

From: [Vinnie StJohn](#)
To: [Brian Donovan](#); [Mario Sotolongo](#); [Jae Eun Kim](#)
Cc: [Beverly Perkins](#); [Rhonda Eaton](#); [Tom McMahon](#); [Cyndy Floyd](#); [Greg Harrison](#); [Rex Hardin](#); [Andrea McGee](#); [Mark Berman](#); [Martha Lawson](#); [Daniel Keester](#); [Co-Op Office](#)
Subject: today's health inspection Nelson's Diner - LN-139
Date: Tuesday, June 15, 2021 2:26:41 PM

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Dear Zoning & Appeals Board,

While you may at first feel a health dept inspection report has little bearing on the variance request made by Galuppi file # LN-139, I assert it corroborates my opinion that what Galuppi does vs what he/she says are different.

In the May 12th narrative sent to you by Galuppi, there were many flowery glowing words in his promise to you as to what he will do if granted the variance request.

As the those refrigerators and the food contained in them is subject to the safety of the consumers of the food eaten at Nelson's Diner, I would ask simply, if you are to believe he has done already, and will do in the future things that pertain to the well being of residents or his/her very customers, why then is this health dept report completed and posted just today, show so many violations, so many rather disgusting descriptions of insects and food in the same sentence, what makes anyone believe the project he will build, will fall into complete disrepair, be noisy to all the surrounding neighbors, and just become another problem for all of us to have to endure 24/7/365?

I urge you all to not approve the variance request LN-139.

I am asking Jae Kim to put information in the health dept report in this link, into a pdf format for all to review, and be put in the records for file#LN-139

<https://www.myfloridalicense.com/inspectionDetail.asp?InspVisitID=7596466&id=7356383>

Vincet StJohn

Each inspection report is a "snapshot" of conditions present at the time of the inspection. By using this search, you are agreeing to our [Terms of Use](#).

Licensee

Name:	NELSONS DINER LLC	License Number:	SEA1614789
Rank:	Seating	License Expiration Date:	12/01/2021
Primary Status:	Current	Secondary Status:	Active
Location Address:	438 S CYPRESS RD POMPANO BEACH, FL 33060		

Inspection Information

Inspection Type	Inspection Date	Result	High Priority Violations	Intermediate Violations	Basic Violations
Complaint Full	06/15/2021	Follow-up Inspection Required Violations require further review, but are not an immediate threat to the public. More information about inspections.	5	4	8

Violations:

A summary of the violations found during the inspection are listed below. The department cites violations of Florida's sanitation and safety laws, which are based on the standards of U.S. Food and Drug Administration's Food Code. High Priority violations are those which could contribute directly to a foodborne illness or injury and include items such as cooking, reheating, cooling and hand-washing. Intermediate violations are those which, if not addressed, could lead to risk factors that contribute to foodborne illness or injury. These violations include personnel training, documentation or record keeping and labeling. Basic violations are those which are considered best practices to implement. While most establishments correct all violations in a timely manner (often during the inspection), the division's procedures are designed to compel compliance with all violations through follow-up visits, administration action or closure when necessary.

Violation Observation

35A-06-4	Basic - Accumulation of dead flies and insects in control devices at back door and above cook line. **Warning**
23-25-4	Basic - Build-up of grease/dust/debris on hood filters. **Warning**
13-03-4	Basic - Employee with no hair restraint while engaging in food preparation. 3 cook line employees with no hair restraints . Hats put on. **Corrected On-Site** **Warning**
36-31-4	Basic - Hole in ceiling. Above cook line at west end. **Warning**
35B-02-4	Basic - Insect control device installed over food preparation area. Fly control device above cutting board area at west end of cook line. **Warning**
29-08-4	Basic - Plumbing system in disrepair. Drain pipe from mop sink is missing. **Warning**
08B-63-4	Basic - Unpackaged food in an unprotected holding unit in a customer/nonsecure area. 5 reach in cooler in outside area accessible by opening accordion hurricane shutters. All unlocked at time of inspection. Employee locked units. **Corrective Action Taken** **Warning**
21-12-4	Basic - Wet wiping cloth not stored in sanitizing solution between uses. Soiled cloths on cutting boards. Placed in sanitizer. **Corrected On-Site** **Warning**
22-41-4	High Priority - Dishmachine chlorine sanitizer not at proper minimum strength. Discontinue use of dishmachine for sanitizing and set up manual sanitization until dishmachine is repaired and sanitizing properly. 0 ppm after 2 test. No sanitizer in bucket. No dish machine sanitizer on site. Employee set up 3 comp sink with bleach to 100 ppm chlorine. **Corrective Action Taken** **Warning**
35A-02-6	High Priority - Live, small flying insects in kitchen, food preparation area, food storage area and/or bar area. Observed 3 or 4 live flies in kitchen and dining room area. Observed flies land on trash can, top of dish machine, soiled food containers and exterior of reach in cooler. **Warning**
12A-09-4	High Priority - Single-use gloves not changed as needed after changing tasks or when damaged or soiled. Observed employee wipe soiled gloves on shirt and handle clean utensils while preparing ready to eat food at cook line. Employee washed hands and changed gloves. **Corrected On-Site** **Warning**
03A-02-5	High Priority - Time/temperature control for safety food cold held at greater than 41 degrees Fahrenheit, Cheese 58°, over-stacked in reach in cooler on cook line. **Warning**
03F-02-5	High Priority - Time/temperature control for safety food identified in the written procedure as a food held using time as a public health control has no time marking and the time removed from temperature control cannot be determined. Sausage and butter at room temperature with no time marks. Employee dated all. **Corrective Action Taken** **Repeat Violation** **Warning**
22-22-4	Intermediate - Encrusted material on can opener blade. **Warning**
22-62-4	Intermediate - Ice chute soiled/build up of mold-like substance/slime. Exterior ice machine. **Warning**
31B-02-4	Intermediate - No paper towels or mechanical hand drying device provided at handwash sink. Paper towels provided. **Corrected On-Site** **Warning**
03F-10-5	Intermediate - No written procedures available for use of time as a public health control to hold time/temperature control for safety food. Time as a public being used with no written plan. Paperwork provided. **Corrected On-Site** **Warning**

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