



Florida Department of Agriculture and Consumer Services  
Division of Food Safety

FOOD SAFETY INSPECTION REPORT

NICOLE "NIKKI" FRIED  
COMMISSIONER

Chapter 500, Florida Statutes  
(850) 245-5520

Visit #: 4093-5003-01  
Bureau of Food Inspection  
Attention: Business Center  
3125 Conner Boulevard, C-26  
Tallahassee, FL 32399-1650

Name: Araguane Coffee Bar  
Owner: Araguane Coffee Bar LLC  
Type: Specialty Food Shops  
Address: 2100 Ponce DE Leon Blvd Ste 101 Coral Gables, FL 33134-5212

Establishment #:  
Date of Visit: July 20, 2022  
Inspected By: JAMES ZHENG

**INSPECTION SUMMARY - Operating Without a Valid Food Permit; Re-Inspection Required**

The following violations observed during the inspection must be corrected to be in compliance with Chapter 500, 581, and 583, Florida Statutes, and Rule 5K-4, Florida Administrative Code. A Department inspector will return for a reinspection on about August 03, 2022. The failure to correct the violations by this date may result in the imposition of the maximum penalties provide in Chapter 500 Florida Statutes, including an administrative fine and the suspension or revocation of your food permit. The reinspection visit is due to documented citations that pose a risk of foodborne illness.

**NOTICE OF FEES**

To review your account balance or to renew your permit, please visit our Food Permit Center at <https://FoodPermit.FDACS.gov>.

**OBSERVATIONS AND CORRECTIVE ACTIONS**

COS = Corrected on Site

P = Priority Citation  
(Directly Associated with Foodborne Illnesses)

Pf = Priority Foundation Citation  
(Supports or Leads to a Priority

**INSPECTION: RISK BASED**

| Violation Number | Citation Description and Observation   | COS                                 |
|------------------|--|-------------------------------------|
| 2<br>P           | <b>Citation Description:</b> The establishment does not require food employees or conditional employees to report to the person in charge information about their health and activities as they relate to reportable symptoms, diagnosis, past illnesses or history of exposure to diseases that are transmissible through food. Food employee or conditional employee does not report necessary additional information such as date of onset of symptoms or illness, or diagnosis without symptoms. 2-201.11(A) P<br><b>Observation:</b> No employee health policy available regarding food borne illnesses and their symptoms. Copy of employee health guide and reporting agreement provided. | <input type="checkbox"/>            |
| 4                | <b>Citation Description:</b> Employee eating, drinking or using tobacco where exposed food, clean equipment, utensils, and linens, unwrapped single service and single use articles or other items could become contaminated. 2-401.11<br><b>Observation:</b> Food service - employee personal water bottle stored on counter where fruit juices are made. COS, bottle was removed from food service area.   | <input checked="" type="checkbox"/> |
| 8<br>Pf          | <b>Citation Description:</b> Handwashing sink not equipped to provide hot water at a temperature of at least 100°F through a mixing valve or combination faucet. 5-202.12(A) Pf<br><b>Observation:</b> Lobby - no hot water available at hand sink in men's restroom accessed through the lobby of building. Food establishment has 30 calendar days to provide hot water at hand sink. Failure to comply may result in a re-inspection required inspection summary being issued.  | <input type="checkbox"/>            |
| 9<br>Pf          | <b>Citation Description:</b> Packaged food not labeled from the source as specified in law, including 21 CFR 101, 9 CFR 317, and 9 CFR 381. 3-201.11(C) Pf<br><b>Observation:</b> Retail - jars of flan stored on shelf in retail reach-in cooler found without common name, manufacturer name, manufacturer address, net weight, or ingredients. COS, product was removed from retail sale during inspection.   | <input checked="" type="checkbox"/> |

