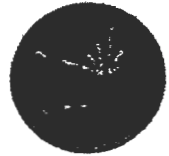


STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY HEALTH DEPARTMENT  
FOOD SERVICE  
INSPECTION REPORT



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-12758	
Name of Facility: Snapper Creek Elementary/ Loc.# 5121	
Address: 10151 SW 64 Street	
City, Zip: Miami 33173	
Type: School (more than 9 months)	
Owner: M-DCSB Food and Nutrition	
Person in Charge: Bibiana de Renzis	Phone: 305 271-0333
PIC Email:	

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 11:45 AM
Inspection Date: 12/10/2020	Number of Repeat Violations (1-57 R): 0	End Time: 12:30 PM
Correct By: Next Inspection	Facility Grade: N/A	
Re-inspection Date: None	Stop Sale: No	

*Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection*

**Food Borne Illness Risk Factors And Public Health Interventions**

<p><b>SUPERVISION</b></p> <p>IN 1. Demonstration of Knowledge/Training</p> <p>IN 2. Certified Manager/Person in charge present</p> <p><b>EMPLOYEE HEALTH</b></p> <p>IN 3. Knowledge, responsibilities and reporting</p> <p>IN 4. Proper use of restriction and exclusion</p> <p>IN 5. Responding to vomiting &amp; diarrheal events</p> <p><b>GOOD HYGIENIC PRACTICES</b></p> <p>IN 6. Proper eating, tasting, drinking, or tobacco use</p> <p>IN 7. No discharge from eyes, nose, and mouth</p> <p><b>PREVENTING CONTAMINATION BY HANDS</b></p> <p>IN 8. Hands clean &amp; properly washed</p> <p>IN 9. No bare hand contact with RTE food</p> <p>IN 10. Handwashing sinks, accessible &amp; supplies</p> <p><b>APPROVED SOURCE</b></p> <p>IN 11. Food obtained from approved source</p> <p>IN 12. Food received at proper temperature</p> <p>IN 13. Food in good condition, safe, &amp; unadulterated</p> <p>NA 14. Shellstock tags &amp; parasite destruction</p> <p><b>PROTECTION FROM CONTAMINATION</b></p> <p>IN 15. Food separated &amp; protected; Single-use gloves</p>	<p>IN 16. Food-contact surfaces; cleaned &amp; sanitized</p> <p>IN 17. Proper disposal of unsafe food</p> <p><b>TIME/TEMPERATURE CONTROL FOR SAFETY</b></p> <p>IN 18. Cooking time &amp; temperatures</p> <p>IN 19. Reheating procedures for hot holding</p> <p>NO 20. Cooling time and temperature</p> <p>IN 21. Hot holding temperatures</p> <p>IN 22. Cold holding temperatures</p> <p>IN 23. Date marking and disposition</p> <p>IN 24. Time as PHC; procedures &amp; records</p> <p><b>CONSUMER ADVISORY</b></p> <p>NA 25. Advisory for raw/undercooked food</p> <p><b>HIGHLY SUSCEPTIBLE POPULATIONS</b></p> <p>IN 26. Pasteurized foods used; No prohibited foods</p> <p><b>ADDITIVES AND TOXIC SUBSTANCES</b></p> <p>IN 27. Food additives: approved &amp; properly used</p> <p>IN 28. Toxic substances identified, stored, &amp; used</p> <p><b>APPROVED PROCEDURES</b></p> <p>NA 29. Variance/specialized process/HACCP</p>
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Inspector Signature:

Client Signature:

*Andi D... Bibiana de Renzis*

Form Number: DH 4023 03/18

13-48-12758 Snapper Creek Elementary/ Loc.# 5121

STATE OF FLORIDA  
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**Good Retail Practices**

<b>SAFE FOOD AND WATER</b>	
<input checked="" type="checkbox"/> 30. Pasteurized eggs used where required	<input checked="" type="checkbox"/> 46. Slash resistant/cloth gloves used properly
<input checked="" type="checkbox"/> 31. Water & ice from approved source	<b>UTENSILS, EQUIPMENT AND VENDING</b>
<input checked="" type="checkbox"/> 32. Variance obtained for special processing	<input checked="" type="checkbox"/> 47. Food & non-food contact surfaces
<b>FOOD TEMPERATURE CONTROL</b>	<input checked="" type="checkbox"/> 48. Ware washing: installed, maintained, & used; test strips
<input checked="" type="checkbox"/> 33. Proper cooling methods; adequate equipment	<input checked="" type="checkbox"/> 49. Non-food contact surfaces clean
<input checked="" type="checkbox"/> 34. Plant food properly cooked for hot holding	<b>PHYSICAL FACILITIES</b>
<input checked="" type="checkbox"/> 35. Approved thawing methods	<input checked="" type="checkbox"/> 50. Hot & cold water available; adequate pressure
<input checked="" type="checkbox"/> 36. Thermometers provided & accurate	<input checked="" type="checkbox"/> 51. Plumbing installed; proper backflow devices
<b>FOOD IDENTIFICATION</b>	<input checked="" type="checkbox"/> 52. Sewage & waste water properly disposed
<input checked="" type="checkbox"/> 37. Food properly labeled; original container	<input checked="" type="checkbox"/> 53. Toilet facilities: supplied, & cleaned
<b>PREVENTION OF FOOD CONTAMINATION</b>	<input checked="" type="checkbox"/> 54. Garbage & refuse disposal
<input checked="" type="checkbox"/> 38. Insects, rodents, & animals not present	<input checked="" type="checkbox"/> 55. Facilities installed, maintained, & clean
<input checked="" type="checkbox"/> 39. No Contamination (preparation, storage, display)	<input checked="" type="checkbox"/> 56. Ventilation & lighting
<input checked="" type="checkbox"/> 40. Personal cleanliness	<input checked="" type="checkbox"/> 57. Permit; Fees; Application; Plans
<input checked="" type="checkbox"/> 41. Wiping cloths: properly used & stored	
<input checked="" type="checkbox"/> 42. Washing fruits & vegetables	
<b>PROPER USE OF UTENSILS</b>	
<input checked="" type="checkbox"/> 43. In-use utensils: properly stored	
<input checked="" type="checkbox"/> 44. Equipment & linens: stored, dried, & handled	
<input checked="" type="checkbox"/> 45. Single-use/single-service articles: stored & used	

*This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.*

**Violations Comments**

<p>Violation #47. Food &amp; non-food contact surfaces Replace broken steamer. Work order already done CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #48. Ware washing: installed, maintained, &amp; used; test strips Replace the one of the sink plugs for 3 compartment sinks CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.</p>

**General Comments**

<p>Note: spaghetti 178 of steam table grounded meat 170 of steam table chicken tenders 140 of warmer ham 39 of refrigerator 4 No violations observed.</p> <p>Email Address(es): bderenzis@dadeschools.net</p>
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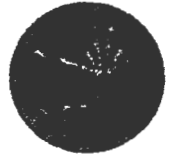
Inspector Signature:

*Mita*

Client Signature:

*Lodil Dippo Brian de Rengis*

STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
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FOOD SERVICE  
INSPECTION REPORT



Inspection Conducted By: Maria Adrover (47452)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 12/10/2020

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

13-48-12758 Snapper Creek Elementary/ Loc.# 5121