

FOOD SERVICE

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

Geocoded 25.681981/-80.436197

PURPOSE:

- ROUTINE
- CONSTRUCT.
- COMPLAINT
- QASURVEY
- OTHER
- REINSPECTION
- CHANGE OF OWNER
- CONSULTATION
- EPIDEMIOLOGY (use other)

TYPE: School (more than 9 months)



RESULTS:

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

NAME Oliver Hoover Elementary School

ADDRESS 9050 Hammocks Boulevard **CITY** Miami

OWNER M-DCSB **ZIP** 33196

PERSON IN CHARGE Mercy Aguilar **PHONE** (305) 385-4382

EMAIL MAguilar@dadeschools.net

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
12:45	13:30	12/06/2013	67699	13-48-06223

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

15. Transportation of food

16. Poisonous/toxic materials

27. Design and fabrication

28. Installation and location

29. Cleanliness of equipment

30. Methods of washing

OTHER FACILITIES AND OPERATIONS

- 39. Other facilities and operations

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. Re-service of food

PERSONNEL

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

SANITARY FACILITIES AND CONTROLS

- 31. Water supply
- 32. Ice
- 33. Sewage
- 34. Plumbing
- 35. Toilet facilities
- 36. Handwashing facilities
- 37. Garbage disposal
- 38. Vermin control

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

EQUIPMENT/UTENSILS

- 22. Refrigeration facilities/Therm.
- 23. Sinks
- 24. Ice storage/counter-protector
- 25. Ventilation/Storage/Sufficient equip.
- 26. Dishwashing facilities

COMMENTS AND INSTRUCTIONS

Violations noted on the previous inspection were corrected.

Violation #39 Clean the A/C return vent above the ice maker machine inside the kitchen.

Code Reference FAC: Other Facilities and Operations. 64E-11.008 (2) Light fixtures, fans, hoods and other equipment and materials attached to walls or ceilings shall be kept clean.

INSPECTION CONDUCTED BY: Oswaldo Samper

PHONE: (305) 623-3500

INSPECTION COND SIGNATURE:

FAX #: _____

COPY OF REPORT RECEIVED BY:

DATE: 12/6/2013

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



Name: Oliver Hoover Elementary School

Date: 12/06/2013

Identification No: 13-48-06223

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector Osvaldo Samper

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