

FOOD SERVICE

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

Geocoded 25.675092/-80.442794

PURPOSE:

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



NAME Hammocks Middle School
ADDRESS 9889 Hammocks Boulevard **CITY** Miami
OWNER M-DCSB **ZIP** 33196
PERSON IN CHARGE Nicolina Bonilla **PHONE** (305) 385-0896
EMAIL nbonilla@dadeschools.net

RESULTS:

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

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
13:20	14:15	01/08/2014	67699	13-48-05913

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.

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

COMMENTS AND INSTRUCTIONS

Violation #27 Repair or replace one out of order steam table at the serving line. None of its five compartments are heating. The kitchen's personnel regularly pour boiling water in the compartments and rotates the food (with the food kept in the warmers) in order to keep the food hot. The temperature of the food held in the damaged steam table was between 139°F and 143°F at the time of the inspection. There are two other functional steam tables at the serving line. Work order placed since 09/19/2013. Repeated violation.

Code Reference FAC: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #39 Replace water damaged and moldy drop ceiling tiles in the kitchen's office (repeated violation).

Code Reference FAC: Other Facilities. 64E-11.08. 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 quarters shall open to the facility. No live animals. Exterior area shall be kept clean.

INSPECTION CONDUCTED BY: Oswaldo SamperPHONE: (305) 623-3500INSPECTION COND SIGNATURE: [Signature]

FAX #: _____

COPY OF REPORT RECEIVED BY: [Signature]DATE: 1/8/2014

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



Name: Hammocks Middle School

Date: 01/08/2014

Identification No: 13-48-05913

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector Osvaldo Samper

Page 2