

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 13-48-05780
Name of Facility: Gratigny Elementary
Address: 11905 N Miami Avenue
City, Zip: North Miami 33168

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

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Sharon Woods Phone: (305) 681-6685

Inspection Information

Purpose: Routine
Inspection Date: 9/16/2016

Begin Time: 12:20 PM
End Time: 12:50 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

<p>FOOD SUPPLIES 1. Sources, etc.</p> <p>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</p> <p>PERSONNEL</p>	<p>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</p>	<p>34. Plumbing 35. Toilet facilities <input checked="" type="checkbox"/> 36. Handwashing facilities <input checked="" type="checkbox"/> 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS <input checked="" type="checkbox"/> 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</p>
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General Comments

No General Comments Available

Email Address(es): swoods1@dadeschools.net;
btejeiro@dadeschools.net;
lpalacio@dadeschools.net;
tequigley@dadeschools.net

Inspector Signature:

Monica Caputo

Client Signature:

Sharon Woods

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Violations Comments

<p>Violation #36. Handwashing facilities Continue to have soap dispensers fixed at handwash station. CODE REFERENCE: Handwash Sinks. 64E-11.007(5). Handwash facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwash areas.</p>
<p>Violation #37. Garbage disposal Garbage lids outside are to be kept closed. CODE REFERENCE: 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.</p>
<p>Violation #39. Other facilities and operations Reattach hose to dryer. Clean and sanitize vent above washer and dryer. Install light cover and replace small light in washer and dryer room. 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: Vanessa Capriglione (115742)
Work: (305) 623-3500 ex. 23722
Date: 9/16/2016

Inspector Signature:

Vanessa Capriglione

Client Signature:

David Wang