|          |  |   |
|----------|--|---|
| 9<br>P   | <p><b>Citation Description:</b> Food not obtained from sources that comply with law. 3-201.11(A) P</p> <p><b>Observation:</b> Retail - containers of chocolate cakes stored on shelf of retail reach-in cooler found missing labeling information, invoice found missing manufacturer information, food permit information could not be verified, and cakes could not be determined to come from an approved source. COS, cakes were voluntarily discarded by management during inspection.</p>  | ☒ |
| 13<br>P  | <p><b>Citation Description:</b> Different types of raw animal foods not separated from each other during storage, preparation, holding or display by using separate equipment, arranging food in equipment so that cross contamination is prevented, or preparing each type of food at different times or in separate areas. 3-302.11(A)(2) P</p> <p><b>Observation:</b> Food service - container of raw chicken breast found stored over tray of raw shell eggs on shelf in reach-in cooler located under air fryer. COS, chicken was moved to appropriate location during inspection.</p>  | ☒ |
| 14<br>Pf | <p><b>Citation Description:</b> Equipment food-contact surface or utensil not clean to sight and touch. 4-601.11(A) Pf</p> <p><b>Observation:</b> Basement storeroom - deli slicer used and cleaned earlier today found with food residue on back of slicer blade, on blade underneath blade guard, and on meat grip. COS, slicer was washed, rinsed, and sanitized during inspection.</p>   | ☒ |
| 14<br>P  | <p><b>Citation Description:</b> Equipment food-contact surface or utensil used with time/temperature control for safety food not cleaned throughout the day at least every 4 hours. Exception criteria for an alternative cleaning frequency not met. 4-602.11(C) P</p> <p><b>Observation:</b> Food service - tongs first used with empanadas at 8AM found not cleaned after more than 4 hours of use. COS, tongs were washed, rinsed, and sanitized during inspection.</p>  | ☒ |
| 14       | <p><b>Citation Description:</b> Surface of utensil or equipment contacting food that is not time/temperature control for safety food not cleaned at any time when contamination may have occurred; at least every 24 hours for iced tea dispensers and consumer-self service utensils; before restocking consumer self-service equipment or utensils; or in equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. 4-602.11(E)</p> <p><b>Observation:</b> Food service - black, mold like growth observed on top left and right corners of ice making portion of ice machine and along top plastic bar located above ice making portion of ice machine. COS, ice machine was washed, rinsed, and sanitized during inspection.</p> | ☒ |
| 14<br>P  | <p><b>Citation Description:</b> Utensil or food-contact surface of equipment not sanitized before use after cleaning. 4-702.11 P</p> <p><b>Observation:</b> Food service - food equipment and utensils found not sanitized before use after cleaning. COS, equipment and utensils were washed, rinsed, and sanitized during inspection.</p>  | ☒ |
| 19<br>P  | <p><b>Citation Description:</b> Hot held time/temperature control for safety food not maintained at 135°F or above, or roast cooked or reheated to a temperature and for a time specified for cooking roast in the Food Code not hot held at 130°F or above. 3-501.16(A)(1) P</p> <p><b>Observation:</b> Food service - multiple items stored in covered tray on counter next to air fryer was probed with a calibrated thermometer and found out of temperature: ratatouille empanada (onions, tomatoes, green and red bell peppers, eggplant, and zucchini) at 90.8°F, impossible beef empanada at 87.9°, and beef empanada at 84.9°F. COS, empanadas were voluntarily discarded by management during inspection.</p>  | ☒ |
| 21<br>Pf | <p><b>Citation Description:</b> Refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant not clearly marked, when opened onsite and held for more than 24 hours, to indicate the date or day by which the food shall be consumed, sold, or discarded when held at 41°F or less for a maximum of 7 days; or the day the original container is opened onsite not counted as day 1. 3-501.17(B) Pf</p> <p><b>Observation:</b> Food service - package of sliced ham first opened on 6/18 and stored in large reach-in cooler found not date marked. Packages of sliced ham first opened on 6/18 and stored on shelf in small reach-in freezer found not date marked to show how many days it has left. COS, products were date marked during inspection.</p>  | ☒ |

