

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

|   |   |
|---|---|
| Permit Number: 13-48-12519<br>Name of Facility: Seminole Elem. School<br>Address: 121 SW 78 Place<br>City, Zip: Miami 33144<br><br>Type: School (more than 9 months)<br>Owner: M-DCSB Food and Nutrition<br>Person In Charge: Charlene Hazzard      Phone: 305-261-7071 | <b>Correct By: Next Inspection</b><br><b>Re-Inspection Date: None</b> |
|---|---|

**Inspection Information**

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| Purpose: Routine<br>Inspection Date: 5/26/2016 | Begin Time: 09:30 AM<br>End Time: 10:15 AM |
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**Additional Information**

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

**General Comments**

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| Waited 30 minutes to see the principal. Advised by supervisor to get a signature from the secretary due to long wait. Both secretaries located in the main office refused to sign the report.<br><br>Email Address(es): chazzard@dadeschools.net |
|--|

Inspector Signature:

*J. Bess*

Client Signature:

*See comments*

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**Violations Comments**

Violation #2. Stored temperature  
Maintain hot holding temperatures of 140 F on the buffet line.  
CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Violation #29. Cleanliness of equipment  
Wipe down built up residue on the bottom rim inside the ice machine.  
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Inspection Conducted By: Samantha Bley (32763)  
Work: (305) 623-3500 ex.  
Date: 5/26/2016

Inspector Signature:

*S Bley*

Client Signature:

*See comments*