

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 13-48-18702
Name of Facility: Arch Creek Elementary/North Miami Middle School
Address: 702 NE 137 Street
City, Zip: North Miami 33161

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

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Ms. L. Hill Phone: (305) 891-5611

Inspection Information

Purpose: Routine
Inspection Date: 9/29/2016

Begin Time: 12:40 PM
End Time: 01:20 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	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	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	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	

Inspector Signature:

Vanessa R. Caprioglio

Client Signature:

Robert G. Adams

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General Comments

No General Comments Available

Email Address(es): lacouty@dadeschools.net;
mbazile@dadeschools.net;
ipalacio@dadeschools.net;
tequigley@dadeschools.net;
Erobinson@dadeschools.net

Violations Comments

Violation #22. Refrigeration facilities/Thermometers

Have white, frigidaire freezer in service line repaired or removed.

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

Violation #24. Ice storage/Counter-protector

Replace broken ice scoop.

Remove ice scoop from top of dusty ice machine (clean and sanitize) and place in a pan or hang.

CODE REFERENCE: Storage. 64E-11.006(l)(c)-(e). There shall be sufficient, cabinets, water dispensing devices, storage for single service articles.

Violation #25. Ventilation/Storage/Sufficient equipment

Clean dusty ceiling vent in laundry room.

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.

Violation #29. Cleanliness of equipment

Replace rusty and flaking storage rack in kitchen.

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #37. Garbage disposal

Acquire drain plug for dumpster.

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.

Violation #39. Other facilities and operations

Repair two non-working water fountains in cafeteria.

Repair back light in dry storage room.

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: Vanessa Capriglione (115742)
Inspector Contact Number: Work: (305) 623-3500 ex. 23722
Print Client Name: Mr. Robinson
Date: 9/29/2016

Inspector Signature:

Vanessa R. Capriglione

Client Signature:

Robert G. Robinson