

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

**FOLLOW-UP INSPECTION REQUIRED**

**Inspector determined violations require further review, but are not an immediate threat to the public.  
Administrative Complaint Recommended**

|  |                                      |
|--|--------------------------------------|
| Inspection Date: Dec 01, 2014 15:31 - Dec 01, 2014 16:52 | 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: Permanent Food Service |
| MIAMI FL 33137   | Telephone Number: 954-394-4140       |
| Number of Units: 69                                      | <b>Callback Date:</b>                |

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

|   |     |  |     |
|---|-----|--|-----|
| 01A Food obtained from approved source  | IN  | 07 Unwrapped or PH/TCS food not re-served  | N/O |
| 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/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 | OUT | 12B Employee eating, drinking, tasting food, smoking   | N/O |
| 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                      | OUT |
| 03C Cooking raw animal foods and plant foods; non-continuous cooking of raw animal foods              | N/O | 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   | 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   | IN |
| 04 Facilities to maintain PH/TCS foods at the proper temperature                                   | IN  | 35B Outer openings protected from insects/pests, rodent proof   | IN |
| 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 | IN |
| 06 PH/TCS foods properly thawed  | N/O | 38 Lighting provided as required; fixtures shielded or bulbs protected  | IN |
| 10 In use food dispensing utensils properly stored   | OUT | 40 Employee personal belongings   | IN |
| 13 Clean clothes; hair restraints; jewelry; painted/artificial fingernails                         | IN  | 42 Cleaning and maintenance equipment   | IN |
| 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      | IN |
| 16 Dishwashing facilities; chemical test kit(s); gauges<br>1. Wash 2. Rinse 3. Sanitize            | IN  | 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   | <b>OUT</b> | 47 Electrical wiring/outlets in good repair (FOR REPORTING PURPOSES ONLY)          |            |
| 24 Storage/handling of clean equipment, utensils; air drying                       | <b>IN</b>  | 48 Gas appliances; boiler certificate current/posted (FOR REPORTING PURPOSES ONLY) |            |
| 25 Single-service and single-use items   | <b>OUT</b> | 49 Flammable/combustible materials (FOR REPORTING PURPOSES ONLY)                   |            |
| 27 Water source safe, hot (100F) and cold under pressure                           | <b>IN</b>  | 50 Current license, properly displayed   | <b>IN</b>  |
| 28 Sewage and waste water disposed properly  | <b>IN</b>  | 51 Other conditions sanitary and safe operation                                    | <b>OUT</b> |
| 29 Plumbing installed and maintained; mop sink; water filters; backflow prevention | <b>IN</b>  | 52 Misrepresentation; misbranding  |            |
| 32 Bathrooms   | <b>IN</b>  | 54 Florida Clean Indoor Air Act Compliance   |            |
| 33 Garbage and refuse; premises maintained   | <b>IN</b>  | 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                |   |
| Prep Area              |   |
| Reach In Cooler        | Plant foods 42, dairy 41, sauces 40, cut plant foods 40 |
| Reach In Freezer       | Plant foods 0, meats 0, poultry 0                       |
| Steam Table/Bain Marie |   |
| Storage Area           |   |
| Wait Station           |   |
| Walk In Cooler         |   |
| Walk In Freezer        |   |
| Cooking                |   |
| Cooling                |   |
| Reheating              |   |

**OTHER ITEMS**

**Certified Food Manager and Date Certified:** Juliana Ubinas 1/23/14

**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:** N/A

**Sanitizer Details:** Not set up 3 comp sink and auto dishmachine in use for sanitizer

**Inspector Comments:**

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**VIOLATIONS**

02C-02-4 Observed: Ready-to-eat, potentially hazardous (time/temperature control for safety) food prepared onsite and held more than 24 hours not properly date marked.

Priority: Intermediate

02C-05-4 Observed: Combined ready-to-eat, potentially hazardous (time/temperature control for safety) food held more than 24 hours not date marked according to the date the earliest ready-to-eat potentially hazardous ingredient was opened/prepared.

Priority: Intermediate

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

Priority: Basic

05-09-4 Observed: No conspicuously located ambient air temperature thermometer in holding unit.

Priority: Basic

05-16-4 Observed: No conspicuously located ambient air temperature thermometer in reach-in cooler.

Priority: Basic

08B-27-4 Observed: Food placed in soiled container/equipment.

Priority: Basic

10-02-4 Observed: In-use utensil not stored on a clean portion of food preparation or cooking equipment.

Priority: Basic

10-06-4 Observed: In-use utensil not stored with handle above the top of potentially hazardous (time/temperature control for safety) food and rim of the container.

Priority: Basic

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

Priority: Basic

14-11-4 Observed: Equipment in poor repair.

Priority: Basic

21-07-4 Observed: Wiping cloth used for food spills also used for other purposes.

Priority: Basic

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

Reference: 4-601.11(A) FC: (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Priority: Intermediate

23-06-4 Observed: Build-up of food debris, dust or dirt on nonfood-contact surface.

Priority: Basic

25-27-4 Observed: Straws provided for customer self-service not individually wrapped or in an approved dispenser.

Priority: Basic

31A-03-4 Observed: Handwash sink not accessible for employee use due to items stored in the sink.

Priority: Intermediate

31B-02-4 Observed: No paper towels or mechanical hand drying device provided at handwash sink.

Priority: Intermediate

51-10-4 Observed: Interference/obstruction with the inspector's right of entry and access at any reasonable time. Operator, George Yiannikakis is obstructing, preventing and hindering the inspector from conducting an inspection of the locked storage area located at the southwest corner of building next door. Operator stated the locked area is used for storage and when inspector indicated the area must be check for compliance, the operator refused access and entry by refusing to unlock the fence and/or door.

Priority: Intermediate

51-13-4 Observed: No Heimlich maneuver/choking sign posted.

Priority: Basic

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Signature of Recipient

George Yiannikakis  
Operator  
3053921825  
Dec 01, 2014 16:52



Inspector Signature

Dickson Richard  
Senior Inspector  
8240 NW 52nd Terrace, Suite 101  
Doral, FL 33166  
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Dec 01, 2014 16:51