

FOOD SERVICE

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

Geocoded 25.682698/-80.367906

PURPOSE:

ROUTINE REINSPECTION **TYPE: School Cafeteria (more than 9 months)**
 CONSTRUCT. CHANGE OF OWNER
 COMPLAINT CONSULTATION
 QASURVEY EPIDEMIOLOGY (use other)
 OTHER _____



RESULTS:

Satisfactory
 Incomplete
 Unsatisfactory
OUT OF BUSINESS
Correct Violations by
 Next Inspection
 8:00 AM on

NAME Kendale Elementary School
ADDRESS 10693 SW 93 Street **CITY** Kendall
OWNER M-DCSB **ZIP** 33176
PERSON IN CHARGE Jeanethe Thompson **PHONE** (305) 274-2735
EMAIL jthompson@dadeschools.net

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
08:45	09:45	04/25/2013	67699	13-48-07058

RE-INSPECTION DATE

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.

<p>FOOD SUPPLIES</p> <p>1. Sources etc.</p>	<p>14. Sneeze guards</p> <p>15. Transportation of food</p>	<p>27. Design and fabrication</p> <p>28. Installation and location</p>	<p>OTHER FACILITIES AND OPERATIONS</p> <p><input checked="" type="checkbox"/> 39. Other facilities and operations</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>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>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>TEMPORARY FOOD SERVICE EVENTS</p> <p>40. Temporary food service events</p>
	<p>EQUIPMENT/UTENSILS</p> <p><input checked="" type="checkbox"/> 22. Refrigeration facilities/Therm.</p> <p>23. Sinks</p> <p>24. Ice storage/counter-protector</p> <p>25. Ventilation/Storage/Sufficient equip.</p> <p>26. Dishwashing facilities</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>

COMMENTS AND INSTRUCTIONS

Violation #22 Eliminate important ice formation around the frame of the door of the walk-in freezer and also on the floor close to its door. The later is a slip and fall hazard for the kitchen's staff.

Code Reference FAC: Refrigerators. 64E-11.006(1),(1)(a). There will be sufficient, working refrigerators. Each refrigerator will have a working thermometer.

Violation #39 Clean the kitchen's wall fan above the three compartment sink

Other Facilities and Operations. 64E-11.008 (2) Light fixtures, fans, hoods and other equipment and materials attached to walls or ceilings shall be kept clean.

INSPECTION CONDUCTED BY: Oswaldo Samper

PHONE: (305) 623-3500

INSPECTION COND SIGNATURE:

FAX #: _____

COPY OF REPORT RECEIVED BY:

DATE: 4/25/2013

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name: Kendale Elementary School

Date: 04/25/2013

Identification No: 13-48-07058

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector Osvaldo Samper

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