

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



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# **Facility Information Section**

Satisfactory

Permit Number: 13-48-18363 Type: School (more than 9 months) Owner: M-DCSB Food and Nutrition

Person In Charge: Elio Falcon Phone: (305) 252-5900 Name of Facility: Jorge Mas Canosa Middle School

Address: 15735 SW 144 Street

City, Zip: Miami 33196

## **Inspection Results Information Section**

Begin Time: 01:40 PM Purpose: Routine Correct By: Next Inspection Inspection Date: 9/8/2015 End Time: 02:30 PM Re-Inspection Date: None

## **Additional Information Section**

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 Section**

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

- 34. Plumbing
- 35. Toilet facilities
- 36. Handwashing facilities
- 37. Garbage disposal
- 38. Vermin control
  - OTHER FACILITIES AND OPERATIONS
  - 39. Other facilities and operations
  - TEMPORARY FOOD SERVICE EVENTS
  - 40. Temporary food service events
  - VENDINĠ MACHINES
  - 41. Vending machines
  - MANAGER CERTIFICATION
  - 42. Manager certification **CERTIFICATES AND FEES**
  - 43. Certificates and fees
  - INSPECTION/ENFORCEMENT
  - 44. Inspection/Enforcement

## **General Comments Section**

No General Comments Available

**Inspector Signature:** 

Form Number: DH 4023 01/05

**Client Signature:** 

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## **Violations Comments Section**

37. Garbage disposal

Replace the leaking 4 Cu. Yd. garbage dumpster outside the kitchen. The dumpster is leaking through the front left corner. 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.

38. Vermin control

Vermin proof the kitchen's back door.

Vermin. 64E-11.007(7). Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.

Inspection Conducted By: Osvaldo Samper (67699)

Phone: (305) 623-3500 Received By: Signed Date: 9/8/2015

Inspector Signature:

amp

Client Signature:

Form Number: DH 4023 01/05