

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-12662  
Name of Facility: Silver Bluff Elem  
Address: 2609 SW 25 Avenue  
City, Zip: Miami 33133  
  
Type: School (more than 9 months)  
Owner: M-DCSB Food and Nutrition  
Person In Charge: Daniel Atlas Phone: 305 856-5197

**Correct By: Next Inspection**  
**Re-Inspection Date: None**

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/23/2016

Begin Time: 08:00 AM  
End Time: 08:45 AM

**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                   | X 34. Plumbing                        |
| 1. Sources, etc.                    | 18. Cleanliness                              | X 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    | X 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): dhatlas@dadeschools.net

Inspector Signature:

Client Signature:

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**Violations Comments**

<p>Violation #34. Plumbing Repair drain in staff restroom. CODE REFERENCE: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.</p>
<p>Violation #35. Toilet facilities Replace broken toilet in staff restroom in the cafeteria CODE REFERENCE: Toilets. 64E-11.007(4). Toilet rooms will comply with the plumbing authority having jurisdiction. Toilet rooms will be vented, provided with toilet paper, well lighted, and have self-closing doors.</p>
<p>Violation #39. Other facilities and operations Keep dumpster closed at all times CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.</p>

Inspection Conducted By: Manuel Alzugaray (27431)  
Manuel Alzugaray  
Date: 5/23/2016

Inspector Signature:

Handwritten signature of Manuel Alzugaray.

Client Signature:

Handwritten signature of David Holt.