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## Hotel Tea Room

301 West Maple St, Davenport (Polk County)

**Board Code:** 200 **District:** 3 **Region:** 17

**License Type:** Permanent Food Service

**Rank Code:** Seating

**Licensee:** DIERKER SARAH SAMANTHA

**Business:** HOTEL TEA ROOM

301 West Maple St, Davenport (Polk county), FL, 33837.

**License Number:** SEA6307383

**Primary Status:** Delinquent

**Secondary Status:** Active

**License Expiry Date:** Feb. 1, 2018

**Number of Seats :** 17

## Inspection Results & Disciplinary Actions

\*Click **inspection disposition** to see detail report.

Inspection Number	Date	Disposition	Number of Violations
2695814	Dec. 29, 2017	<b>Inspection Completed - No Further Action (Met Inspection Standards)</b>	2

Inspection Number	Date	Disposition	Number of Violations								
<div>Inspector's Note<ul style="list-style-type: none"><li>High Priority - Potentially hazardous (time/temperature control for safety) hot held at less than 135 degrees Fahrenheit or above. Potato soup 112°. Employee reheated the product **Corrective Action Taken**</li><li>Intermediate - Raw/undercooked animal food offered and establishment has no written consumer advisory. Raw animal foods must be fully cooked prior to service. Gave the operator a new consumer advisory. **Corrected On-Site**</li></ul></div>											
<table><tr><th>Count</th><th>Violation</th></tr><tr><td>1</td><td>+ Original container: properly labeled, date marking, consumer advisory</td></tr><tr><td>1</td><td>+ Time and Temperature Control - potentially hazardous / time / temperature control for safety foods (PH / TCS)</td></tr></table>				Count	Violation	1	+ Original container: properly labeled, date marking, consumer advisory	1	+ Time and Temperature Control - potentially hazardous / time / temperature control for safety foods (PH / TCS)		
Count	Violation										
1	+ Original container: properly labeled, date marking, consumer advisory										
1	+ Time and Temperature Control - potentially hazardous / time / temperature control for safety foods (PH / TCS)										
2667382	June 15, 2017	Inspection Completed - No Further Action (Met Inspection Standards)	1								
<table><tr><th>Count</th><th>Violation</th></tr><tr><td>1</td><td>+ Food-contact surfaces clean and sanitized</td></tr></table>				Count	Violation	1	+ Food-contact surfaces clean and sanitized				
Count	Violation										
1	+ Food-contact surfaces clean and sanitized										
2601834	Jan. 12, 2017	Call Back - Complied	0								
	Jan. 11, 2017	Warning Issued (Follow-up Inspection Required)	4								
<div>Inspector's Note<ul style="list-style-type: none"><li>Basic - Build-up of food debris, dust or dirt on nonfood-contact surface. Observed under and behind kitchen equipment. **Warning**</li><li>Basic - Soil residue build-up on nonfood-contact surface. Observed under counters in smoke room. **Warning**</li><li>Basic - Walk-in freezer floor soiled. **Warning**</li><li>High Priority - Rodent activity present as evidenced by rodent droppings found. Observed approximately 10-15 dry rodent droppings under dish area in corner. **Warning**</li></ul></div>											
<table><tr><th>Count</th><th>Violation</th></tr><tr><td>1</td><td>* No presence or breeding of insects / rodents / pests; no live animals, outer openings protected from insects / pests, rodent proof.</td></tr><tr><td>2</td><td>Non-food contact surfaces clean</td></tr><tr><td>1</td><td>Floors, walls, ceilings and attached equipment properly constructed and clean; rooms and equipment properly vented</td></tr></table>				Count	Violation	1	* No presence or breeding of insects / rodents / pests; no live animals, outer openings protected from insects / pests, rodent proof.	2	Non-food contact surfaces clean	1	Floors, walls, ceilings and attached equipment properly constructed and clean; rooms and equipment properly vented
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2	Non-food contact surfaces clean										
1	Floors, walls, ceilings and attached equipment properly constructed and clean; rooms and equipment properly vented										
2565102	May 31, 2016	Inspection Completed - No Further Action (Met Inspection Standards)	1								

