

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 13-48-16966
Name of Facility: George Washington Carver Middle School 2nd Food Service
Address: 4901 Lincoln Drive
City, Zip: Miami 33133

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Shelley Stroteney Phone: (305) 444-7388

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

Inspection Information

Purpose: Routine
Inspection Date: 9/27/2017

Begin Time: 03:00 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	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	X 38. Vermin control
4. Thawing	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
5. Raw fruits	X 22. Refrigeration facilities/Thermometers	X 39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	X 24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	X 25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
10. Food container	X 27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	X 29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	30. Methods of washing	43. Certificates and fees
14. Sneeze 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): strolenys@dadeschools.net

Inspector Signature:

Client Signature:

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Violations Comments

<p>Violation #22. Refrigeration facilities/Thermometers Lower temperature on refrigerator #1116336 to less than 41 degrees F. Replace or repair refrigerator #0722110 that is out of service. CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.</p>
<p>Violation #24. Ice storage/Counter-protector Repair or replace ice machine. CODE REFERENCE: Storage. 64E-11.006(l)(c)-(e). There shall be sufficient, cabinets, water dispensing devices, storage for single service articles.</p>
<p>Violation #25. Ventilation/Storage/Sufficient equipment Fan must be cleaned of dust and rust. CODE REFERENCE: Hoods. 64E-11.006(1)(g)-(l). There will be approved hoods over cooking equipment. Proper dispensers for tableware. There will be sufficient spoons, scoops in the food prep and service areas and sufficient utensils. Dipper wells for ice cream. There will be a janitor sink or can wash.</p>
<p>Violation #27. Design and fabrication Repair last trough/steam table for holding hot foods. Repair steamer that is leaking water. CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.</p>
<p>Violation #29. Cleanliness of equipment Clean can opener blade. CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.</p>
<p>Violation #37. Garbage disposal Keep dumpster lids closed at all times. Provide missing dumpster drain plugs. Eliminate offensive odors from dumpsters - relay information to dumpster company. 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.</p>
<p>Violation #38. Vermin control Repair fly fans not working on east side doors. Provide vermin proof sealing on bottom of east side doors. CODE REFERENCE: Vermin. 64E-11.007(7). Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.</p>
<p>Violation #39. Other facilities and operations Clean utility room of dead roaches and old roach droppings and eggs. Scrape and repaint peeling paint from wall of kitchen and pantry. Provide or replace missing seat in dining room. Presents a safety hazard. CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.</p>

Inspection Conducted By: Arnoldo Aguilera (27429)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Shelley Stroleny
Date: 9/27/2017

Inspector Signature:

Client Signature:

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COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 13-48-1367880
Name of Facility: George Washington Carver Middle School
Address: 4901 Lincoln Drive
City, Zip: Coral Gables 33133

Type: School (more than 9 months)
Owner: Miami-Dade County School Board
Person In Charge: Shelley Stroleny Phone: 305-444-7388

Correct By: Next Inspection
Re-Inspection Date: None

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General Comments

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Email Address(es): strolenys@dadeschools.net

Inspector Signature:

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Violations Comments

Violation #14. Sneeze guards
Replace sneeze guard glass containing cracks.
CODE REFERENCE: Sneeze guards. 64E-11.006(1)(f). Unwrapped foods which are displayed or placed on counters will be provided with sneezeguards or other protection.

Violation #24. Ice storage/Counter-protector
Repair or replace ice machine that is out of service.
CODE REFERENCE: Storage. 64E-11.006(l)(c)-(e). There shall be sufficient, cabinets, water dispensing devices, storage for single service articles.

Violation #39. Other facilities and operations
Repair drinking water fountain that is out of service.
CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Arnolando Aguilera (27429)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Shelley Stroleny
Date: 9/27/2017

Inspector Signature:

Handwritten signature of the inspector, Arnolando Aguilera.

Client Signature:

Handwritten signature of the client, Shelley Stroleny.