

St. Pete, FL Patch

Restaurant Inspections: 100 Rodent Droppings, Roaches, Dirty Floors

The state of Florida issued several temporary shutdown orders at Tampa Bay eateries last week.

By SHERRI LONON (Patch Staff) January 5, 2016, Florida

The Florida Department of Business and Professional Regulation ordered emergency closures at two Tampa Bay area eateries last week when conditions inside didn't meet guidelines for health and safety.



Roach activity, evidence of rodents and unsafe food temperatures were among the biggest reasons behind the temporary closings. In its Emergency Closures report for the week ending Jan. 3, the state noted these local restaurants had been ordered shut until they cleaned up their acts:

St. Petersburg

Chief's Creole Café, 903 22nd St. S.

- Initial inspection date – Dec. 29
- High priority violations – 4
- Intermedia violations – 1
- Basic violations – 2

The inspector noted such concerns as improper food temperature control and improper use of a handwashing sink. The main concern, however, was the discovery of “20 live roaches in the dish area,” the state’s report notes. Roach droppings were also found. The eatery was shut down that day, but was allowed to reopen Dec. 30 after meeting state inspection standards.

Tampa

Gyroland, 3313 N. Nebraska Ave

- Initial inspection date – Dec. 28
- High priority violations – 4
- Intermedia violations – 4
- Basic violations – 19

The inspector noted such concerns as a dirty floor, food-encrusted microwave and dead roaches. The high-priority issues included an employee touching food with bare hands, improper use of pesticides and the discovery of rodent activity.

“Approximately 100 plus semi soft fresh droppings” were found under the kitchen prep table, the state’s report said. More droppings were found under the pizza oven, near the ice bin and in the service prep area.

The restaurant failed a second inspection Dec. 30, but did meet state standards during another follow-up that same day.