

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 13-48-09369 Name of Facility: Miami Springs Middle School Address: 150 S Royal Poinciana Boulevard City, Zip: Miami Springs 33166 Type: School (more than 9 months) Owner: M-DCSB Food and Nutrition Person In Charge: Brenda David Phone: 305-888-9654	Correct By: Next Inspection Re-Inspection Date: None
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Inspection Information

Purpose: Routine Inspection Date: 4/18/2017	Begin Time: 11:20 AM End Time: 12:00 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 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage	<input checked="" type="checkbox"/> 34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS <input checked="" type="checkbox"/> 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): brennadaavid@dadeschools.net; jcabrera2@dadeschools.net

Inspector Signature:

Client Signature:

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Violations Comments

Violation #34. Plumbing

Repair leak at the food prep sink

Repair leak at the washer

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

Violation #39. Other facilities and operations

Remove peeling paint on walls throughout the kitchen

Replace burnt lights at the hood system, in the dining area, throughout the kitchen

Provide missing ceiling tile in the dining area

CODE REFERENCE: 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.

Inspection Conducted By: Naissa Julien (84600)
Inspector Contact Number: Work: (305) 623-3500 ex. 24222
Print Client Name:
Date: 4/18/2017

Inspector Signature:

Client Signature: