



Roaches spotted inside Burger King training room

By Jeff Weinsier, April 25, 2016, Miami, USA

MIAMI - A state inspector ordered a Miami Burger King to shut down last week after roaches were spotted throughout the establishment.

The inspectors went to the location after getting a complaint.

Records also show a roach issue at Hot Leggz Bar and Grill in Lighthouse Point, which was also ordered to be shut down.

Below are a list of places, and some of their violations. All of these locations were allowed to re-open following ordered cleanups and re-inspections.

Burger King
7975 NW 27th Avenue
Miami

Ordered shut April 20

Three violations found
Inspections based on complaint

"Roach activity present as evidenced by live roaches found. Approximately 4-5 live roaches by bread trays and reach-in freezer. Approximately 5 found by ice machine entering and exiting from hole in wall. 1 found on ice machine cover. Approximately (3) leaving dry storage area. One in between lining of garbage can. Approximately 3 leaving training room."

"Dead roaches on premises. 5 to 6 roaches on top of reach in freezer. 3 by bread tray."

Hott Leggz

3128 North Federal Highway
Lighthouse Point

Ordered shut April 18

24 violations found

"Roach activity present as evidenced by live roaches found. Approximately 62 live roaches at unused cold holding drawers under grill at cook line, 1 live by steam table at cook line and 1 live near wait station by cook line."

"Dead roaches on premises. 1 dead roach at Imperial freezer in cook line, 1 dead roach by wait station near cook line and 1 dead roach in dry storage room."

"Potentially hazardous (time/temperature control for safety) food cold held at greater than 41 degrees Fahrenheit. Wings 57° F, wings 59° F, cheese 57° F, salsa 57° F, lettuce 58° F, tomatoes 57° F, Cole slaw 54° F, homemade blue cheese dressing 56° F, chili 57° F, hot dogs 57° F, cheese 57° F, and fish dip 57° F . All foods in cooler since last night, foods not maintaining 41° F or below for longer than 4 hours. Foods discarded. See Stop Sale. Corrected on site. Batter at 83° F and batter at 79° F at frying station at cook line, held under no temperature control. Foods iced down. Food out of temperature for less than 4 hours."

"Stop Sale issued on potentially hazardous (time/temperature control for safety) food due to temperature abuse."

"Raw animal foods not properly separated from one another based upon minimum required cooking temperature in walk-in freezer - all products not commercially packaged. Raw chicken over raw fish and raw chicken over shrimp. Foods moved and properly stored."