

# Niceville eatery closed after inspectors find 90 rodent droppings

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NICEVILLE — A restaurant closed Sept. 22 after a surprise inspection found signs of rodent activity reopened the next day.

The French Quarter Grill, at 714 Howell Road in Niceville, had two high-priority violations when inspectors from the Department of Business and Professional Regulation made a routine inspection.

High-priority violations included raw chicken wings and shrimp stored at improper temperatures.

The inspector also counted 25 dry rodent droppings in the dry storage area, 10 dry rodent droppings in the rear bar, 33 dry rodent droppings on the kitchen floor and 22 rodent droppings near the prep table, according to the emergency closure notice.

Lesser violations included a stained cutting board, crusted material on the can opener and an inaccessible hand-washing sink for employees, the report said.

The inspector also noted that the floor was soiled, clean dishes were not stored properly and an exterior door had a gap leading to the outside.

When the inspector returned the next day, the rodent droppings had been removed but shrimp and chicken continued to be stored incorrectly, the report noted.

Further inspections were required, but the restaurant was reopened to the public.

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