

# FOOD SERVICE

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

Geocoded 25.713206/-80.406330

**PURPOSE:**

ROUTINE      REINSPECTION      **TYPE: School Cafeteria (more than 9 months)**  
 CONSTRUCT.      CHANGE OF OWNER  
 COMPLAINT      CONSULTATION  
 QASURVEY       EPIDEMIOLOGY (use other)  
 OTHER \_\_\_\_\_

**RESULTS:**

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

**NAME** Howard D. McMillian Middle School  
**ADDRESS** 13100 SW 59 Street      **CITY** Kendall  
**OWNER** M-DCSB Food and Nutrition      **ZIP** 33183  
**PERSON IN CHARGE** David Loughlin      **PHONE** (305) 385-6877  
**EMAIL** dloughlin@dadeschools.net

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
08:45	10:00	04/23/2013	67699	13-48-09052

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.

<b>FOOD SUPPLIES</b> 1. Sources etc.	14. Sneeze guards 15. Transportation of food	27. Design and fabrication 28. Installation and location	<b>OTHER FACILITIES AND OPERATIONS</b> <input checked="" type="checkbox"/> 39. Other facilities and operations
<b>FOOD PROTECTION</b> 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	<b>PERSONNEL</b> 17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware <b>EQUIPMENT/UTENSILS</b> 22. Refrigeration facilities/Therm. 23. Sinks 24. Ice storage/counter-protector 25. Ventilation/Storage/Sufficient equip. 26. Dishwashing facilities	<b>SANITARY FACILITIES AND CONTROLS</b> 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	<b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events <b>VENDING MACHINES</b> 41. Vending machines <b>MANAGER CERTIFICATION</b> 42. Manager certification <b>CERTIFICATES AND FEES</b> 43. Certificates and fees <b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement

**COMMENTS AND INSTRUCTIONS**

Violation #39 Clean the SOMAT drainage sink at the back of the kitchen and clean the wall adjacent to the SOMAT machine.

Violation #39 Clean the kitchen's A/C return vents. Mainly above the serving line.

**Code Reference** FAC: Other Facilities. 64E-11.08. 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 quarters shall open to the facility. No live animals. Exterior area shall be kept clean. Other Facilities and Operations. 64E-11.008 (2) Light fixtures, fans, hoods and other equipment and materials attached to walls or ceilings shall be kept clean.

INSPECTION CONDUCTED BY: Oswaldo SamperPHONE: (305) 623-3500INSPECTION COND SIGNATURE: 

FAX #: \_\_\_\_\_

COPY OF REPORT RECEIVED BY: DATE: 4/23/2013

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



Name:

Date:

Identification No:

**Comments and Instructions (Continued from Page 1):**

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Received By:

Inspector

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