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# Christmas dining and more in the Eat Beat Newsletter

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**Making the grade:** I spent a recent weekend in New York and had some great Japanese noodle soup at [Misoya Ramen](#) in the East Village, some overhyped, mediocre burgers at [5 Napkin](#) near Union Square and paid visits to two Brooklyn favorites, [Randazzo's Clam Bar](#) in Sheepshead Bay for calamari with "the sauce" and [the Mill Basin Deli](#) for matzo ball soup. They all had one thing in common: Top "A" health inspection grades posted in the windows. "How come we don't have that in Florida?" my daughter asked. Good question. And good grist for [my latest Eat Beat column](#). Since 2010, New York has required the rating signs. I say Florida should follow suit. The system informs consumers, promotes better behavior by restaurants and has led to a decrease in complaints and foodborne illness. But there's little appetite to bring a similar rating system here, with continued opposition from the Florida Restaurant and Lodging Association.

