STATE OF FLORIDA DEPARTMENT OF HEALTH RTMENT



PURPOSE:		COUNTY HEALTH DEPAI		
	- PEDIGRESSIAN	FOOD SERVICE		
ROUTINE	REINSPECTION	INSPECTION REPORT		

CONSTRUCT. CHANGE OF OWNER COMPLAINT CONSULTATION		OWE				
QA SURVEY OTHER						
OTHER		RESULTS				
NAME OF ESTABLISHMENT Mani Lakes	Tool (48 D	/ ADSCRIG				
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OWNER Misson Lake Touch a. 7	IP 3304	Unsatisfactory Unsatisfactory				
		Correct Violations by				
PERSON IN CHARGE March Mayor PHO	NE 365- 517-	Next Inspection 8:00 AM on:				
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Items marked below violate the requirements of Chapter 64E-11 of the Florida without making these corrections is a violation of Chapter 64E-11, Florida Adm. corrected by the date and time indicated in the Results section above or an admit	inistrative Code and Chapters 381,	and 386, Florida Statutes. Violations must be				
FOOD SUPPLIES 14. Sneeze guards	27. Design and fabrication	OTHER FACILITIES				
1. Sources, etc. 15. Transportation of food	28, Installation and location	AND OPERATIONS				
FOOD PROTECTION 16. Poisonous/Toxic materials	29. Cleanliness of equipment	39. Other facilities and operations				
2. Stored temperature PERSONNEL	30. Methods of washing	TEMPORARY FOOD				
3. No further cooking/Rapid cooling 17. Exclusion of personnel	SANITARY FACILITIES	SERVICE EVENTS				
4. Thawing 18. Cleanliness		40. Temporary food service events				
5. Raw fruits 19. Tobacco use	31. Water supply	VENDING MACHINES				
☐ 6. Pork cooking ☐ 20. Handwashing ☐ 7. Poultry cooking ☐ 21. Handling of dishware	☐ 32. Ice ☐ 33. Sewage	41. Vending machines				
8. Other animal cooking EQUIPMENT/UTENSILS		MANAGER CERTIFICATION 42. Manager certification				
9. Least contact/Reheating 22. Refrigeration facilities/Thermometers	35. Toilet facilities	CERTIFICATES AND FEES				
10. Food container 23. Sinks		☐ 43. Certificates and fees				
11. Buffet requirements 24. Ice storage/Counter-protector	☐ 37. Garbage disposal	INSPECTION/ENFORCEMENT				
12. Self-service condiments 25. Ventilation/Storage/Sufficient equipment		44. Inspection/Enforcement				
□ 13. Reservice of food □ 26. Dishwashing facilities						
ITEM COMMENTS AND INSTRUCTIONS NUMBERS (continue on attached sheet)						
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Vadk o	ned M	305-623-3100				
HEALTH DEPARTMENT INSPECTOR:	PHONE:	1 ,				
COPY OF REPORT RECEIVED BY: MAN MAN DATE: 03 6.10						
DH Form 4023, 1/05 (Opsaletes Previous Editions)						

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

PURPOSE:

ROUTINE

FOOD SERVICE INSPECTION REPORT



COPY OF REPORT RECEIVED B

☐ REINSPECTION

- COMPLETE CONTRIBUTION		
COMPLAINT CONSULTATION OA SURVEY OTHER		
OTHER		DECLUE
	Markey States	RESULTS
NAME OF ESTABLISHMENT Micami Lakes	Tech Cter)	Satisfactory
ADDRESS 5780 NW 15854 CIT	y Haleon	□ Incomplete
	THE RESERVE OF THE PARTY OF THE	□ Unsatisfactory
OWNER HDPSB	IP 33014	Correct Violations by
PERSON IN CHARGE Mach May PHO	DNE 365-557-	Next Inspection
		□ 8:00 AM on:
BEGIN END		DATE
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Hems marked below violate the requirements of Chapter 64E-11 of the Florida without making these corrections is a violation of Chapter 64E-11. Florida Admicorrected by the date and time indicated in the Results section above or an admir	inistrative Code and Chapters 38.	I, and 386, Florida Statutes. Violations must be
FOOD SUPPLIES 14. Sneeze guards	27. Design and fabrication	OTHER FACILITIES
☐ 1. Sources, etc. ☐ 15. Transportation of food	28. Installation and location	AND OPERATIONS
FOOD PROTECTION 16. Poisonous/Toxic materials	29. Cleanliness of equipment	39. Other facilities and operations
2. Stored temperature PERSONNEL	30. Methods of washing	TEMPORARY FOOD
3. No further cooking/Rapid cooling 17. Exclusion of personnel	SANITARY FACILITIES	SERVICE EVENTS
4. Thawing 18. Cleanliness	AND CONTROLS	40. Temporary food service events
5. Raw fruits 19. Tobacco use	☐ 31. Water supply	VENDING MACHINES
6. Pork cooking 20. Handwashing	☐ 32. Ice	41. Vending machines
☐ 6. Pork cooking ☐ 20. Handwashing ☐ 7. Poultry cooking ☐ 21. Handling of dishware	☐ 32. Ice ☐ 33. Sewage	41. Vending machines MANAGER CERTIFICATION
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ESTABLISHMENT/FACILITY

STATE OF FLORIDA



				DEPART	MENT	OF H	EALTH		
				COUNTY H	EALTH	I DEPA	RTMENT		1000000
PURPOSE:		SEE CHEMICAL	ile.		FOOD SE	RVICE			E TEXT
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COMPLAIN		CONSULTATION	ON						
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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.									
FOOD SUPPI	LIES		□ 14. Sı	neeze guards		27. D	esign and fabrication	OTHER FACIL	ATTIES
1. Sources, e	etc.		☐ 15. Tr	ransportation of food		28. In	stallation and location	AND OPERATI	IONS
FOOD PROT	ECTION		□ 16. Pc	oisonous/Toxic materials		□ 29. C	leanliness of equipment	39. Other facil	ities and operations
2. Stored ter	mperature		PERSON	NNEL		□ 30. N	ethods of washing	TEMPORARY	FOOD
3. No furthe	er cooking/R	apid cooling	☐ 17. E	xclusion of personnel		SANITA	RY FACILITIES	SERVICE EVE	NTS
4. Thawing			□ 18. C	leanliness		AND CO	ONTROLS	40. Temporary	food service events
5. Raw fruit	Ś		☐ 19. To	obacco use		□ 31. W	ater supply	VENDING MA	CHINES
6. Pork cook	king		□ 20. H	andwashing		☐ 32. Ic	e	☐ 41. Vending m	achines
7. Poultry co	ooking		□ 21. H	andling of dishware		☐ 33. S	ewage	MANAGER CE	RTIFICATION
8. Other anii	mal cooking	3	EQUIPM	MENT/UTENSILS		☐ 34. P	umbing	42. Manager c	ertification
9. Least con	tact/Reheati	ing	□ 22. R	efrigeration facilities/The	rmometers	□ 35. To	oilet facilities	CERTIFICATE	S AND FEES
10. Food cont	tainer		23. Si	nks		□ 36. H	andwashing facilities	43. Certificate	s and fees
11. Buffet req	quirements		□ 24. Ic	e storage/Counter-protect	or	□ 37. G	arbage disposal	INSPECTION/	ENFORCEMENT
12. Self-servi	ice condime	nts	□ 25. V	entilation/Storage/Sufficie	nt equipment	□ 38. V	ermin control	44. Inspection	/Enforcement
13. Reservice	of food		□ 26. D	ishwashing facilities					
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HEALTH DEPARTMENT INSPECTOR: ESTABLISHMENT/FACILITY