STATE OF FLORIDA DEPARTMENT OF HEALTH COUNTY HEALTH DEPARTMENT

FOOD SERVICE

INSPECTION REPORT

PURPOSE:

ROUTINE

REINSPECTION

ONSTRUCT CHANGE OF OWNE

— ОТН	ER			1		6	// .		RESULTS	
NAME	OF ESTAI	BLISHMENT 900 SC	Jo 565	hn A. Fey	CITY	s Sei	MAMI		Satisfactory Incomplete	
	ER	MAC	PS		Z	IP 33	185		Unsatisfactory Correct Violations by	
PERSO	ON IN CHA	RGE	deal	Gavela			95) 40827	00	□ Next Inspection □ 8:00 AM on:	
BEGIN	END								DATE	
1030		DAT	E	POSITION #	CER	TIFICA	TE NUMBER	TYPE		
□ 00 □ 05 ¤	± ± ± ± ± ± ± ± ± ± ± ± ± ± ± ± ± ± ±	0900	6/2	67699	13-	4 8 -	17381	☐ Hospital	00 00 00 00 00	
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without	making these	corrections is	a violation ated in the	of Chapter 64E-11, F	lorida Admi	inistrative nistrative fi	tive Code and must be Code and Chapters 38 ine or other legal action Design and fabrication	1, and 386, Floria on will be initiated		
□ 1. So				Fransportation of food			nstallation and location	OTHER FACIL		
		NI.		Poisonous/Toxic materials			Cleanliness of equipment	AND OPERAT	ilities and operations	
	PROTECTIO ored temperature		PERSO				Methods of washing	TEMPORARY		
		/Rapid cooling		Exclusion of personnel				SERVICE EVI		
4. Th		, rapid cooming		Cleanliness			ONTROLS		v food service events	
5. Ra				Tobacco use			Vater supply	VENDING MACHINES		
	rk cooking			Handwashing		☐ 32. I		41. Vending r		
	ultry cooking			Handling of dishware		□ 33. S			ERTIFICATION	
	her animal cook	ing		MENT/UTENSILS		34. F		42. Manager		
	ast contact/Rehe	-		Refrigeration facilities/Th	ermometers		Toilet facilities	CERTIFICAT		
	od container		23.				Handwashing facilities	43. Certificat		
	ffet requiremen	ts		ce storage/Counter-prote	ctor		Garbage disposal	INSPECTION	ENFORCEMENT	
	If-service condi			Ventilation/Storage/Suffic				44. Inspection		
	service of food			Dishwashing facilities	1					

HEALTH DEPARTMENT INSPECTOR: Osvalda Samper PHONE: \$65/6233502

COPY OF REPORT RECEIVED BY:

DH Form 4023, 1/05 (Obsoletes Previous Editions)

CHD/HEADQUARTERS



STATE OF FLORIDA DEPARTMENT OF HEALTH COUNTY HEALTH DEPARTMENT

PURPOSE:

ROUTINE

= REINSPECTION

☐ CONSTRUCT. ☐ CHANGE OF OWNER

Y HEALTH DEPARTMENT

FOOD SERVICE
INSPECTION REPORT



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□ ОТНЕ	ER								RESULTS
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	ER	and the second second	CPS				33185		☐ Unsatisfactory
	ON IN CHA	7	teal	Garcia			307/4082	2700	Correct Violations by Next Inspection S:00 AM on:
BEGIN	END						1275052		DATE
1130	1200	DATI	C	POSITION #	CEI	RTIFICA	TE NUMBER	TYPE	
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without correcte	making these ad by the date UPPLIES	corrections is a	violation ted in the	of Chapter 64E-11, F	lorida Adm	inistrative nistrative f 27. I	Tive Code and must be Code and Chapters 36 ine or other legal action of the Code of the Co	81, and 386, Florid	LITIES
FOOD P	ROTECTIO	N	□ 16. I	oisonous/Toxic materials	;	29.0	Cleanliness of equipment	39. Other faci	lities and operations
2. Sto	red temperature	2	PERSO	NNEL		30. N	Methods of washing	TEMPORARY	FOOD
□ 3. No	further cooking	g/Rapid cooling	☐ 17. I	Exclusion of personnel		SANITA	ARY FACILITIES	SERVICE EVE	ENTS
— 4. Tha	awing		☐ 18. 0	Cleanliness		AND C	ONTROLS	40. Temporary	y food service events
5. Ray	w fruits		☐ 19. 7	Tobacco use		□ 31. V	Water supply	VENDING MA	CHINES
6. Por	k cooking		<u> </u>	Handwashing		□ 32.1	ce	41. Vending n	nachines
7. Pou	altry cooking		□ 21.1	Handling of dishware		□ 33. 8	Sewage	MANAGER CI	ERTIFICATION
□ 8. Oth	ner animal cook	ing	EQUIP	MENT/UTENSILS		□ 34. F	Plumbing	42. Manager of	certification
9. Lea	ast contact/Reh	eating	□ 22.1	Refrigeration facilities/Th	ermometers	□ 35.7	Toilet facilities	CERTIFICATI	ES AND FEES
10. Foo	od container		□ 23.5	Sinks		□ 36. I	Handwashing facilities	43. Certificate	es and fees
□11. Bu	ffet requiremen	ts	<u> </u>	ce storage/Counter-protec	ctor	37. (Garbage disposal	INSPECTION/	ENFORCEMENT
12. Sel	f-service condi	ments	<u> </u>	Ventilation/Storage/Suffic	ient equipmen	nt 🗀 38. V	Vermin control	44. Inspection	/Enforcement
□ 13. Res	service of food		□ 26.1	Dishwashing facilities					
ITEM NUMBE					Ontinue on a		UCTIONS eet)		
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COPY OF	REPORT RECE	-			7		PHO)	09/0	6/2012



