

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-16975  
Name of Facility: Barbara Hawkins Elementary  
Address: 19010 NW 37 Avenue  
City, Zip: Miami 33056

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

Type: School (more than 9 months)  
Owner: M-DCSB Food and Nutrition  
Person In Charge: Rhonda Williams Phone: 305-624-2615

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/31/2016

Begin Time: 10:20 AM  
End Time: 10:58 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                   | <input checked="" type="checkbox"/> 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    | <input checked="" type="checkbox"/> 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. Sneez 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**

No General Comments Available

Email Address(es): rwilliams3@dadeschools.net

Inspector Signature:

Client Signature:

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**Violations Comments**

Violation #34. Plumbing

Repair hot running water at utility mop sink.

Repair minor leak under 3 compartment sink.

CODE REFERENCE: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.

Violation #39. Other facilities and operations

Repair damage and peeling wall underneath handwashing sink and behind reach-in refrigerator (work in progress).

Eliminate peeling paint and mildew build up on ceiling above steamer.

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.

Inspection Conducted By: Larissa Pryce (27458)

Work: 305-623-3500 ex 23422

Date: 5/31/2016

Inspector Signature:

Client Signature: