



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



Facility Information Section

Satisfactory

Permit Number: 13-48-15249
 Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: Moraima Almeida-Perez Phone: (305) 222-4822
 Name of Facility: Marjory Stoneman Douglas P.L.C.
 Address: 650 NW 132 Avenue
 City, Zip: Miami 33184

Inspection Results Information Section

Purpose: Routine Inspection Date: 9/13/2016	Begin Time: 01:45 PM End Time: 02:15 PM	Correct By: Next Inspection 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.	17. Exclusion of personnel	34. Plumbing
FOOD PROTECTION 2. Stored temperature	18. Cleanliness	35. Toilet facilities
3. No further cooking/Rapid cooling	19. Tobacco use	36. Handwashing facilities
4. Thawing	20. Handwashing	37. Garbage disposal
5. Raw fruits	21. Handling of dishware	38. Vermin control
6. Pork cooking	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
7. Poultry cooking	22. Refrigeration facilities/Thermometers	39. Other facilities and operations
8. Other animal cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
9. Least contact/Reheating	24. Ice storage/Counter-protector	40. Temporary food service events
10. Food container	25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
11. Buffet requirements	26. Dishwashing facilities	41. Vending machines
12. Self-service condiments	27. Design and fabrication	MANAGER CERTIFICATION
13. Reservice of food	28. Installation and location	42. Manager certification
14. Sneeze guards	29. Cleanliness of equipment	CERTIFICATES AND FEES
15. Transportation of food	30. Methods of washing	43. Certificates and fees
16. Poisonous/Toxic materials	SANITARY FACILITIES AND CONTROLS	INSPECTION/ENFORCEMENT
PERSONNEL	31. Water supply	44. Inspection/Enforcement
	32. Ice	
	33. Sewage	

General Comments Section

No General Comments Available

Inspector Signature:

Client Signature:



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



2 of 2

Violations Comments Section

22. Refrigeration facilities/Thermometers

Repair or replace the out of order freezer unit.

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

38. Vermin control

Repair or replace the air curtain (fly fan) above the kitchen's backdoor.

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: 9/13/2016

Inspector Signature:

Client Signature:

Form Number: DH 4023 01/05