



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

FLORIDA
HEALTH

1 of 2

Facility Information Section

Satisfactory

Permit Number: 13-48-03000
Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: M-DCSB Phone: 305-635-7341
Name of Facility: Comstock Elem.
Address: 2420 NW 18 Avenue
City, Zip: Miami 33142

Inspection Results Information Section

Permit: Routine
Inspection Date: 9/21/2015
Begin Time: 01:05 PM
End Time: 01:45 PM
Correct By: Next Inspection
Re-Inspection Date: None

Additional Information Section

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 Section

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 containers	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 Section

No General Comments Available

Inspector Signature:

Client Signature:



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Violations Comments Section

29. Cleanliness of equipment

Provide a clean surface for ice scoop (at time of inspection ice scoop was store on top of the ice machine)

Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

37. Garbage disposal

Provide drain plug for dumpster (repeat violation)

Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Inspection Conducted By: Larissa Vilmenay (32763)

Phone: 305-623-3500 ex 23422

Received By: Signed

Date: 9/21/2015

Inspector Signature:

Client Signature: