**STATE OF FLORIDA**
**DEPARTMENT OF HEALTH**
**COUNTY HEALTH DEPARTMENT**

**FOOD SERVICE**
**INSPECTION REPORT**

**PURPOSE:**
- ROUTINE
- REINSPECTION
- CONSTRUCT.
- CHANGE OF OWNER
- COMPLAINT
- CONSULTATION
- QA SURVEY
- OTHER

**NAME OF ESTABLISHMENT:** Miami Lakes Tech Ctr Sr. HS Vending Machine

**ADDRESS:** 5780 NW 158th St

**CITY:** Miami Lakes

**OWNER:** MDCPS

**PERSON IN CHARGE:** Libby Robertson

**PHONE:** 305-557-1100 x2011

**DATE:** 12/21/14

**CERTIFICATE NUMBER:** 13-48

**TYPE:**
- Hospital
- Nursing
- Detention
- Lounge
- Civic
- Movie
- School
- Residen.
- Child
- Limited
- Other

**RESULTS**
- Satisfactory
- Incomplete
- Unsatisfactory

**CORRECT VIOLATIONS by:**
- Next Inspection
- 8:00 AM on:

**FOOD SUPPLIES**
- 1. Sources, etc.
- 2. Stored temperature
- 3. No further cooking/Rapid cooling
- 4. Thawing
- 5. Raw fruits
- 6. Poultry cooking
- 7. Other animal cooking
- 8. Least contact/Reheating
- 9. Food container
- 10. Buffet requirements
- 11. Self-service condiments
- 12. Reserve of food

**FOOD PROTECTION**
- 13. reserve of food
- 14. Sneeze guards
- 15. Transportation of food
- 16. Poisonous/Toxic materials
- 17. Exclusion of personnel
- 18. Cleanliness
- 19. Tobacco use
- 20. Handling of dishware
- 22. Refrigeration facilities/Thermometers
- 23. Sinks
- 24. Ice storage/Counter-protector
- 25. Ventilation/Storage/Sufficient equipment

**PERSONNEL**
- 21. Handling of dishware
- 26. Dishwashing facilities
- 27. Design and fabrication
- 28. Installation and location
- 29. Cleanliness of equipment
- 30. Methods of washing
- 31. Water supply
- 32. Ice
- 33. Sewage
- 34. Plumbing
- 35. Toilet facilities
- 36. Handwashing facilities
- 37. Garbage disposal
- 38. Vermin control
- 39. Other facilities and operations
- 40. Temporary food service events
- 41. Vending machines
- 42. Manager certification
- 43. Certificates and fees
- 44. Inspection/Enforcement

**EQUIPMENT/UTENSILS**
- 28. Installation and location
- 30. Methods of washing
- 31. Water supply
- 32. Ice
- 33. Sewage
- 34. Plumbing
- 35. Toilet facilities
- 36. Handwashing facilities
- 37. Garbage disposal
- 38. Vermin control

**SANITARY FACILITIES AND CONTROLS**
- 39. Other facilities and operations
- 40. Temporary food service events
- 41. Vending machines
- 42. Manager certification
- 43. Certificates and fees
- 44. Inspection/Enforcement

**ITEM NUMBERS**

**COMMENTS AND INSTRUCTIONS**

<table>
<thead>
<tr>
<th>ITEM NUMBERS</th>
<th>COMMENTS AND INSTRUCTIONS</th>
</tr>
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<tbody>
<tr>
<td>22</td>
<td>Provide an inside thermometer for vending machine (Corrected)</td>
</tr>
</tbody>
</table>

**HEALTH DEPARTMENT INSPECTOR:** [Signature]

**PHONE:** 305-623-3500

**DATE:** 12/21/14

**COPY OF REPORT RECEIVED BY:** [Signature]

**DATE:** 12/21/14
STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT

PURPOSE:

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NAME OF ESTABLISHMENT: Miami Lakes Tech Ctr. Sr HS
ADDRESS: 5780 NW 158 St
CITY: Miami Lakes
OWNER: MDC PS
PERSON IN CHARGE: Libby Robertson
PHONE: (305) 557-1100 x281

BEGIN | END | DATE | POSITION | CERTIFICATE NUMBER | TYPE |
--- | --- | --- | --- | --- | --- |
000A | 100A | 12/02/14 | 311113 | 12-48-16969 | |

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. Reserve of food

PERSONNEL
14. Sneezeguard
15. Transportation of food
16. Poisonous/Toxic materials
17. Exclusion of personnel
18. Cleanliness
19. Tobacco use
20. Handwashing
21. Handling of dishes

EQUIPMENT/UTENSILS
22. Refrigeration facilities/Thermometers
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SANITARY FACILITIES AND CONTROLS
31. Water supply
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33. Sewage
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36. Handwashing facilities
37. Garbage disposal
38. Vermillion 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

COMMENTS AND INSTRUCTIONS
Satisfactory inspection

HEALTH DEPARTMENT INSPECTOR: Noisca Julien Kavett
PHONE: 305-623-3500
COPY OF REPORT RECEIVED BY: 12/02/14