



**STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT**



Facility Information Section

Satisfactory

Permit Number: 13-48-09302
 Type: School (more than 9 months)
 Owner: Miami Lakes Tech. Food Service
 Person In Charge: Moyel, Mark Phone: 305-557-1100 ext 2257
 Name of Facility: Miami Lakes Tech. Center
 Address: 5780 NW 158 Street
 City, Zip: Miami 33014

Inspection Results Information Section

Purpose: Routine
 Inspection Date: 9/16/2015
 Begin Time: 12:55 PM
 End Time: 01:40 PM
 Correct By: Next Inspection
 Re-Inspection Date: None

Additional Information Section

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings Section

| | | |
|-------------------------------------|--|--|
| FOOD SUPPLIES | 17. Exclusion of personnel | 34. Plumbing |
| 1. Sources, etc. | 18. Cleanliness | 35. Toilet facilities |
| FOOD PROTECTION | 19. Tobacco use | 36. Handwashing facilities |
| 2. Stored temperature | 20. Handwashing | 37. Garbage disposal |
| 3. No further cooking/Rapid cooling | 21. Handling of dishware | 38. Vermin control |
| 4. Thawing | EQUIPMENT/UTENSILS | OTHER FACILITIES AND OPERATIONS |
| 5. Raw fruits | 22. Refrigeration facilities/Thermometers | 39. Other facilities and operations |
| 6. Pork cooking | 23. Sinks | TEMPORARY FOOD SERVICE EVENTS |
| 7. Poultry cooking | 24. Ice storage/Counter-protector | 40. Temporary food service events |
| 8. Other animal cooking | 25. Ventilation/Storage/Sufficient equipment | VENDING MACHINES |
| 9. Least contact/Reheating | 26. Dishwashing facilities | 41. Vending machines |
| X 10. Food container | 27. Design and fabrication | MANAGER CERTIFICATION |
| 11. Buffet requirements | 28. Installation and location | 42. Manager certification |
| 12. Self-service condiments | 29. Cleanliness of equipment | CERTIFICATES AND FEES |
| 13. Reservice of food | 30. Methods of washing | 43. Certificates and fees |
| 14. Sneeze guards | SANITARY FACILITIES AND CONTROLS | INSPECTION/ENFORCEMENT |
| 15. Transportation of food | 31. Water supply | 44. Inspection/Enforcement |
| 16. Poisonous/Toxic materials | 32. Ice | |
| PERSONNEL | 33. Sewage | |

General Comments Section

No General Comments Available

Inspector Signature:

Client Signature:



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Violations Comments Section

10. Food container
 Place disposable plates located in the storage room in plastic bags to prevent dust accumulation
 Storage Containers. 64E-11.004(13)(14). 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 greater than 24 hours. Food must be stored six inches above the floor.

22. Refrigeration facilities/Thermometers
 Repair the gasket of the salad ref unit
 Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

25. Ventilation/Storage/Sufficient equipment
 Provide missing pannels at hood system located next to the male locker room
 Hoods. 64E-11.006(1)(g)-(l). There will be approved hoods over cooking equipment. Proper dispensers for tableware. There will be sufficient spoons, scoops in the food. prep and service areas and sufficient utensils. Dipper wells for ice cream. There will be a janitor sink or can wash.

29. Cleanliness of equipment
 Clean and sanitize the inner portions of the ice machine
 Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

39. Other facilities and operations
 Prohibit students from using a working ref unit (not currently in use) as a storage room for their clothes and shoes
 Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Naissa Julien (31113)
 Phone: (305) 623-3500 ex. 24222
 Received By: Signed
 Date: 9/16/2015

Inspector Signature:

Client Signature: