

STATE OF FLORIDA
DIVISION OF HOTELS AND RESTAURANTS
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
www.myfloridalicense.com

Food Service Inspection Report

This inspection report must be made public upon request per Florida law.

Met Inspection Standards during this visit
ANY VIOLATIONS noted herein must be corrected by the
NEXT UNANNOUNCED inspection unless otherwise stated.

Inspection Date:	Mar 18, 2025 10:18 - Mar 18, 2025 11:09	License Expiration:	October 1, 2025
License Number:	2327815 Rank: SEAT	Inspection Reason:	Routine - Food
Owner Name:	LIGHTHOUSE CAFE INC	Business Name:	BOATER'S GRILL
Location Address:	1200 CRANDON BLVD KEY BISCAVNE FL 33149	License Type:	Permanent Food Service
Number of Units:	70	Telephone Number:	305.361.8487
		Reinspection on or After:	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

01A Food obtained from approved source	IN	07 Unwrapped or PH/TCS food not re-served	IN
01B Food safe and unadulterated; sound condition	IN	08A Separating raw animal foods from: each other, RTE foods and unwashed produce	IN
01C Shellstock tags; commingling	N/A	08B Food protection during preparation, storage and display	OUT
01D Parasite destruction for raw/undercooked fish	N/O	09 Bare hand contact with RTE food; Alternative Operating Procedure (AOP)	IN
02A Consumer advisory on raw/undercooked oysters	N/O	11 Employee health knowledge; ill/symptomatic employee present	OUT
02B Consumer advisory on raw/undercooked animal foods	IN	12A Hands clean and washed properly; use of hand antiseptic if use of AOP	OUT
02C Date marking ready-to-eat (RTE) potentially hazardous / time/temperature control for safety foods	IN	12B Employee eating, drinking, tasting food, smoking	IN
03A Receiving and holding PH/TCS foods cold	IN	22 Food-contact surfaces clean and sanitized	OUT
03B Receiving and holding PH/TCS foods hot	N/O	31A Handwash sink(s) installed, accessible, not used for other purposes	IN
03C Cooking raw animal foods and plant foods; non-continuous cooking of raw animal foods	IN	31B Handwashing supplies and handwash sign provided	IN
03D Cooling PH/TCS foods; proper cooling methods	N/O	41 Chemicals/toxic substances	IN
03E Reheating PH/TCS foods for hot holding	N/O	53A Food manager certification; knowledge/active managerial control (except employee health)	IN
03F Time as a Public Health Control	N/O	53B State approved food handler training; employee duty specific training/knowledge	IN
03G Reduced oxygen packaging (ROP) and other Special Processes	N/A		

GOOD RETAIL PRACTICES

02D Food items properly labeled; original container		35A No presence or breeding of insects/rodents/pests; no live animals	
04 Facilities to maintain PH/TCS foods at the proper temperature		35B Outer openings protected from insects/pests, rodent proof	
05 Food and food equipment thermometers provided and accurate	OUT	36 Floors, walls, ceilings and attached equipment properly constructed and clean; rooms and equipment properly vented	OUT
06 PH/TCS foods properly thawed		38 Lighting provided as required; fixtures shielded or bulbs protected	
10 In use food dispensing utensils properly stored		40 Employee personal belongings	
13 Clean clothes; hair restraints; jewelry; painted/artificial fingernails		42 Cleaning and maintenance equipment	
14 Food-contact and nonfood contact surfaces designed, constructed, maintained, installed, located	OUT	43 Complete separation from living/sleeping area/private premise; kitchen restricted - no unauthorized personnel	
16 Dishwashing facilities; chemical test kit(s); gauges 1. Wash 2. Rinse 3. Sanitize		45 Fire extinguishing equipment (FOR REPORTING PURPOSES ONLY)	

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21 Wiping cloths; clean and soiled linens; laundry facilities	OUT	46 Exits not blocked or locked (FOR REPORTING PURPOSES ONLY)	
23 Non-food contact surfaces clean		47 Electrical wiring/outlets in good repair (FOR REPORTING PURPOSES ONLY)	
24 Storage/handling of clean equipment, utensils; air drying	OUT	48 Gas appliances; boiler certificate current/posted (FOR REPORTING PURPOSES ONLY)	
25 Single-service and single-use items		49 Flammable/combustible materials (FOR REPORTING PURPOSES ONLY)	
27 Water source safe, hot (85F) and cold under pressure		50 Current license, properly displayed	
28 Sewage and waste water disposed properly		51 Other conditions sanitary and safe operation	
29 Plumbing installed and maintained; mop sink; water filters; backflow prevention		52 Misrepresentation; misbranding	
32 Bathrooms		54 Florida Clean Air Act Compliance	
33 Garbage and refuse; premises maintained		55 Automatic Gratuity Notice	

Items marked IN are in compliance. Items marked OUT are violations. Specific details of the violations are listed on subsequent pages. Items marked N/A are Not Applicable. Items marked as N/O are Not Observed and were not being conducted at the time of inspection.

