1 of 2

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

PURPOSE:

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

NAME OF ESTABLISHMENT William Lehman Elementary School

ADDRESS 10990 SW 11 PL **CITY** MIAMI

OWNER M-DCPS **ZIP** 33196

PERSON IN CHARGE Mayra Cruz **PHONE** (305) 222-2140

RESULTS

- ☑ Satisfactory
- ☐ Incomplete
- ☐ Unsatisfactory

Correct Violations by
- ☑ Next Inspection
- ☐ 8:00 AM on:

DATE

OUT OF BUSINESS

BEGIN	END
10 00	10 15
☐ 00	☐ 00
☐ 05 AM	☐ 05 AM
☐ 10 PM	☐ 10 PM
☐ 15	☐ 15
☐ 20	☐ 20
☐ 25	☐ 25
☐ 30	☐ 30
☐ 35	☐ 35
☐ 40	☐ 40
☐ 45	☐ 45
☐ 50	☐ 50
☐ 55	☐ 55

DATE: 11/13/03

POSITION #: 67675

CERTIFICATE NUMBER: 1?-48-1?8?2

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

Items listed 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.

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
- ☐ 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

ITEM NUMBERS | **COMMENTS AND INSTRUCTIONS** (continue on attached sheet)

31-38 Keep the grease dumpsters lid closed at all times. The grease dumpsters at this school needs to be replaced since they will not close. All the mentioned dumpsters placed on the ground but they have to be placed on a smooth absorbent material. The school have to contact the waste

HEALTH DEPARTMENT INSPECTOR: Osvaldo Fuentes *PHONE:* (305)667-7743

COPY OF REPORT RECEIVED BY: Mayra C. Cruz *DATE:* 11/13/2003

DH Form 4023, 1/05 (Obsoletes Previous Editions)

ESTABLISHMENT/FACILITY

FLORIDA DEPARTMENT OF HEALTH

Estb. No.: 13-48-14822

STATE OF FLORIDA
DEPARTMENT OF HEALTH

ESTABLISHMENT NAME: William Lehman Elem. School
10990 SW 112 St, Miami 33176

COMMENTS AND INSTRUCTION:

management company (Choice) in order to solve [illegible] with the wyds dumpster.

29 - Increase the pressure of the water of the two drinking fountains located in the cafeteria.

34 - Clean the A/C return vents in the area of the cafeteria

35. Repair or replace the clothes washing machine of the cafeteria's laundry (work order already placed).

38 - Keep the air curtains (fly fans) of the cafeteria (dining area) on at all times.

Copy of Inspection Report Received by: [signature]

Health Department Inspector: [signature] Date: 11/12/2008