



## Dirty Dining restaurant with 110 violations in 2016 ordered shut again

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**MIAMI** - In 2016 it was called China Buffet and earned the title of "RESTAURANT WITH THE MOST VIOLATIONS" at 110!

That restaurant, on Bird Road, has since been sold and is now called Royal Buffet, but it appears the problem still exists.

A live rodent was found under a sushi table and rodent droppings were found throughout the restaurant.

Records show a McDonald's in Sunrise was ordered shut for "unsanitary conditions."

Several other restaurants in South Florida were recently ordered shut.

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

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

**ROYAL BUFFET**  
**11379 SW 40TH STREET (BIRD ROAD)**  
**MIAMI**

**INSPECTIONS BASED ON COMPLAINT**  
**ORDERED SHUT 8/30/17**  
**47 VIOLATIONS FOUND**

"Live rodent present. Observed a live rodent under the sushi bar prep area."

"Rodent activity present as evidenced by rodent droppings found. Observed on the prep table below the rice cooker approximately 8 fresh dropping and approximately 100+ dry droppings. Observed under prep table next to the reach in cooler and in front of the work cook line approximately 20 plus dry droppings and approximately 9 fresh dropping . Observed under the prep table in front of the dishwashing area approximately 3 dry dropping. Observed on the floor under the sushi bar prep area approximately 200+ droppings, hard to identify if they were fresh or dry dropping, because of the accumulation of water in the floor. And approximately 100+ dry droppings on shelving under sushi prep area."

"Objectionable odor in establishment. In kitchen."

"Accumulation of debris in three-compartment sink."

"Accumulation of debris inside ware washing machine."

"Accumulation of lime scale on the inside of the dish machine."

**MCDONALD'S**  
**2260 NORTH UNIVERSITY DRIVE**  
**SUNRISE**

**ORDERED SHUT 8/31/17**  
**24 VIOLATIONS FOUND**

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

"Food stored in a location that is exposed to splash/dust. Observed the drink preparation area is in use with the hand sink removed. Construction is in progress in this area with no protective barriers to prevent dust/dirt from Contaminating food contact surfaces in the drink preparation area. Also observed the food prep area is not properly protected from construction. Some plastic sheeting was put up but it still does not adequately prevent food contact surfaces from being contaminated."

"Live, small flying insects in kitchen, food preparation area, or food storage area. Observed 4 flies in the kitchen."

"All potentially hazardous (time/temperature control for safety) foods in drawers at cook line cold held at greater than 41 degrees Fahrenheit. Observed all food in the reach in cooler drawers are above 60F. Mgr. put food in other working coolers."

"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 Beverage sir reach in cooler next to a hand sink is 50F or warmer. Mgr. moved some food to another working coolers and discarded some food."

"Employee failed to wash hands before changing gloves and/or putting on gloves to work with food. Observed employee cleaning with a wiping cloth and the put on gloves without washing hands. He washed hands and put on gloves."

"Employee washed hands with cold water. Observed no hot water is available at the inside hand sink. All employees are washing hands with cold water. Hot water was restored."

"Employee handled soiled equipment or utensils and then engaged in food preparation, handled clean equipment or utensils, or touched unwrapped single-service items without washing hands. Observed employee handling soiled surfaces then making drinks without washing hands. Mgr. now has a dedicated employee to only make drinks."

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"Raw animal foods not properly separated from one another based upon minimum required cooking temperature in reach-in freezer - all products not commercially packaged. Observed

open bag of raw chicken stored above an open box of raw beef. Mgr. moved the chicken below the beef."

**HONG KONG RESTAURANT  
10720 WEST FLAGLER STREET  
MIAMI**

**INSPECTION BASED ON COMPLAINT  
ORDERED SHUT 9/5/17  
20 VIOLATIONS FOUND**

"Roach activity present as evidenced by live roaches found. Observed 3 live roaches underneath preparation table in the corner. Also, 1 live roach in reach in cooler by cooking area."

"Rodent rub marks present along walls/ceilings. Observed rub marks from ceiling down the floor, in kitchen area by employee bathroom."

"Sewage/wastewater backing up through floor drains in kitchen area when preparation sink is in use."

"Stop Sale issued due to food not being in a wholesome, sound condition. Employee touched soiled drain then engaged in food preparation without washing hands. Noodles must be discarded."

"Food contaminated by employees. Employee touched soiled drain then engaged in food preparation without washing hands. Noodles must be discarded. See stop sale."

"Manager lacking proof of food manager certification."

**PIZZA ROMA  
19090 NE 29TH AVENUE  
AVENTURA**

**ORDERED SHUT 9/5/17  
9 VIOLATIONS FOUND**

"Roach activity present as evidenced by live roaches found. Approximately 5 roaches in cookline prep area. Approximately 7-10 roaches under 3cs in ware washing area."

