



**Close to 200 rodent droppings found in South Florida restaurant
Heron Bay Golf Club kitchen ordered shut for third time last week**

August 14, 2017

PEMBROKE PARK, Fla. - A state inspector claims to have seen close to 200 rodent droppings at Yarumba Restaurant and Lounge in Oakland Park last week.

The kitchen was ordered shut.

Records also show the kitchen at Heron Bay Golf Club in Coral Springs was ordered shut for the third time last week due to rodent issues.

Rigaud Adeline in Miami was also ordered shut for the third time.

Roach activity was found at Sergio's American Bakery in Coral Springs, Novecento in Aventura, Pizza Heaven in Weston, Taste Buds of India in Coral Springs and La Parrilla in Margate.

Below is a list of places and some of their violations.

All the places mentioned were allowed to re-open following an ordered clean up and then a re-inspection.

SERGIO'S AMERICAS BAKERY

10264 WEST SAMPLE ROAD

CORAL SPRINGS

ORDERED SHUT 8/3/17

35 VIOLATIONS FOUND

"Roach activity present as evidenced by live roaches found. Observed 6 live roaches behind Kool It freezer in kitchen on sticky glue trap. Observed 1 live roach on floor behind Kool It freezer in kitchen on sticky glue trap. Observed 1 live roach crawling on top of dried corn in a bowl inside of a gray plastic bin in storage shelf in kitchen, see stop sale. Observed 1 live roach under stove in kitchen and 1 live roach under grill in the kitchen. Observed 3 live roaches on sticky glue trap on floor in kitchen under storage shelf in kitchen."

"Dead roaches on premises. Observed 2 dead roaches on floor in kitchen in front of Kelvinator cooler. Observed 2 dead roaches in grease under stove in kitchen cook line and 1 dead roach under hand wash sink near dining room in front area, and 1 dead roach under bakery display case in front counter. Manager instructed to remove roaches and to clean and sanitize areas."

"Accumulation of dead roaches in control devices. Observed at least 3 dead roach on sticky glue trap in kitchen under preparation table with rice cooker. Observed 10 dead roaches on sticky glue trap in kitchen behind Kool It freezer in kitchen. Observed at least 4 dead roaches on sticky glue trap in front counter area next to dining room under hand wash sink. Observed at least 35 dead

roaches on sticky glue trap on floor in kitchen under storage shelf in kitchen. Observed 15 dead roaches on sticky glue trap behind orange juicing machine in front counter area near bakery display case across from dining area."

"Equipment and utensils not washed, rinsed and sanitized in the correct order in three-compartment sink. Do not use dishes/equipment not properly sanitized. Observed employees washing and rinsing, but not sanitizing utensils in triple sink. Cook washed hands over rolling pin in triple sink after handling raw chicken and changing gloves, other employee then washed and rinsed rolling pin but did not sanitize it and removed it from sink to use. He was instructed to set up sanitization compartment in triple sink."

"Interior of oven has heavy accumulation of black substance/grease/food debris."

"Employee rubbed hands together for less than 10-15 seconds while washing hands. Observed cook wash hands in sink for less than 10 seconds after handling raw chicken. She then washed hands for at least 20 seconds after being told."

"Employee switched from working with raw food to ready-to-eat food without washing hands. Observed female cook touch raw beef with gloves on and then touch cooked plantains to put them on a to go box for an order, using the same gloves. She was instructed to reheat or discard the plantains but did not."

RIGAUD ADELINE
8427 NE 2ND AVENUE
MIAMI

ORDERED SHUT 8/8/17

27 VIOLATIONS FOUND

ALSO ORDERED SHUT 7/24/17

ALSO ORDERED SHUT 10/4/16

"Rodent activity present as evidenced by rodent droppings found. Observed approximately 50+ dry, crumbly droppings in the electrical room next to the restroom. Also observed approximately 15 + dry and crumbly droppings next to the reach in cooler next to the stove, and approximately 10 by front counter reach in cooler. Operator cleaned the droppings."

"Hole in or other damage to wall. Observed underneath the 3 compartment sink and behind stand-up reach in cooler next to the stove. Holes throughout the dining room, kitchen and electric room."

"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 cutting lettuce without gloves."

"Live, small flying insects in kitchen, food preparation area, or food storage area. Observed approximately 10 flies in kitchen area. **Repeat Violation**"

"Certified Food Manager or person in charge lacks knowledge of food borne illnesses and symptoms of illness that would prevent an employee from working with food, clean equipment and utensils, and single-service items."

"Potentially hazardous (time/temperature control for safety) food covered while cooling. Observed in the reach in cooler at the front counter, fish temperature 56°f, checked again temperature 55°f. Beef temperature 70°f, checked again temperature 66°f, pork temperature 64°f, checked again temperature 59°f, raw chicken temperature 56°f, checked again temperature 55°f."

PASEO CATRACHO
824 SW 8TH STREET
MIAMI
ORDERED SHUT 8/9/17
23 VIOLATIONS FOUND

"Roach activity present as evidenced by live roaches found. Observed approximately 5 live roaches , inside non- working cooler in the food preparation area. And approximately 2 live roaches on floor under, non working cooler, in the food preparation area . Establishment is open to, the public."

"Displayed food not properly protected from contamination. Ice maker no lid."

NOVECENTO
18831 BISCAYNE BLVD.
AVENTURA
ORDERED SHUT 8/8/17
24 VIOLATIONS FOUND

"Roach activity present as evidenced by live roaches found. Observed approximately 14-16 live roaches around back food prep area inside ovens."

"Stop sale issued due to adulteration of food product. Moldy onions."

"Employee switched from working with raw food to ready-to-eat food without washing hands."

"Accumulation of black/green mold-like substance inside the ice bin. Smaller ice machine in front area."

HERON BAY GOLF CLUB
11801 HERON BAY BLVD.
CORAL SPRINGS
ORDERED SHUT 8/11/17
18 VIOLATIONS FOUND
ALSO ORDERED SHUT 5/24/17
ALSO ORDERED SHUT 12/13/16

"Rodent activity present as evidenced by rodent droppings found. Observed 6 fresh rodent droppings on kitchen floor behind microwave, 5 fresh droppings in dishwashing area, 4 fresh droppings on cook line next to 6 burner imperial stove, 4 fresh droppings in kitchen next to cres cor holding cabinet, 3 fresh dropping in passage way next to exit door and 3 fresh droppings in dry storage room. **Repeat Violation**"

"Live, small flying insects in kitchen, food preparation area, or food storage area. Observed 5 small flying insects in dishwashing area."

"Accumulation of black/green mold-like substance in the interior of the ice machine."

TASTE BUDS OF INDIA
7881 WEST SAMPLE ROAD
CORAL SPRINGS
ORDERED SHUT 8/10/17
INSPECTION BASED ON COMPLAINT

21 VIOLATIONS FOUND
ALSO ORDERED SHUT 9/16/16

"Roach activity present as evidenced by live roaches found. 9 inside a cabinet where raw onions are kept in the kitchen. **Repeat Violation**"

"Dead roaches on premises. 2 on the floor near the front windows in the dining room. 1 under the dish machine. **Repeat Violation**"

"Pesticide/insecticide labeled for household use only present in establishment. Observed 2 cans of flying insect spray and a large bottle of roach spray in the establishment. **Repeat Violation**"

"Employee failed to wash hands before changing gloves and/or putting on gloves to work with food. Observed the chef put on gloves without washing hands. He removed the gloves, washed hands and put on another set of gloves."

PIZZA HEAVEN
4420 WESTON ROAD
DAVIE

ORDERED SHUT 8/10/17
6 VIOLATIONS FOUND

"Roach activity present as evidenced by live roaches found. 1 live next to wine bottles. 3 live under shelf in kitchen. 4 live under three compartment sink 1 live on wall next to three compartment sink. 1 live shelf over coffee machine."

"Dead roaches on premises. 3 dead behind beer reach in cooler. 1 dead under shelf near cash register. 2 dead next to soda pump next to pizza station. 3 dead in shelf in kitchen. 2 dead on waiter station."

LA PARRILLA ROTISSERIE & GRILL
1875 NORTH STATE ROAD 7
MARGATE

ORDERED SHUT 8/8/17
16 VIOLATIONS FOUND

"Roach activity present as evidenced by live roaches found. 1. Observed 2 live roaches in kitchen next to walk in cooler. 2. Observed 3 live roaches behind reach in freezer in dishwasher area. 3. Observed 2 live roaches under water heater in dishwasher area. 4. Observed 3 live roaches in outside dry storage."

"Dead roaches on premises. 1. Observed 2 dead roaches in front kitchen next to stove. 2. Observed 4 dead roaches behind double door reach in freezer in dishwasher area. 3. Observed 2 dead roaches in outside dry storage area."

"Pesticide/insecticide labeled for household use only present in establishment. Observed Hot Shot Roach Killer stored in outside dry area."

"Chlorine sanitizer not at proper minimum strength for manual ware washing. Do not use equipment/utensils not properly sanitized. Observed chlorine in triple sink greater than 200ppm. Employee fixed it to 50ppm."

**YARUMBA RESTAURANT AND LOUNGE
1417 EAST OAKLAND PARK BLVD.
OAKLAND PARK**

ORDERED SHUT 8/8/17

20 VIOLATIONS FOUND

"Rodent activity present as evidenced by rodent droppings found. Observed 2 moist droppings on top of the dish machine. Observed approximately 75-100 moist droppings under a prep table opposite the walk-in coolers in the rear prep area. Observed approximately 40-50 dry droppings under shelving used to store food and take-out containers in the rear prep area. Observed approximately 50 dry droppings in the electrical breaker room near the rear door. Observed a baited set rat trap in the rear prep area."

"All potentially hazardous (time/temperature control for safety) foods in reach-in cooler cold held at greater than 41 degrees Fahrenheit. Observed all food in the small flip top reach-in cooler on the cooks line is between 43 and 46°F. All the food was moved to the walk-in cooler. . Observed all food in the upright reach-in cooler on the cooks line is over 52°F. All food was moved to the walk-in cooler."

"Accumulation of rust inside the ice bin of the ice machine."