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



## Facility Information

**RESULT: Satisfactory**

Permit Number: 13-48-07151
Name of Facility: Key Biscayne Elem.
Address: 150 W Mcintyre Street
City, Zip: Key Biscayne 33149

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Sylvia Tarafa Phone: 305-361-54186

**Correct By: Next Inspection**
**Re-Inspection Date: None**

## Inspection Information

Purpose: Routine
Inspection Date: 12/21/2016

Begin Time: 01:35 PM
End Time: 02:20 PM

## Additional Information

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

FOOD SUPPLIES
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
23. Sinks
24. Ice storage/Counter-protector
25. Ventilation/Storage/Sufficient equipment
26. Dishwashing facilities
27. Design and fabrication
28. Installation and location
X 29. Cleanliness of equipment
30. Methods of washing
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
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

## General Comments

No General Comments Available

Email Address(es): jware@dadeschools.net;
ipalacio@dadeschools.net;
starafa@dadeschools.net

**Inspector Signature:**

**Client Signature:**

STATE OF FLORIDA
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## Violations Comments

Violation #29. Cleanliness of equipment
Clean and sanitize water pipes on ceiling
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Inspection Conducted By: Sherri Bruner (67170)
Inspector Contact Number: Work: (305) 528-9821 ex.
Print Client Name:
Date: 12/21/2016

Inspector Signature: Sheri Bruner

Client Signature: SAH

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



## Facility Information

**RESULT: Satisfactory**

Permit Number: 13-48-17945
Name of Facility: Key Biscayne MLC
Address: 150 W McIntyre Street
City, Zip: Key Biscayne 33149

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Sylvia Tarafa Phone: 305-361-5418

**Correct By: None**
**Re-Inspection Date: None**

## Inspection Information

Purpose: Routine
Inspection Date: 12/21/2016

Begin Time: 02:35 PM
End Time: 03:30 PM

## Additional Information

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

FOOD SUPPLIES
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
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
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
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

## General Comments

No violations at this time

Email Address(es): jware@dadeschools.net;
ipalacio@dadeschools.net;
starafa@dadeschools.net

**Inspector Signature:**

**Client Signature:**

## Violations Comments

No Violation Comments Available

Inspection Conducted By: Sherri Bruner (67170)
Inspector Contact Number: Work: (305) 528-9821 ex.
Print Client Name:
Date: 12/21/2016

Inspector Signature:

Client Signature: