

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

Geocoded 25.916928/-80.294723

PURPOSE:

- ROUTINE REINSPECTION TYPE: School (more than 9 months)
 CONSTRUCT. CHANGE OF OWNER
 COMPLAINT CONSULTATION
 QA SURVEY EPIDEMIOLOGY (use other)
 OTHER



RESULTS:

- Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS
 Correct Violations by
 Next Inspection
 8:00 AM on

NAME Miami Lakes Tech. Ctr. Sr. HS
 ADDRESS 5780 NW 158 Street CITY Miami Lakes
 OWNER M-DCSB Food and Nutrition ZIP 33014
 PERSON IN CHARGE M-DCSB Food and Nutrition PHONE (305) 557-1100
 EMAIL chefmark@dadeschools.net

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER	RE-INSPECTION DATE
09:45	10:45	05/29/2014	27482	13-48-16969	

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

COMMENTS AND INSTRUCTIONS

Violation #10 Label and date food containers in walk-in refrigerator and stand up fridges (ham observed without labels).
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 #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 BY: Ethel JohnsonPHONE: (305) 623-3500 ex. 23322INSPECTION COND SIGNATURE: Ethel Johnson

FAX #:

COPY OF REPORT RECEIVED BY: [Signature]DATE: 5/29/2014

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):

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Inspector Ethel Johnson

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

Geocoded 25.916928/-80.294723

PURPOSE:

- ROUTINE REINSPECTION **TYPE: School (more than 9 months)**
 CONSTRUCT. CHANGE OF OWNER
 COMPLAINT CONSULTATION
 QA SURVEY EPIDEMIOLOGY (use other)
 OTHER

**RESULTS:**

- Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS
Correct Violations by
 Next Inspection
 8:00 AM on

NAME Miami Lakes Tech. Center
ADDRESS 5780 NW 158 Street **CITY** Miami
OWNER Miami Lakes Tech. Food Service **ZIP** 33014
PERSON IN CHARGE Moyel, Mark **PHONE** (305) 557-1100
EMAIL chefmark@dadeschools.net

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER	RE-INSPECTION DATE
00:00	00:00	05/29/2014	27482	13-48-09302	

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 SUPPLIES <input type="checkbox"/> 1. Sources etc.	<input type="checkbox"/> 14. Sneeze guards	<input type="checkbox"/> 27. Design and fabrication	OTHER FACILITIES AND OPERATIONS <input type="checkbox"/> 39. Other facilities and operations
FOOD PROTECTION <input type="checkbox"/> 2. Stored temperature <input type="checkbox"/> 3. No further cooking/rapid cooling <input type="checkbox"/> 4. Thawing <input type="checkbox"/> 5. Raw fruits <input type="checkbox"/> 6. Pork cooking <input type="checkbox"/> 7. Poultry cooking <input type="checkbox"/> 8. Other animal cooking <input type="checkbox"/> 9. Least contact/reheating <input checked="" type="checkbox"/> 10. Food container <input type="checkbox"/> 11. Buffet requirements <input type="checkbox"/> 12. Self-service condiments <input type="checkbox"/> 13. Reservice of food	PERSONNEL <input type="checkbox"/> 15. Transportation of food <input type="checkbox"/> 16. Poisonous/toxic materials <input type="checkbox"/> 17. Exclusion of personnel <input type="checkbox"/> 18. Cleanliness <input type="checkbox"/> 19. Tobacco use <input type="checkbox"/> 20. Handwashing <input type="checkbox"/> 21. Handling of dishware EQUIPMENT/UTENSILS <input type="checkbox"/> 22. Refrigeration facilities/Therm. <input type="checkbox"/> 23. Sinks <input type="checkbox"/> 24. Ice storage/counter-protector <input type="checkbox"/> 25. Ventilation/Storage/Sufficient equip. <input type="checkbox"/> 26. Dishwashing facilities	<input type="checkbox"/> 28. Installation and location <input checked="" type="checkbox"/> 29. Cleanliness of equipment <input type="checkbox"/> 30. Methods of washing SANITARY FACILITIES AND CONTROLS <input type="checkbox"/> 31. Water supply <input type="checkbox"/> 32. Ice <input type="checkbox"/> 33. Sewage <input type="checkbox"/> 34. Plumbing <input type="checkbox"/> 35. Toilet facilities <input checked="" type="checkbox"/> 36. Handwashing facilities <input type="checkbox"/> 37. Garbage disposal <input type="checkbox"/> 38. Vermin control	

COMMENTS AND INSTRUCTIONS

Decrease clutter in desk area of food pantry.
Violation #10 Date and label food items in the walk-in fridge (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 presence of worn/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 BY: Ethel JohnsonPHONE: (305) 623-3500 ex. 23322INSPECTION COND SIGNATURE: Ethel Johnson

FAX #: _____

COPY OF REPORT RECEIVED BY: Ann V. P...DATE: 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):

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 QA SURVEY EPIDEMIOLOGY (use other)
 OTHER



RESULTS:

- Satisfactory
 Incomplete
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 OUT OF BUSINESS
Correct Violations by
 Next Inspection
 8:00 AM on

NAME Miami Lakes Tech.-Bakery Food Lab.
ADDRESS 5780 NW 158 Street **CITY** Miami Lakes
OWNER Dade County School Board **ZIP** 33014
PERSON IN CHARGE MarkMoyel **PHONE** (305) 557-1100
EMAIL chefmark@dadeschools.net

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
00:00	00:00	05/29/2014	27482	13-48-18676

RE-INSPECTION DATE

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.

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

COMMENTS AND INSTRUCTIONS

Facility in compliance with 64E-11.

INSPECTION CONDUCTED BY: Ethel Johnson
 INSPECTION COND SIGNATURE:
 COPY OF REPORT RECEIVED BY:

PHONE: (305) 623-3500 ex. 23322
 FAX #: _____
 DATE: 5/29/2014

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):

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