

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 13-48-09300
 Name of Facility: Miami Lakes Middle
 Address: 6425 Miami Lakeway N
 City, Zip: Miami Lakes 33014

 Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: Marie Helene Piquion Phone: 305 557 3900

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
 Inspection Date: 5/11/2017

Begin Time: 10:50 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 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 X 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS X 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement
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General Comments

No General Comments Available

Email Address(es): rcrespo@dadeschools.net;
 nemoss@dadeschools.net

Inspector Signature:

Ella R. G. H. > -

Client Signature:

Marie Helene Piquion

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Violations Comments

Violation #38. Vermin control
Clean ceiling vents throughout food service area
Replace burned out light bulb in dry storage room
CODE REFERENCE: 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.

Violation #40. Temporary food service events
Satisfactory
CODE REFERENCE: Temporary Food Service Events. 64E-11.009. All temporary events on regulated facilities will comply with 64E-11.009, FAC.

Inspection Conducted By: Ella Thompson (47452)
Inspector Contact Number: Work: (305) 623-3500 ex. 22822
Print Client Name: Marie Helene Piquion
Date: 5/11/2017

Inspector Signature:

Ella Thompson

Client Signature:

Marie Helene Piquion