"Tracking powder pesticide used inside establishment. Roach powder all throughout kitchen floor corners."

**R&K COUNTRY SOUL FOOD  
2600 HAMMONDVILLE ROAD  
POMPANO BEACH**

**ORDERED SHUT 8/29/17  
13 VIOLATIONS FOUND**

"Dead roaches on premises. Observed approximately 3 dead at dining room rug, 4 dead under table in corner at front counter, 12 dead under and next to AC handler insulation, 8 dead under 3 compartment sink, 6 dead under white reach in cooler next to fryer."

"Roach activity present as evidenced by live roaches found. Observed approximately 4 live roaches at carpet juncture in dining room, 4 live under table at front counter, 1 live on wall behind fryer, 2 live inside microwave, 9 live under white reach in cooler at cook line, 6 live under AC air handler and 1 live at 3 compartment sink where drain board meets the wall."

"Accumulation of dead or trapped birds, insects, rodents, or other pests, in control devices. Multiple glue traps observed in different locations in kitchen with dead roaches."

"Interior of reach-in cooler soiled with accumulation of food residue. Cooler next to cook line."

**FLAMINGO THEATER/LA SCALA DE MIAMI  
801 BRICKELL BAY DRIVE  
MIAMI**

**ORDERED SHUT 8/31/17  
25 VIOLATIONS FOUND**

"Dead roaches on premises. AT TIME OF INSPECTION OBSERVED APPROXIMATELY 5-8 ROACHES IN WARE WASH AREA. OBSERVED 2 ROACHES CRAWLING UP WALL NEAR DISH MACHINE, AND ANOTHER THREE ROACHES CRAWLING ON GROUND IN WARE WASH AREA. ALSO OBSERVED ROACHES CRAWLING ON FLOOR NEAR ENTRANCE TO WARE WASH AREA."

"Tracking powder pesticide used inside establishment."

"In-use utensil in non-potentially hazardous (non-time/temperature control for safety) food not stored with handle above top of food within a closed container. SCOOP WITH HANDLE SUBMERGED INSIDE FLOUR, SUGAR and RICE CONTAINER."

"Potentially hazardous (time/temperature control for safety) food cold held at greater than 41 degrees Fahrenheit. REFRIGERATOR- cheese (46°F - Cold Holding); Canadian bacon (48°F - Cold Holding); cut melon (45°F - Cold Holding)."

**DOLPHIN DELI**  
**5600 MCDONALD AVENUE**  
**STOCK ISLAND**

**ORDERED SHUT 8/31/17**  
**21 VIOLATIONS FOUND**

"Roach activity present as evidenced by live roaches found. Observed 4 live roaches inside of Saran Wrap box located on a table in the dish area. Observed 3 live roaches crawling on the floor in the dish area. Observed 1 crawling on the bread rack located across from the dish area."

"Live, small flying insects in kitchen, food preparation area, or food storage area. Flies around mop sink area."

**CHINA WOK HIALEAH**  
**3305 WEST 80TH STREET**  
**HIALEAH**

**ORDERED SHUT 8/28/17**  
**19 VIOLATIONS FOUND**

"Roach activity present as evidenced by live roaches found. Approximately 12 live roaches in kitchen floor under prep table next to reach in freezer. Approximately 6 live roaches in between the walls by the three compartment sink closed to the exit door."

"Dead roaches on premises. Approximately 20 dead roaches in kitchen prep area under reach in freezer by the wall."

"Cooked meat/poultry cold held at greater than 41 degrees Fahrenheit. Fried chicken at room temperature 79°F as per operator food was seating at the prep table no longer than two 30 minutes, operator put it back in the reach in cooler to cool it."

**LATIN CUBAN CAFETERIA**  
**3323 WEST 80TH STREET**  
**MIAMI LAKES**

**ORDERED SHUT 8/29/17**  
**19 VIOLATIONS FOUND**  
**ALSO ORDERED SHUT 9/8/15**

"Roach activity present as evidenced by live roaches found. Approximately 6 live roaches; 1 Kitchen under prep table 2 kitchen floor, 2 under slicer and 1 on top of prep table."

"Roach excrement and/or droppings present. Approximately 100 in kitchen wall."

"Tracking powder pesticide used inside establishment. Observed excessive amount in kitchen floor and front counter floor."

"Pesticide/insecticide stored with/above food, clean equipment and utensils, clean linens and/or single-service items. on top of reach in cooler."

"Interior of reach-in cooler soiled with accumulation of food residue. Prep area."

"Dead roaches on premises. Kitchen floor under pre tables."

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