

FOOD SERVICE FOOD SERVICE

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE



PURPOSE:

- ☒ ROUTINE ☐ REINSPECTION
☐ CONSTRUCT. ☐ CHANGE OF OWNER
☐ COMPLAINT ☐ CONSULTATION
☐ QA SURVEY ☐ EPIDEMIOLOGY
☐ OTHER

NAME OF ESTABLISHMENT	Earlington Heights Elem.		
ADDRESS	4750 NW 22 Avenue	CITY	Miami
OWNER	M-DCSB Food and Nutrition	ZIP	33142
PERSON IN CHARGE	Linette Tellez	PHONE	

RESULTS

- ☒ Satisfactory
☐ Incomplete
☐ Unsatisfactory

Correct Violations by
☒ Next Inspection
☐ 8:00 AM on:

DATE

☐ OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	PERMIT NUMBER	TYPE
9:45 am	10:30 am	09/13/2016	84600	13-48-03899	<input type="checkbox"/> Hospital <input type="checkbox"/> Nursing <input type="checkbox"/> Detention <input type="checkbox"/> Lounge <input type="checkbox"/> Civic <input type="checkbox"/> Movie. <input type="checkbox"/> School <input type="checkbox"/> Resident. <input type="checkbox"/> Child <input type="checkbox"/> Limited <input type="checkbox"/> Other:

Items marked below are not in compliance with 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 of the Florida Administrative Code and Chapters 381 and 386 of the Florida Statutes. Violations must be corrected as indicated in the Results section above or an administrative fine or other legal action will be initiated.

FOOD SUPPLIES

- ☐ 1. Sources, etc.

FOOD PROTECTION

- ☐ 2. Stored temperature
☐ 3. No further cooking/Rapid coolin
☐ 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. Posionous/Toxic Materials

PERSONNEL

- ☐ 17. Exclusion of personnel
☐ 18. Cleanliness
☐ 19. Tobacco use
☐ 20. Handwashing
☐ 21. Handling of dishware

EQUIPMENT/UTENSILS

- ☐ 22. Refrigeration facilities/Thermomete
☐ 23. Sinks
☐ 24. Ice storage/Counter-protector
☐ 25. Ventilation/Storage/Sufficient equ
☐ 26. Dishwashing facilities

- ☒ 27. Design and fabrication

- ☐ 28. Installation and location

- ☒ 29. Cleanliness of equipme

- ☐ 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 operation

TEMPORARY FOOD SERVICE EVENTS

- ☐ 40. Temporary food service even

VENDING MACHINES

- ☐ 41. Vending machines

MANAGER CERTIFICATION

- ☐ 42. Manager certification

CERTIFICATES AND FEES

- ☐ 43. Certificates and fees

INSPECTION/ENFORCEMENT

- ☐ 44. Inspection/Enforcement

ITEM NUMBERS

COMMENTS AND INSTRUCTIONS (continue on attached sheet)

See Comments on Next Page

HEALTH DEPARTMENT INSPECTOR:

Naissa Julien

PHONE:

(305) 623-3500 EX.24222

Permit Number: 13-48-03899

Inspection Date: 09/13/2016

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COPY OF REPORT RECEIVED BY: Signed

DATE: 09/13/2016

Facility Name: **Earlington Heights Elem.**

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS
27. Design and fabrication	Repair the outer bottom of walk in cooler CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.
29. Cleanliness of equipment	Clean and sanitize the inner portions ice machine Clean and sanitize the gaskets of ref units CODE REFERENCE; Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.
35. Toilet facilities	Secure toilet seat in employee restroom CODE REFERENCE: Toilets. 64E-11.007(4). Toilet rooms will comply with the plumbing authority having jurisdiction. Toilet rooms will be vented, provided with toilet paper, well lighted, and have self-closing doors.
39. Other facilities and operations	Repair window screens in kitchen 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.

Inspector Comments: ltellez@dadeschools.net