| Violation Number | Citation Description and Observation  | COS                                 |
|------------------|---|-------------------------------------|
| 35               | <p><b>Citation Description:</b> Working container holding a food or food ingredient that is not readily and unmistakably recognized and has been removed from its original packaging for use in the establishment is not identified with the common name of the food. 3-302.12</p> <p><b>Observation:</b> Food service - multiple bottles of sauces stored next to sandwich/salad cold top found not labeled with common name. Containers of quinoa and chocolate powder stored on shelf above toaster found not labeled with common name. COS, quinoa and chocolate powder were labeled during inspection.</p> | <input type="checkbox"/>            |
| 36<br>Pf         | <p><b>Citation Description:</b> Premises not maintained free of insects and other pests; or not controlled to eliminate their presence on the premise by routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and using methods, if pests are found, such as trapping devices or other means of pest control. 6-501.111 (A)-(C) Pf</p> <p><b>Observation:</b> Food service - multiple small ants observed walking along wall by hand sink.</p>  | <input type="checkbox"/>            |
| 41               | <p><b>Citation Description:</b> During pauses in food preparation or dispensing, utensil stored in food that is not time/temperature control for safety food not stored with their handles above the top of the food within containers or equipment that can be closed. 3-304.12(B)</p> <p><b>Observation:</b> Food service - spoon used to scoop sugar found with handle in contact with sugar in container located next to espresso machine.</p>  | <input type="checkbox"/>            |
| 42               | <p><b>Citation Description:</b> Cleaned and sanitized utensils handled, displayed or dispensed without protection from contamination of food- and lip-contact surfaces; or knives, forks or spoons that are not prewrapped are not presented so that only the handles are touched by employees or consumers. 4-904.11(A)-(B)</p> <p><b>Observation:</b> Food service - multiple spatulas and scoops stored in container located on clean wing of three compartment sink found stored with handles facing down.</p>  | <input type="checkbox"/>            |
| 46               | <p><b>Citation Description:</b> Cleaning agent used to clean equipment and utensils or chemical sanitizer used to sanitize equipment and utensils not provided and available for use during all hours of operation. 4-303.11</p> <p><b>Observation:</b> Food service - no chlorine sanitizer available to sanitize food contact equipment and utensils. COS, chlorine sanitizer was obtained during inspection.</p>   | <input checked="" type="checkbox"/> |
| 54               | <p><b>Citation Description:</b> Dressing rooms or dressing areas not designated when employees routinely change their clothes in the establishment, or lockers or other suitable facilities not provided for the orderly storage of employee's clothing and other possessions. 6-305.11</p> <p><b>Observation:</b> Food service - box of employee personal food found stored next to raw shell eggs and food used for daily operations on shelf in reach-in cooler underneath air fryer.</p>  | <input type="checkbox"/>            |
| 99               | <p><b>Citation Description:</b> This food establishment is operating without a valid food permit and has not met the inspection requirements to obtain a food permit. 500.12(1)(a)F.S., 5K-4.020(2) F.A.C)</p> <p><b>Observation:</b> Food establishment found to be operating without a food permit. Inspection requirements have not been met to obtain a food permit.</p>  | <input type="checkbox"/>            |

## COMMENTS

Request#5081408.

This food establishment is operating without a valid food permit. Inspection requirements have not been met to obtain a food permit.

Re-inspection visit required issued for food establishment. A re-inspection will be conducted on or about 14 days.

Copy of Employee health guide, Employee reporting agreement, Cooking and hot holding foods, Cooling foods, Food temperature requirements, and Dish washing procedure documents provided in English and Spanish.

Food establishment has 30 calendar days to provide hot water at hand sink in men's employee restroom accessed through the lobby. Failure to comply may result in a re-inspection required inspection summary being issued.

A copy of this report has been provided to the person in charge of the food establishment and will be available online at <https://foodpermit.fdacs.gov/Reports/SearchFoodEntity.aspx>.

JAMES ZHENG, SANITATION AND SAFETY SPECIALIST



ANTONIO ABANTO, CO-OWNER

Name and Title of Whom This Report was Issued

