

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-10722
 Name of Facility: Parkview Elem School
 Address: 17631 NW 20 Avenue
 City, Zip: Miami 33056
 Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: Yvette Yearby Phone: 305 624 9221

Correct By: None
 Re-Inspection Date: None

Inspection Information

Purpose: Routine
 Inspection Date: 2/1/2017

Begin Time: 02:15 PM
 End Time: 03:00 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 | 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 | 22. Refrigeration facilities/Thermometers | 39. Other facilities and operations |
| 6. Pork cooking | 23. Sinks | TEMPORARY FOOD SERVICE EVENTS |
| 7. Poultry cooking | 24. Ice storage/Counter-protector | 40. Temporary food service events |
| 8. Other animal cooking | 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 | 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

Satisfactory

Email Address(es): 171123@dadeschools.net;

Inspector Signature:

Elle Pauline Thompson

Client Signature:

Yvette Yearby

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Violations Comments

No Violation Comments Available

Inspection Conducted By: Ella Thompson (47452)
Inspector Contact Number: Work: (305) 623-3500 ex. 22822
Print Client Name: Yvette Yearby
Date: 2/1/2017

Inspector Signature:

Ella Thompson

Client Signature:

Yvette Yearby

Form Number: DH 4023 01/05

13-48-10722 Parkview Elem School