STATE OF FLORIDA DEPARTMENT OF HEALTH COUNTY HEALTH DEPARTMENT

INSPECTION REPORT

FOOD SERVICE

PURPOSE:

ROUTINE

CHANGE OF OWNER

OA SURVEY

☐ OTHER

J UITER			*			
NAME OF EST	TABLISH	MENT Joh	n A. Fe	rguson Si	evior High-	Eli.#3
		00 SW 50	6ST (CITY _	MIBMI	
OWNER	1	1DCPS		ZIP	33185	
PERSON IN C	HARGE .	Ideal	Garcia	E PHONE	(305) 4082	700

BEGIN	END										/	275053		
1200	1230		DATE		P	OSIT	ION#	CI	ER	TIFIC	AT	E NUMBER	TYPE	
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Satisfactory Incomplete Unsatisfactory Correct Violations by Next Inspection = 8:00 AM on: DATE 00 00 00 00 00 00 222 ___ 07 3333 = 08 4 4 ___09 C50 ___10 15 E6: 6 = 11 7 7 ___12 180 E80 13 19 E90 <u>___14</u> OUT OF BUSINESS

RESULTS

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	SU	PP	LI	ES

1. Sources, etc.

FOOD PROTECTION

- 2. Stored temperature
- 3. No further cooking/Rapid cooling
- 4. Thawing
- 5. Raw fruits
- ___ 6. Pork cooking
- 7. Poultry cooking
- 8. Other animal cooking
- 9. Least contact/Reheating
- 10. Food container
- 11. Buffet requirements
- 12. Self-service condiments 13. Reservice of food

- ☐ 14. Sneeze guards
- 15. Transportation of food
- 16. Poisonous/Toxic materials

PERSONNEL

- 17. Exclusion of personnel
- ☐ 18. Cleanliness
- 19. Tobacco use
- 20. Handwashing
- 21. Handling of dishware

EQUIPMENT/UTENSILS

- 22. Refrigeration facilities/Thermometers
- 24. Ice storage/Counter-protector
- 25. Ventilation/Storage/Sufficient equipment 38. Vermin control
- 26. Dishwashing facilities

- 27. Design and fabrication
- 28. Installation and location
- 29. Cleanliness of equipment
- 30. Methods of washing

SANITARY FACILITIES AND CONTROLS

- 31. Water supply
- 33. Sewage
- 34. Plumbing
- 35. Toilet facilities
- 36. Handwashing facilities 37. Garbage disposal

OTHER FACILITIES AND OPERATIONS

39. Other facilities and operations

TEMPORARY FOOD

SERVICE EVENTS

40. Temporary food service events

VENDING MACHINES

41, Vending machines

MANAGER CERTIFICATION

42. Manager certification

CERTIFICATES AND FEES

43. Certificates and fees

INSPECTION/ENFORCEMENT

44. Inspection/Enforcement

ITEM **NUMBERS**

COMMENTS AND INSTRUCTIONS (continue on attached sheet)

39	Repair or repla	ce defective	lock of one	warmer.
EALTH DEPAR	TMENT INSPECTOR:	valdo Sau	40 8V	PHON (305) 6233500
	RT RECEIVED BY:			

CHD/HEADQUARTERS

