

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-12944
Name of Facility: Miami Southridge Sr. H.S.
Address: 19355 SW 114 Avenue
City, Zip: Miami 33157

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Maria Serpa Phone: (305)-238-8513

Inspection Information

Purpose: Routine
Inspection Date: 5/24/2018

Begin Time: 09:45 AM
End Time: 10:30 AM

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

General Comments

No General Comments Available

Email Address(es): mserpq@dadeschools.net;
amorales1@dadeschools.net

Inspector Signature:

Tailor

Client Signature:

Maria Serpa

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Violations Comments

Violation #22. Refrigeration facilities/Thermometers

Provide one missing cover for th light bulb in the refrigerator # 1116522 next to the handwashing sink.

Replace burned light bulbs in all refrigerators in the kitchen.

CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #37. Garbage disposal

Provide missing drain plug for two dumpster located outside the kitchen (two last one at right side).

Clean behind the dumpster area to remove all the rest of the garbage.

CODE REFERENCE: 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: Beatriz Rodriguez (60752)

Inspector Contact Number: Work: (305) 623-3500 ex.

Print Client Name:

Date: 5/24/2018

Inspector Signature:

Handwritten signature of the inspector, Beatriz Rodriguez.

Client Signature:

Handwritten signature of the client, Mavis Lopez.