

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-1367863  
Name of Facility: Everglades K-8 Center #1  
Address: 8375 SW 16 Street  
City, Zip: Miami 33155

**Correct By: Next Inspection**  
**Re-Inspection Date: None**

Type: School (more than 9 months)  
Owner: Miami-Dade County School Board  
Person In Charge: Edward Sindelar Phone: 305-264-4154

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/26/2016

Begin Time: 11:00 AM  
End Time: 11:30 AM

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

**General Comments**

All previous violations were corrected: canned food items not being stored on the floor, thermometer provided in two door refrigerator next to office, ice machine has been thoroughly cleaned, and leak under three compartment sink is repaired.

Email Address(es): esindelar@dadeschools.net

Inspector Signature:

*Samantha Burt*

Client Signature:

*X Burt*

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**Violations Comments**

Violation #27. Design and fabrication

Repair or replace broken ice machine located in the back room (work order already in place).  
Repair or replace doors of milk cooler so that the doors stay attached and maintain proper temperature.  
CODE REFERENCE; Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #37. Garbage disposal

Provide plug for the outside dumpster.  
Keep dumpster lids closed.  
CODE REFERENCE: 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.

Inspection Conducted By: Samantha Bley (32763)

Work: (305) 623-3500 ex.24322

Date: 8/26/2016

Inspector Signature:

*Samantha Bley*

Client Signature:

*X Bley*