

# DEPARTMENT OF HEALTH COUNTY HEALTH DEPARTMENT



**PURPOSE:**

- ROUTINE       REINSPECTION
- CONSTRUCT.     CHANGE OF OWNER
- COMPLAINT       CONSULTATION
- QASURVEY       OTHER
- OTHER

## FOOD SERVICE INSPECTION REPORT

NAME OF ESTABLISHMENT <u>Calusa Elementary School</u>	
ADDRESS <u>7580 W Calusa Club Dr.</u>	CITY <u>MIAMI</u>
OWNER <u>MDCPS</u>	ZIP <u>33186</u>
PERSON IN CHARGE <u>Alicia Boyd</u>	PHONE <u>(305) 335 0587</u>

RESULTS	
<input checked="" type="checkbox"/> Satisfactory	
<input type="checkbox"/> Incomplete	
<input type="checkbox"/> Unsatisfactory	
Correct Violations by	
<input checked="" type="checkbox"/> Next Inspection	
<input type="checkbox"/> 8:00 AM on:	
DATE	
0	05
1	06
2	07
3	08
4	09
5	10
6	11
7	12
8	13
9	14
<input type="checkbox"/> OUT OF BUSINESS	

BE	IN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE
1	0	00	09	6769	13-48-02006	<input type="checkbox"/> Hospital
2	0	00	09	6769	13-48-02006	<input type="checkbox"/> Nursing
3	0	00	09	6769	13-48-02006	<input type="checkbox"/> Detention
4	0	00	09	6769	13-48-02006	<input type="checkbox"/> Lounge
5	0	00	09	6769	13-48-02006	<input type="checkbox"/> Civic
6	0	00	09	6769	13-48-02006	<input type="checkbox"/> Movie
7	0	00	09	6769	13-48-02006	<input checked="" type="checkbox"/> School
8	0	00	09	6769	13-48-02006	<input type="checkbox"/> Residen.
9	0	00	09	6769	13-48-02006	<input type="checkbox"/> Child
10	0	00	09	6769	13-48-02006	<input type="checkbox"/> Limited
11	0	00	09	6769	13-48-02006	<input type="checkbox"/> Other

*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.*

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

37-38      Keep garbage dumpsters lids closed at all times. At present there is one 8 yds dumpster with the lids opened and too close to the wall in such a way that the lids cannot be closed. This issue should be addressed and dealt with the garbage collector company ("Choice") in order to avoid this situation.

HEALTH DEPARTMENT INSPECTOR: Cynthia Sampaio      PHONE: 781-668-7242  
 COPY OF REPORT RECEIVED BY: Alicia Boyd      DATE: 2/10/2009