



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



Facility Information Section

Satisfactory

Permit Number: 13-48-06223
 Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: Mercy Aguilar Phone: (305) 385-4382
 Name of Facility: Oliver Hoover Elem.
 Address: 9050 Hammocks Boulevard
 City, Zip: Miami 33196

Inspection Results Information Section

Purpose: Routine	Begin Time: 10:45 AM	Correct By: Next Inspection
Inspection Date: 9/2/2015	End Time: 11:30 AM	Re-Inspection Date: None

Additional Information Section

No Additional Information Available

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 Section

<p>FOOD SUPPLIES 1. Sources, etc.</p> <p>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</p> <p>PERSONNEL</p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware</p> <p>EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing</p> <p>SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control</p> <p>OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations</p> <p>TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events</p> <p>VENDING MACHINES 41. Vending machines</p> <p>MANAGER CERTIFICATION 42. Manager certification</p> <p>CERTIFICATES AND FEES 43. Certificates and fees</p> <p>INSPECTION/ENFORCEMENT 44. Inspection/Enforcement</p>
---	---	--

General Comments Section

No General Comments Available

Inspector Signature:

Client Signature:



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



2 of 2

Violations Comments Section

27. Design and fabrication

Repair two out of order (low heat) compartments of both steam tables (one in each side) at the serving line.
Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

37. Garbage disposal

Replace both (2 Cu. Yd. and 6 Cu. Yd.) leaking garbage dumpsters outside the kitchen.

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: Osvaldo Samper (67699)
Phone: (305) 623-3500
Received By: Signed
Date: 9/2/2015

Inspector Signature:

Client Signature: