

Schumanns Jager Haus in downtown among Orlando eateries closed for rodents, roaches

By Megan Ribbens, Orlando Business Journal, 29 December 2015, Florida

Three Central Florida eateries were temporarily closed earlier this month for health violations that included rodent and roach activity, according to the Florida Department of Business & Professional Regulation.

Schumanns Jager Haus at 25 W. Church St. in downtown Orlando was temporarily closed Dec. 15 after health inspectors found evidence of rodent and roach activity. Overall, the restaurant had a total of 17 violations, six of which were high priority. Inspectors found more than 50 rodent droppings on the floor under a clean equipment shelf, as well as 50 more droppings on the floor behind the door in the kitchen. Rodent droppings also were found under the cook line and inside steamer insulation, and inspectors found one rodent in a trap. Other violations included:

- Two live roaches on the wall of the prep area
- Cooked potentially hazardous food due to time or temperature control
- Pesticide/Insecticide labeled for household use present in establishment
- Stop sale issued on potentially hazardous food due to temperature abuse

The downtown Orlando restaurant was able to re-open Dec. 16 after two follow-up inspections.

Meanwhile, Ravalias Fresh Pasta and Italian Grille at 3579 Lake Emma Road in Lake Mary was temporarily closed on Dec. 14 for 15 health violations that included roach activity. Health inspectors found nearly 50 live roaches at the establishment. Other high-priority violations included pesticide labeled for household use present in the establishment and an employee who washed their

hands with cold water. The restaurant was able to re-open Dec. 15 after a follow-up inspection.

Lastly, China Star at 3080 Curry Ford Road in Orlando was temporarily closed Dec. 17 after health inspectors found 21 violations. Inspectors found 20 live roaches in the restaurant, which is considered a high-priority violation. In addition, raw animal foods were not properly separated from one another, and the wiping cloth sanitizer solution exceeded the maximum concentration allowed. The restaurant re-opened Dec. 18 after two follow-up inspections.