Userld: johnsonet

FOOD SERVICE

Geocoded 25.916928/-80.294723

PURPOSE:

1 000 05111105
STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

ROUTINE CONSTRUC COMPLAINT QA SURVEY OTHER	T CONSULTATION				New York	Florida HEALTH	
OTHER						RE	SULTS:
NAME	Miami Lakes	Miami Lakes Tech. Ctr. Sr. HS				=	tisfactory complete
ADDRESS	5780 NW 15	8 Street		CITY Miar	ni Lakes	_	satisfactory
OWNER	M-DCSB Food and Nutrition			ZIP 33014			JT OF BUSINESS rrect Violations by
PERSON IN CHARGE	M-DCSB Fo	od and Nutrition		_	PHONE (305) 557-1100		Next Inspection
EMAIL		dadeschools.net					8:00 AM on
BEGIN TIME	END TIME	DATE ASSESSED	POSITION#	FXISTING F	ACILITIES - PERMIT NUMBER	1	RE-INSPECTION DATE
09:45	10:45	05/29/2014	27482	Existino	13-48-16969	1	NE-Wared How BATE
				rida Administrati	ve Code and must be corrected. C] ontinued operat	ion of this facility
without makin	g these correction	s is a violation of Cha	pter64E-11, Florida A	dministrative Co	de and Chapters 381 and 386, Flo	rida Statutes. Vi	•
corrected by	the date and tim			or an administra	ative fine or other legal action wil	ll be initiated.	
FOOD SUPE			Sneeze guards		27. Design and fabrication	OTHER FAC	
1. Source		_	Transportation of food Poisonous/toxic materia	sle.	28. Installation and location 29. Cleanliness of equipment	AND OPER	ATIONS er facilites and operations
FOOD PRO	I ECTION I temperature	PERSOI		110	30. Methods of washing	_	RY FOOD
	ther cooking/rapid c		Exclusion of personnel		SANITARY FACILITIES	SERVICE	
4. Thawii	4. Thawing 18. Cleanliness AND CONTROLS				40. Ten	nporary food service events	
5. Raw fi	ruits	19.	Tobacco use		31. Water supply	VENDING I	MACHINES
6. Pork c	cooking	20.	Handwashing		32. Ice	41. Ven	ding machines
	y cooking	_	Handling of dishware		33. Sewage		CERTIFICATION
	animal cooking		MENT/UTENSILS Refrigeration facilities/1	Thorm	34. Plumbing		ager certification
_ =	contact/reheating container	_	Sinks	nem.	35. Toilet facilities 36. Handwashing facilities		ATES AND FEES tificates and fees
	container et requirements		Ice storage/counter-pro	tector	37. Garbage disposal	_	ON/ENFORCEMENT
_	service condiments		Ventilation/Storage/Sufi		38. Vermin control		nection/Enforcement
	ervice of food	26.	Dishwashing facilities				
			COMMENTS	AND INSTRUC	TIONS		
Molation #10 La	hal and data foo	d containom in walls i					
Code Reference Refrigerated, rea	FAC: Storage Co	ontainers. 64E-11.00 ially hazardous food	4(13)(14)2. Food stor	rage containers	m observedd without labels). shall be clean, covered, and mai ed with date of preparation, if hel		
Violation #37 Keep dumpsters closed at all times when not in use. Code Reference FAC: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.							
INSPECTION	CONDUCTED B	v. Ethel Johns	on		DHOME	. (305) 623-3	500 ex. 23322
		IRE: The god					
			-		FAX#:		
COPY OF REF	PORT RECEIVED	BY WANTED			DATE:	5/29/2014	
DH Form 4023, 1/05	(Obsoletes Previous	Editions)					

STATE OF FLORIDA DEPARTMENT OF HEALTH COUNTY PUBLIC HEALTH UNIT Food Establishment



Name: Miami Lakes Tech. Ctr. Sr. HS

Date: 05/29/2014 Identification No: 13-48-16969

Comments and Instructions (Continued from Page 1):

Copy of Report Received By:

