

**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 09:12 - Mar 18, 2025 09:51	License Expiration:	October 1, 2025
License Number:	2332037 Rank: SEAT	Inspection Reason:	Routine - Food
Owner Name:	LIGHTHOUSE CAFE INC	Business Name:	LIGHTHOUSE CAFE
Location Address:	1200 CRANDON BLVD KEY BISCAVNE FL 33149	License Type:	Permanent Food Service
Number of Units:	90	Telephone Number:	
		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	IN
01D Parasite destruction for raw/undercooked fish	IN	09 Bare hand contact with RTE food; Alternative Operating Procedure (AOP)	IN
02A Consumer advisory on raw/undercooked oysters	N/A	11 Employee health knowledge; ill/symptomatic employee present	IN
02B Consumer advisory on raw/undercooked animal foods	IN	12A Hands clean and washed properly; use of hand antiseptic if use of AOP	IN
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	OUT
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	IN	53B State approved food handler training; employee duty specific training/knowledge	IN
03G Reduced oxygen packaging (ROP) and other Special Processes	N/O		

**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		36 Floors, walls, ceilings and attached equipment properly constructed and clean; rooms and equipment properly vented	
06 PH/TCS foods properly thawed	OUT	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)	

March 18, 2025 at 9:51:40 AM EDT  
Location: LIGHTHOUSE CAFE  
License #: SEAT2332037

Food Service Inspection Report  
DBPR Form HR 5022-015 - Rule 61C-1.002, FAC

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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	Cut tomatoes (35F - Cold Holding); tuna (30F - Cold Holding); Lettuce (38F - Cold Holding); Carrots (39F - Cold Holding)
Front Counter	
Front Line	
Kitchen	black beans (176F - Cooking)
Prep Area	
Reach In Cooler	Fish (33F - Cold Holding); shrimp (27F - Cold Holding); Fish (38F - Cold Holding); Squid (30F - Cold Holding); Lettuce (40F - Cold Holding); cheese (39F - Cold Holding); ham (42F - Cold Holding); Onions (38F - Cold Holding)
Reach In Freezer	
Steam Table/Bain Marie	Cook rice (135F - Hot Holding)
Storage Area	
Wait Station	
Walk In Cooler	Poultry (36F - Cold Holding); Chicken soup (39F - Cold Holding); Lettuce tomatoes (43F - Cold Holding); Alfredo sauce (386F - Cold Holding)
Walk In Freezer	Fish (-4F); Poultry (-4F - Cold Holding); Beef (-4F - Cold Holding); Pork (-4F - Cold Holding); shrimp (-4F - Cold Holding)

**OTHER ITEMS**

**Certified Food Manager and Date Certified:** David Gonzalez 10-18-19

**Manager Certified By:** Prometric Services

**Employees Trained By:** Florida Restaurant and Lodging Association

**Sewage:** Municipal/Utility

**Water Source:** Municipal

**Boiler:** No Boiler On Site

**Boiler Jurisdiction and Expiration:**

**Sanitizer Details:** Sanitizer Bucket (Not Set Up); Triple Sink (Not Set Up)

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**Inspector Comments:** Discussed handwashing procedure and Big Six food Bourne 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>

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**

**06-01-5 Observed:** Time/temperature control for safety food thawed in an improper manner. Frozen shrimp be thawed in standing water.

**Priority:** Basic

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

**Priority:** Basic

**14-31-5 Observed:** Nonfood-grade bags used in direct contact with food. Observed thank you bags with Frozen food inside walk-in freezer.

**Priority:** High Priority

**14-69-4 Observed:** Ice buildup in reach-in freezer and/or walk-in freezer.

**Priority:** Basic

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

**Priority:** Basic

**22-02-4 Observed:** Food-contact surface soiled with food debris, mold-like substance or slime. Kitchen can opener.

**Priority:** Intermediate

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

**Priority:** Basic

**31B-04-4 Observed:** No handwashing sign provided at a hand sink used by food employees. Next to three compartment sink.

**Priority:** Basic



Signature of Recipient

Sara Comas  
Manager

3053618487  
Mar 18, 2025 09:51



Inspector Signature

B Oscar Garcia  
INSPECTOR

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Mar 18, 2025 09:50