

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



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Facility Information

Permit Number: 13-48-16969 Name of Facility: Miami Lakes Tech. Ctr. Sr. HS Address: 5780 NW 158 Street City, Zip: Miami Lakes 33014 Type: School (more than 9 months) Owner: M-DCSB Food and Nutrition Person In Charge: Michael Tandlich Phone: 305-557-110	RESULT: Satisfactory Correct By: Next Inspection Re-Inspection Date: None
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Inspection Information

Purpose: Routine Inspection Date: 4/12/2016	Begin Time: 01:00 PM End Time: 01:45 PM
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Additional Information

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

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

No General Comments Available Email Address(es): mtandlich@dadeschools.net; lhayward@dadeschools.net
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Inspector Signature:

Client Signature:

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Violations Comments

Violation #27. Design and fabrication
Remove or repair Frozen Treats glass top freezer.
CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #29. Cleanliness of equipment
Clean gaskets for white freezer.
Clean or replace gaskets for reach-in PC 653998
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #37. Garbage disposal
Keep dumpster lids closed after each use.
CODE REFERENCE: 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 By: Larissa Pryce (32763)
Work: 305-623-3500 ex 23422
Date: 4/12/2016

Inspector Signature:

Handwritten signature of Larissa Pryce.

Client Signature:

Handwritten signature of Michael Tandlich.