



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



Facility Information Section

Satisfactory

Permit Number: 13-48-05639
 Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: Todd Morrow Phone: (305) 238-6539
 Name of Facility: Gloria Floyd Elem
 Address: 12650 SW 109 Avenue
 City, Zip: Miami 33176

Inspection Results Information Section

Purpose: Routine	Begin Time: 02:10 PM	Correct By: Next Inspection
Inspection Date: 6/3/2016	End Time: 03:15 PM	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

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

No General Comments Available

Inspector Signature:

Client Signature:



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Violations Comments Section

37. Garbage disposal

Replace the missing drain plug of the outdoor 8 Cu. Yd. garbage dumpster.

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.

38. Vermin control

Vermin proof the kitchen's back door.

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.

39. Other facilities and operations

Clean loose garbage and tree leaves accumulated inside the fenced enclosure of the A/C units outside the kitchen but very close to the kitchen's backdoor.

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.

Inspection Conducted By: Osvaldo Samper (67699)
Phone: (305) 623-3500
Received By: Signed
Date: 6/3/2016

Inspector Signature:

Client Signature:

Form Number: DH 4023 01/05