

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

Geocoded 25.601701/-80.355324

PURPOSE:

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



RESULTS:

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

NAME Robert Russa Moton Elementary
ADDRESS 18050 Homestead Avenue **CITY** Perrine
OWNER M-DCSB **ZIP** 33157
PERSON IN CHARGE Eric Wright **PHONE** (305) 235-3612
EMAIL ewright1@dadeschools.net;ssotosaldana@dadeschools.net;slhughes@dadeschools.net

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER	RE-INSPECTION DATE
12:05	13:00	05/22/2014	67699	13-48-11559	

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

COMMENTS AND INSTRUCTIONS

Violation #37 Clean the garbage collection/storage area outside the kitchen. Loose garbage and tree leaves observed scattered on the floor. There is also a discarded plastic cart behind the garbage dumpsters. Loose garbage (trays, food rests, milk cartoons, etc.) observed inside the dumpsters under the full garbage bags (repeated violations).

Violation #37 Eliminate important accumulation of vegetable debris (palm fronds, coconut husks, etc.) outside the kitchen close to the kitchen's back door (repeated violation).

Code Reference FAC: 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.

INSPECTION CONDUCTED BY: Oswaldo SamperPHONE: (305) 623-3500

INSPECTION COND SIGNATURE:

FAX #: _____

COPY OF REPORT RECEIVED BY:

DATE: 5/22/2014

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



Name: Robert Russa Moton Elementary

Date: 05/22/2014

Identification No: 13-48-11559

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector Osvaldo Samper

Page 2