

**STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT**



PURPOSE:

- ROUTINE
- REINSPECTION
- CONSTRUCT.
- CHANGE OF OWNER
- COMPLAINT
- CONSULTATION
- QA SURVEY
- OTHER

**FOOD SERVICE
INSPECTION REPORT**

NAME OF ESTABLISHMENT Biscayne High School
 ADDRESS 5517 NW 27th Ave CITY GM
 OWNER SBAI ZIP 33166
 PERSON IN CHARGE Barbara DeTosse PHONE 955 7774

RESULTS

- Satisfactory *
 - Incomplete
 - Unsatisfactory
- Correct Violations by
 Next Inspection
 8:00 AM on:

BEGIN	END
2:15	1:00
3:00	3:00
2:05 AM	2:05 AM
3:10 PM	3:10 PM
4:15	4:15
5:20	5:20
6:25	6:25
7:30	7:30
8:35	8:35
9:40	9:40
10:45	10:45
11:50	11:50
12:55	12:55

DATE
01 2 09
00 0 0 05
00 0 0 06
02 2 2 07
03 3 3 08
04 4 4 09
05 5 5 10
06 6 6 11
07 7 7 12
08 8 8 13
09 9 9 14

POSITION #
7 6 8 2 2
0 0 0 0 0
0 0 0 0 0
2 2 2 2 2
3 3 3 3 3
4 4 4 4 4
5 5 5 5 5
6 6 6 6 6
7 7 7 7 7
8 8 8 8 8
9 9 9 9 9

CERTIFICATE NUMBER
01 - 4 8 - 2 0 6 2 5
0 0 0 0 0 0 0 0
0 0 0 0 0 0 0 0
2 2 2 2 2 2 2 2
3 3 3 3 3 3 3 3
4 4 4 4 4 4 4 4
5 5 5 5 5 5 5 5
6 6 6 6 6 6 6 6
7 7 7 7 7 7 7 7
8 8 8 8 8 8 8 8
9 9 9 9 9 9 9 9

- TYPE**
- Hospital
 - Nursing
 - Detention
 - Lounge
 - Civic
 - Movie
 - School
 - Residen.
 - Child
 - Limited
 - Other

DATE
0 0 0 0 05
0 0 0 0 06
0 2 2 2 07
0 3 3 3 08
0 4 4 4 09
0 5 5 5 10
0 6 6 6 11
0 7 7 7 12
0 8 8 8 13
0 9 9 9 14

OUT OF BUSINESS

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.

FOOD SUPPLIES

- 1. Sources, etc.
- 2. Stored temperature ^{OK}
- 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 ^{OK}
- 19. Tobacco use ^X
- 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 ^{triple sink w/ sanitizer @ 75 ppm chlorine (OK)}

- 27. Design and fabrication
- 28. Installation and location
- 29. Cleanliness of equipment
- 30. Methods of washing

SANITARY FACILITIES AND CONTROLS

- 31. Water supply ^{OK}
- 32. Ice
- 33. Sewage
- 34. Plumbing
- 35. Toilet facilities
- 36. Handwashing facilities ^(122°F water)
- 37. Garbage disposal ^(none observed)
- 38. Vermin control

OTHER FACILITIES AND OPERATIONS

- 39. Other facilities and operations
- 40. Temporary food service events
- 41. Vending machines
- 42. Manager certification
- 43. Certificates and fees
- 44. Inspection/Enforcement

ITEM NUMBERS 11-13, 15, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44

COMMENTS AND INSTRUCTIONS
(continue on attached sheet)

Handwritten notes: Hamburgers 145°F, Fish 150°F, Chicken 143°F, check with @ 42°F (1/15 exp. date), green bean @ 134°F, corn @ 134°F

- * Caught tail end of lunch service. Hotel trays @ food service lines at proper levels. ↗
- * Facility operation, cleanliness & repair appear satisfactory at time of inspection.
- (#15) Secure individual garbage bags before depositing in dumpster.

HEALTH DEPARTMENT INSPECTOR: Lee Guter PHONE: 334-7430

COPY OF REPORT RECEIVED BY: Barbara DeTosse DATE: 1-12-09