

STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS
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Food Service Inspection Report

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

Inspection Date: Nov 26, 2014 14:55 - Nov 26, 2014 15:59	License Expiration: October 1, 2015
License Number: 2331920 Rank: SEAT	Inspection Reason: Complaint Partial
Owner Name: GRK BISTRO INC	Business Name: KOUZINA GREEK BISTRO
Location Address: 3535 NE 2 AVE	License Type:
MIAMI FL 33137	Telephone Number:
Number of Units: 69	Callback Date:

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	N/A	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	OUT	22 Food-contact surfaces clean and sanitized	OUT
03B Receiving and holding PH/TCS foods hot	OUT	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	IN	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/A	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	OUT	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	OUT	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	OUT	45 Fire extinguishing equipment (FOR REPORTING PURPOSES ONLY)	
21 Wiping cloths; clean and soiled linens; laundry facilities	OUT	46 Exits not blocked or locked (FOR REPORTING PURPOSES ONLY)	

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23 Non-food contact surfaces clean	OUT	47 Electrical wiring/outlets in good repair (FOR REPORTING PURPOSES ONLY)	
24 Storage/handling of clean equipment, utensils; air drying		48 Gas appliances; boiler certificate current/posted (FOR REPORTING PURPOSES ONLY)	
25 Single-service and single-use items	OUT	49 Flammable/combustible materials (FOR REPORTING PURPOSES ONLY)	
27 Water source safe, hot (100F) and cold under pressure		50 Current license, properly displayed	OUT
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 Indoor 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	
Front Counter	
Front Line	
Kitchen	Rice 64°F
Prep Area	
Reach In Cooler	*Cut tomatoes 53°F, *chick peas 51°F, *raw shrimp 50°F, *garlic & oil 51°F, cooked chicken 38°F, chicken soup 42°F, sausage 38°F, salmon 38°F, raw chicken 37°F, raw beef 38°F, hummus 38°F, egg plant 37°F, grape leaves 38°F, octopus 38°F, salmon 37°F
Reach In Freezer	
Steam Table/Bain Marie	*Cooked Lamb 76°F, *cooked lemon potatoes 74°F
Storage Area	
Wait Station	
Walk In Cooler	
Walk In Freezer	
Cooking	Skewer Chicken 180°F,
Cooling	
Reheating	

OTHER ITEMS

Certified Food Manager and Date Certified: Juliana Ubinas 1-23-2014

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:

Sanitizer Details: 3 comp 0ppm, DM CHLORINE 100ppm

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Inspector Comments:	At time of inspection according to manager there is no nearby structure used to prepare/prep or store food, all food is received from distributors at establishment and prepared inside kitchen.
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VIOLATIONS

02D-01-4 Observed: Working containers of food removed from original container not identified by common name. Squeeze bottles
Priority: Basic

03A-02-4 Observed: Potentially hazardous (time/temperature control for safety) food cold held at greater than 41 degrees Fahrenheit. Cooked rice 64°f on top of reach in cooler.
Priority: High Priority

03B-01-4 Observed: Potentially hazardous (time/temperature control for safety) hot held at less than 135 degrees Fahrenheit or above. Cooked lamb 76°f, cooked lemon potatoes 74°f
Priority: High Priority

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

05-09-4 Observed: No conspicuously located ambient air temperature thermometer in holding unit. Across from cook line*Corrected On-Site**
Corrected On-Site
Priority: Basic

13-03-4 Observed: Employee with no hair restraint while engaging in food preparation.
Priority: Basic

14-11-4 Observed: Equipment in poor repair. Cutting board melted.
Priority: Basic

16-35-4 Observed: No chlorine chemical test kit provided when using chlorine sanitizer at three-compartment sink/warewashing machine. DM -CHLORINE
Priority: Intermediate

21-05-4 Observed: Soiled dry wiping cloth in use. **Corrected On-Site**
Priority: Basic

22-02-4 Observed: Accumulation of food debris/grease on food-contact surface. Bowls on front counter area. **Corrected On-Site**
Priority: Intermediate

22-05-4 Observed: Cutting board(s) stained/soiled.
Priority: Intermediate

22-19-4 Observed: Interior of microwave soiled with encrusted food debris.
Priority: Basic

22-28-4 Observed: Interior of reach-in cooler soiled with accumulation of food residue. Underneath cook line
Priority: Intermediate

22-45-4 Observed: Food-contact surfaces not sanitized after cleaning, before use. Do not use equipment/utensils not properly sanitized.
Priority: High Priority

23-05-4 Observed: Soil residue build-up on nonfood-contact surface. On storage shelf across from 3 comp sink.
Priority: Basic

25-08-4 Observed: Single-service items stored on floor in wait station.
Priority: Basic

36-26-4 Observed: Wall soiled with accumulated black debris in dishwashing area. Near dish machine
Priority: Basic

50-09-4 Observed: Current Hotel and Restaurant license not displayed.
Priority: Basic

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Signature of Recipient

Makis Paliouras
Operator
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Nov 26, 2014 15:58



Inspector Signature

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Nov 26, 2014 15:56