.

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