

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. 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; mtandlich@dadeschools.net

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
10:30	11:25	04/15/2015	31113	13-48-09302

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.

FOOD SUPPLIES <input type="checkbox"/> 1. Sources etc.	<input type="checkbox"/> 14. Sneeze guards	<input checked="" type="checkbox"/> 27. Design and fabrication	OTHER FACILITIES AND OPERATIONS <input checked="" 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 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	<input type="checkbox"/> 15. Transportation of food <input type="checkbox"/> 16. Poisonous/toxic materials PERSONNEL <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 checked="" 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 checked="" type="checkbox"/> 34. Plumbing <input type="checkbox"/> 35. Toilet facilities <input checked="" type="checkbox"/> 36. Handwashing facilities <input checked="" type="checkbox"/> 37. Garbage disposal <input type="checkbox"/> 38. Vermin control	

COMMENTS AND INSTRUCTIONS

Violation #22 Remove/repair/replace out of order ref units and other equipments throughout the facility
Code Reference FAC: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #27 Repair broken handle of warmer next to the handwashing sink by the office
Violation #27 Replace burnt light bulbs at hood systems
Code Reference FAC: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #29 Clean the bottom of the ref unit (the one with the spice chart poster on it)
Violation #29 Clean and sanitize the can opener
Violation #29 Clean the inner portions of the ice machine at the serving line
Violation #29 Clean grill
Violation #29 Clean hoods above

Continued On Page 2

INSPECTION CONDUCTED BY: Naissa Julien
 INSPECTION COND SIGNATURE:
 COPY OF REPORT RECEIVED BY:

PHONE: (305) 623-3500 ex. 24222
 PHONE 2: (305) 623-3500 ex. 24222
 DATE: 4/15/2015

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name: Miami Lakes Tech. Center

Date: 04/15/2015

Identification No: 13-48-09302

Comments and Instructions (Continued from Page 1):

the grills, stoves and all other applicable hood systems

Code Reference FAC: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #34 Restore cold running water at handwashing sink by the female locker rooms

Code Reference FAC: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.

Violation #36 Replenish paper towels at handwashing sinks by the female locker rooms and the one at the serving line

Violation #36 Replenish soap and paper towels at handwashing sink by the male locker rooms. However, facility has other handwashing sinks with soap and paper towels throughout the kitchen

Violation #36 Repair or replace handwashing sink by the male locker rooms due to discoloration and rust

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.


Violation #37 Keep dumpster lids close at all time as well as provide missing dumpster plug

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.

Violation #39 Clean floor underneath the deep fryers

Violation #39 Clean drain of mop sink

Code Reference FAC: 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.

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Received By: 

Inspector Naissa Julien

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 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 Libby Robertson **PHONE** (305) 557-1100
EMAIL lhayward@dadeschools.net; mtandlich@dadeschools.net

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
12:45	13:30	04/15/2015	31113	13-48-16969

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.

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| <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 checked="" type="checkbox"/> 22. Refrigeration facilities/Them.</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 checked="" 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> |
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COMMENTS AND INSTRUCTIONS

Violation #22 Assure that milk bin's reading temperature is 40F. At time of inspection, the reading temperature of milk bin was 50F. Milk was transferred to another milk bin that was reading 40F

Violation #22 Repair/replace out of order milk bin at the serving line

Code Reference FAC: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #27 Secure the handle of the ref unit at the serving line

Code Reference FAC: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

INSPECTION CONDUCTED BY: Naissa Julien
 INSPECTION COND SIGNATURE:
 COPY OF REPORT RECEIVED BY:

PHONE: (305) 623-3500 ex. 24222
 PHONE 2: (305) 623-3500 ex. 24222
 DATE: 4/15/2015

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name: Miami Lakes Tech. Ctr. Sr. HS

Date: 04/15/2015

Identification No: 13-48-16969

Comments and Instructions (Continued from Page 1):

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Inspector Naissa Julien

Page 2

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 FOOD SERVICE
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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.-Bakery Food Lab.
ADDRESS 5780 NW 158 Street **CITY** Miami Lakes
OWNER Dade County School Board **ZIP** 33014
PERSON IN CHARGE Chef Mark **PHONE** (305) 557-1100
EMAIL chefmark@dadeschools.net; mtandlich@dadeschools.net

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
11:35	12:30	04/15/2015	31113	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.

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

COMMENTS AND INSTRUCTIONS

Violation #1 Discard pastries in the ref unit unit that were dated back in october and november (corrected at time of inspection)
Code Reference FAC: Food Supplies 64E-11.003. All food is from approved sources. Food is not adulterated misbranded or spoiled. No foods from private homes. Ice must be from an approved source.

Violation #22 Remove/repair/replace out of order ref unit and other applicable equipments
Code Reference FAC: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #29 Clean and sanitize the can opener
Violation #29 Clean the outer portion of the ice machine
Violation #29 Clean floor of walk in ref unit and walk in freezer
Violation #29 Clean oven
Code Reference FAC: Cleaned.

Continued On Page 2

INSPECTION CONDUCTED BY: Naissa Julien
 INSPECTION COND SIGNATURE:
 COPY OF REPORT RECEIVED BY:

PHONE: (305) 623-3500 ex. 24222
 PHONE 2: (305) 623-3500 ex. 24222
 DATE: 4/15/2015

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name: Miami Lakes Tech.-Bakery Food Lab.

Date: 04/15/2015

Identification No: 13-48-18676

Comments and Instructions (Continued from Page 1):

64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #39 Clean vents to remove dust build up

Violation #39 Clean floor underneath the three compartment sink

Violation #39 Clean floor on the side of the ice machine

Code Reference FAC: 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.

Copy of Report
Received By: *Naissa Julien*

Inspector Naissa Julien