Inspection Number	Date	Disposition	Number of Violations
<b>Inspector's Note</b> <ul style="list-style-type: none"><li>Basic - Inaccurate/damaged temperature gauge(s) on dishmachine.</li></ul>			
		<b>Count</b>	<b>Violation</b>
		<b>1</b>	* Dishwashing facilities; chemical test kit(s); gauges
2507921	Nov. 25, 2015	<b>Call Back - Complied</b>	0
	Nov. 24, 2015	<b>Warning Issued</b>	5
<b>Inspector's Note</b> <ul style="list-style-type: none"><li>Basic - Coffee filters not stored in a protected manner to prevent contamination. <b>**Corrected On-Site**</b> <b>**Warning**</b></li><li>Basic - Inaccurate/damaged temperature gauge(s) on dishmachine. <b>**Warning**</b></li><li>Basic - Potentially hazardous (time/temperature control for safety) food thawed in standing water. <b>**Corrected On-Site**</b> <b>**Warning**</b></li><li>High Priority - Thermotape failed to turn black to indicate the sanitization temperature of 160 degrees Fahrenheit was achieved on the dish surface. Discontinue use of dishmachine for sanitizing and set up manual sanitization until dishmachine is repaired. <b>**Warning**</b></li><li>Intermediate - Hot water sanitizing dishmachine final rinse not reaching proper temperature at manifold. Discontinue use of dishmachine for sanitizing and set up manual sanitization until dishmachine is repaired. <b>**Warning**</b></li></ul>			
		<b>Count</b>	<b>Violation</b>
		<b>2</b>	+ Food-contact surfaces clean and sanitized
		<b>1</b>	* Dishwashing facilities; chemical test kit(s); gauges
		<b>1</b>	PH / TCS foods properly thawed
		<b>1</b>	Single-service and single-use items
2456110	April 27, 2015	<b>Inspection Completed - No Further Action (Met Inspection Standards)</b>	1
<b>Inspector's Note</b> <ul style="list-style-type: none"><li>Basic - Build-up of grease/dust/debris on hood filters.</li><li>Basic - Working containers of food removed from original container not identified by common name. Bulk sugar <b>**Corrected On-Site**</b></li></ul>			
		<b>Count</b>	<b>Violation</b>
		<b>1</b>	+ Original container: properly labeled, date marking, consumer advisory
		<b>1</b>	Non-food contact surfaces clean

Inspection Number	Date	Disposition	Number of Violations
2410129	Oct. 2, 2014	Inspection Completed - No Further Action (Met Inspection Standards)	1
<b>Inspector's Note</b> <ul style="list-style-type: none"> <li>Basic - In-use utensil not stored on a clean portion of food preparation or cooking equipment. Utensils on egg carton on grill.</li> </ul>			
		Count	Violation
		1	In use food dispensing utensils properly stored
2336589	May 15, 2014	Inspection Completed - No Further Action (Met Inspection Standards)	1
<b>Inspector's Note</b> <ul style="list-style-type: none"> <li>Basic - Employee drinking from an open beverage container in a food preparation or other restricted area. Cup of water with ice on shelf with dry food. **Corrected On-Site**</li> </ul>			
		Count	Violation
		1	+ Hands washed and clean, good hygienic practices, eating / drinking / smoking
2336588	Nov. 6, 2013	Inspection Completed - No Further Action (Met Inspection Standards)	2
<b>Inspector's Note</b> <ul style="list-style-type: none"> <li>High Priority - Cheese/milk/creamer/other dairy products cold held at greater than 41 degrees Fahrenheit. Milk 45°F.</li> <li>High Priority - Potentially hazardous (time/temperature control for safety) food cold held at greater than 41 degrees Fahrenheit. Tuna salad 46°F.</li> </ul>			
		Count	Violation
		2	+ Time and Temperature Control - potentially hazardous / time / temperature control for safety foods (PH / TCS)
2213480	Aug. 14, 2012	Inspection Completed - No Further Action	1
<b>Inspector's Note</b> <ul style="list-style-type: none"> <li>Critical - Required consumer advisory for raw/undercooked animal food not provided. Corrected On Site.</li> </ul>			
		Count	Violation
		1	+ Original container: properly labeled, date marking, consumer advisory

Inspection Number	Date	Disposition	Number of Violations						
2213479	Jan. 29, 2013	Inspection Completed - No Further Action (Met Inspection Standards)	2						
<div>Inspector's Note<ul style="list-style-type: none"><li>Basic - Silverware/utensils stored upright with the food-contact surface up. Spoons near silverware storage shelf.</li><li>Basic - Single-service items stored on floor in kitchen. Cups near 1 door cooler.</li></ul></div>									
<table><tr><th>Count</th><th>Violation</th></tr><tr><td>1</td><td>Storage / handling of clean equipment, utensils; air drying</td></tr><tr><td>1</td><td>Single-service and single-use items</td></tr></table>				Count	Violation	1	Storage / handling of clean equipment, utensils; air drying	1	Single-service and single-use items
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**Disclaimer:** These records are sanitation and safety inspections conducted by the Division of Hotels and Restaurants on public food service establishments. Each inspection report is a "snapshot" of conditions present at the time of the inspection. On any given day, an establishment may have fewer or more violations than noted in their most recent inspection. An inspection conducted on any given day may not be representative of the overall, long-term conditions at the establishment. Information is updated weekly or you can search for the most recent records for a particular establishment using the DBPR Online Services (<https://www.myfloridalicense.com/wl11.asp?mode=0&SID=&brd=H>).