

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 13-48-1367866
Name of Facility: Everglades K-8 Center #2
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: 11:30 AM
End Time: 12:00 PM

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 | X 35. Toilet facilities |
| FOOD PROTECTION | 19. Tobacco use | 36. Handwashing facilities |
| 2. Stored temperature | 20. Handwashing | 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 | 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

Satisfactory.
Previous violation of ice machine needing to be clean corrected. School still needs to provide proper ventilation in the bathroom in the kitchen.
Email Address(es): esindelar@dadeschools.net

Inspector Signature:

Samantha Blus

Client Signature:

[Signature]

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Violations Comments

Violation #35. Toilet facilities
Repair ventilation in the employee cafeteria bathroom.
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.

Inspection Conducted By: Samantha Bley (32763)
Work: (305) 623-3500 ex.24322
Date: 8/26/2016

Inspector Signature:

Samantha Bley

Client Signature:

[Handwritten Signature]