Inspector Ethel Johnson

Userld: johnsonet

FOOD SERVICE STATE OF FLORIDA DEPARTMENT OF HEALTH COUNTY HEALTH DEPARTMENT FOOD SERVICE

25.916928/-80.294723 Geocoded

			INSPEC	TION REPORT			
PURPO SE ROUTINE CONSTRUCT COMPLAINT QA SURVEY OTHER	REINSPECT. CHANGE O	FOWNER	PE: School (more than 9 r	months)		RE	Florida HEALTH
NAME	Miami Lakes Tech. Center				Sat	isfactory omplete satisfactory	
ADDRESS	5780 NW 15	8 Street		CITY Miami		ou	T OF BUSINESS
OWNER	Miami Lakes	Tech. Food	Service	ZIP <u>33</u>	014	Cor	rect Violations by
PERSON IN CHARGE	Moyel, Mark			PHONE (305)	557-1100	×	Next Inspection 8:00 AM on
EMAIL	chefmark@d	ladeschools	.net				
BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACIL	ITIES - PERMIT NUMBER]	RE-INSPECTION DATE
00:00	00:00	05/29/201	4 27482	13-	48-09302		
without making	g these correction	s is a violation o	f Chapter 64E-11, Florida Ad	lministrative Code a	ode and must be corrected. C nd Chapters 381 and 386, Flo fine or other legal action wi	orida Statutes. Vi	
3. No furi 4. Thawir 5. Raw fr 6. Pork c 7. Poultry 8. Other c 9. Least c 10. Food 11. Buffe	es etc. FECTION I temperature ther cooking/rapid of ng ruits ooking	cooling	14. Sneeze guards 15. Transportation of food 16. Poisonous/toxic materials RSONNEL 17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware UIPMENT/UTENSILS 22. Refrigeration facilities/Th 23. Sinks 24. Ice storage/counter-prote 25. Ventilation/Storage/Suffic 26. Dishwashing facilities COMMENTS A	SA AN	30. Methods of washing NITARY FACILITIES ND CONTROLS 31. Water supply 32. Ice 33. Sewage 34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control	TEMPORA SERVICE I 40. Tem VENDING I 41. Veno MANAGER 42. Man: CERTIFICA 43. Cert. INSPECTIO	ATIONS er facilites and operations RY FOOD EVENTS porary food service events
D	:II		COMMENTS A	ND INSTRUCTIO	N S		
Decrese clutter in desk area of food pantry. Violation #10 Date and label food items in the walk-in frige (observed fried chicken with no cover, no label). Code Reference FAC: Storage Containers. 64E-11.004(13)(14)2. Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held > 24 hours. Food must be stored six inches above the floor. Violation #29 Eliminate prescence of wom/damaged cutting boards to avoid cross contamination. Code Reference FAC: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner. Violation #36 Provide paper towels for use at front end serving line hand washing sink. Code Reference FAC: Handwash Sinks. 64E-11.007(5). Handwash facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwash areas.							
INSPECTION	CONDUCTED B	Y: Ethel Jo	phnson		PHONE	(305) 623-3	500 ex. 23322
INSPECTION (COND SIGNATU	JRE: ULW	Jar-		FAX#	·	
					5/29/2014		

STATE OF FLORIDA DEPARTMENT OF HEALTH COUNTY PUBLIC HEALTH UNIT Food Establishment



Name: Miami Lakes Tech. Center

Date: 05/29/2014 Identification No: 13-48-09302

Comments and Instructions (Continued from Page 1):

Copy of Report Received By:

Inspector Ethel Johnson

Userld: johnsonet

DATE: 5/29/2014

FOOD SERVICE STATE OF FLORIDA DEPARTMENT OF HEALTH COUNTY HEALTH DEPARTMENT

Geocoded 25.916928/-80.294723

				SERVICE ON REPORT	
PURPO SE ROUTINE CONSTRUCT COMPLAINT QA SURVEY OTHER	REINSPECT	FOWNER	chool (more than 9 mo		Florida HEALTH
NAME ADDRESS OWNER PERSON IN CHARGE	5780 NW 158 Dade County MarkMoyel	TechBakery F 3 Street y School Board ladeschools.net	(ZIP 33014 PHONE (305) 557-1100	Satisfactory Incomplete Unsatisfactory OUT OF BUSINESS Correct Violations by Next Inspection 8:00 AM on
BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER	RE-IN SPECTION DATE
00:00	00:00	05/29/2014	27482	13-48-18676	
without making	g these correction	s is a violation of Cha	pter64E-11, Florida Admi	Administrative Code and must be corrected. (inistrative Code and Chapters 381 and 386, Fi an administrative fine or other legal action w	orida Statutes. Violations must be
FOOD SUPP 1. Source FOOD PROT 2. Stored 3. No furt 4. Thawin 5. Raw fr 6. Pork of 7. Poultry 8. Other a 9. Least of 11. Buffel 12. Self-s	PLIES as etc. FECTION temperature ther cooking/rapid counts uits cooking	14.	Sneeze guards Transportation of food Poisonous/toxic materials NNEL Exclusion of personnel Cleanliness Tobacco use Handwashing Handling of dishware MENT/UTENSILS Refrigeration facilities/Then Sinks Ice storage/counter-protect Ventilation/Storage/Sufficen Dishwashing facilities	27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage 34. Plumbing m. 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal at equip. 38. Vermin control	OTHER FACILIITES AND OPERATIONS
			COMMENTS AND	DINSTRUCTIONS	
acility in complia	ance with 64E-11				
	CONDUCTED B		son	PHON	E: (305) 623-3500 ex. 23322
INSPECTION (COND SIGNATU	IRE: GUNE	/	FAX#	t:

STATE OF FLORIDA DEPARTMENT OF HEALTH COUNTY PUBLIC HEALTH UNIT Food Establishment



Name: Miami Lakes Tech.-Bakery Food Lab.

Date: 05/29/2014 Identification No: 13-48-18676

Comments and Instructions (Continued from Page 1):

Copy of Report Received By:

Inspector Ethel Johnson