FOOD TEMPERATURES

Bar Area	
Buffet Line	
Cook Line	Sliced tomatoes (40F - Cold Holding); Lettuce (38F - Cold Holding); Onions (39F - Cold Holding)
Front Counter	
Front Line	
Kitchen	soups (201F - Cooking); rice (157F - Cooking); Fish and rice (155F - Cooking)
Prep Area	
Reach In Cooler	mussels (37F - Cold Holding); shrimp (31F - Cold Holding); mixed Vegetables (39F - Cold Holding); Fish (29F - Cold Holding); cook rice (40F - Cold Holding); conch fritters (36F - Cold Holding); Pork (41F - Cold Holding); lobster (35F - Cold Holding); Beef (43F - Cold Holding); Poultry (40F - Cold Holding)
Reach In Freezer	French fries (-4F - Cold Holding); yucca (-4F - Cold Holding); cod (-4F - Cold Holding); Plantains (-4F - Cold Holding)
Steam Table/Bain Marie	
Storage Area	
Wait Station	
Walk In Cooler	Sliced tomatoes (36F - Cold Holding); Chop lettuce (39F - Cold Holding); Alfredo sauce (39F - Cold Holding)
Walk In Freezer	Beef (-4F - Cold Holding); Fish (-4F - Cold Holding); shrimp (-4F - Cold Holding); Plantains (-4F - Cold Holding); French fries (-4F - Cold Holding)

OTHER ITEMS

Certified Food Manager and Date Certified: Sergio zapata 06-28-2023

Manager Certified By: National Restaurant Association Educational Foundation - ServSafe

Employees Trained By: Florida Restaurant and Lodging Association

Sewage: Municipal/Utility

Water Source: Municipal

Boiler: No Boiler On Site

Boiler Jurisdiction and Expiration:

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Sanitizer Details:

Sanitizer Bucket (Not Set Up); Triple Sink (Not Set Up); Dishwasher (Chlorine 50ppm)

Inspector Comments:	Discussed handwashing procedure and Big Six food Borne illnesses. Inspection report is a public record and must be available upon request. Self- print licenses: the DBPR is transitioning to self-print licenses and will no longer mail out licenses. For more information visit: http://www.myfloridalicense.com/DBPR
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A link to the Florida Department of Agriculture's Food Recovery Resource Guide is located at:
<http://www.myfloridalicense.com/DBPR/hotels-restaurants/forms-publications>

This report has been provided electronically as requested by the person in charge at the time of inspection.

VIOLATIONS

05-08-4 Observed: No probe thermometer provided to measure temperature of food products.
Priority: Intermediate

08B-38-4 Observed: Food stored on floor. Observed boxes of Produce on kitchen floor.
Priority: Basic

11-26-1 Observed: No proof provided that food employees are informed of their responsibility to report to the person in charge information about their health and activities related to foodborne illnesses.
Priority: Intermediate

11-27-4 Observed: Establishment has no written procedures for employees to follow in response to a vomiting or diarrheal event where the vomit or diarrhea is discharged onto surfaces in the establishment.
Priority: Intermediate

12A-29-4 Observed: Employee touched soiled surface and then engaged in food preparation, handled clean equipment or utensils, or touched unwrapped single-service items without washing hands. Observed Kitchen employee, touching dirty apron, and then engage in food preparation.
Priority: High Priority

14-09-4 Observed: Cutting board has cut marks and is no longer cleanable.
Priority: Basic

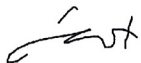
14-33-4 Observed: Reach-in cooler shelves with rust that has pitted the surface. Most kitchen coolers.
Priority: Basic

21-12-4 Observed: Wet wiping cloth not stored in sanitizing solution between uses.
Priority: Basic

22-16-4 Observed: Reach-in cooler interior/shelves have accumulation of soil residues. Most kitchen coolers throughout.
Priority: Basic

24-05-4 Observed: Clean glasses, cups, bowls, plates, pots and pans not stored inverted or in a protected manner.
Priority: Basic

36-34-5 Observed: Ceiling/ceiling tiles/vents soiled with accumulated food debris, grease, dust, or mold-like substance. Kitchen area.
Priority: Basic



Signature of Recipient

Sergio Zapata

Manager

7862666393

Mar 18, 2025 11:09



Inspector Signature

B Oscar Garcia

INSPECTOR

Oscar.Garcia@myfloridalicense.com

850-487-1395

Mar 18, 2025 11:06