

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-04608 Name of Facility: Fairlawn Elem Address: 444 SW 60 Avenue City, Zip: Miami 33144  Type: School (more than 9 months) Owner: M-DCSB Food and Nutrition Person In Charge: Ramses Ancheta      Phone: 305-261-8880	<b>Correct By: Next Inspection</b> <b>Re-Inspection Date: None</b>
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**Inspection Information**

Purpose: Routine Inspection Date: 9/27/2016	Begin Time: 08:00 AM End Time: 09:15 AM
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**Additional Information**

No Additional Information Available
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*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 X 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
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Inspector Signature:

*Samantha Bley*

Client Signature:

*[Signature]*

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**General Comments**

String cheese 40F  
Milk 30F  
Fruit cocktail 30F

Inspection is Satisfactory.

Email Address(es): hdyler@dadeschools.net;  
rancheta@dadeschools.net

**Violations Comments**

Violation #27. Design and fabrication

Discard or replace two door refrigerator located next to the office (during inspection, there was a work order in place to get rid of the refrigerator, but still located on premises).

CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Inspection Conducted By: Samantha Bley (32763)  
Work: (305) 623-3500 ex.24322  
Date: 9/27/2016

Inspector Signature:

*Samantha Bley*

Client Signature:

+ *[Signature]*