

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-17218  
Name of Facility: M.A. Milam Elem PLC  
Address: 6020 W 16 Avenue  
City, Zip: Hialeah 33012

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

Type: School (more than 9 months)  
Owner: M-DCSB Food and Nutrition  
Person In Charge: Grace Nieto Phone: 305-821-2922

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/25/2017

Begin Time: 10:00 AM  
End Time: 10:30 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                   | 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                       | X 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**

No General Comments Available

Email Address(es): ppaneque@dadeschools.net;  
louloy@dadeschools.net;  
annamhernandez@dadeschools.net

Inspector Signature:

Client Signature:

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DEPARTMENT OF HEALTH  
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**Violations Comments**

Violation #22. Refrigeration facilities/Thermometers

Repair out of order freezer (work order MD08385)

CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #39. Other facilities and operations

Repair out of order washer (work order MD09657)

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: Naissa Julien (84600)  
Inspector Contact Number: Work: (305) 623-3500 ex. 24222  
Print Client Name:  
Date: 9/25/2017

Inspector Signature:

Handwritten signature of Naissa Julien.

Client Signature:

Handwritten signature of the client.

STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
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INSPECTION REPORT



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-16559  
 Name of Facility: M.A. Milam Middle Learning Ctr  
 Address: 6020 W 16 Avenue  
 City, Zip: Hialeah 33012  
  
 Type: School (more than 9 months)  
 Owner: M-DCSB Food and Nutrition  
 Person In Charge: P. Paneque Phone: 305-822-0301

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

**Inspection Information**

Purpose: Routine  
 Inspection Date: 9/25/2017

Begin Time: 09:10 AM  
 End Time: 09:45 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<br>1. Sources, etc.<br>FOOD PROTECTION<br>2. Stored temperature<br>3. No further cooking/Rapid cooling<br>4. Thawing<br>5. Raw fruits<br>6. Pork cooking<br>7. Poultry cooking<br>8. Other animal cooking<br>9. Least contact/Reheating<br>10. Food container<br>11. Buffet requirements<br>12. Self-service condiments<br>13. Reservice of food<br>14. Sneeze guards<br>15. Transportation of food<br>16. Poisonous/Toxic materials<br>PERSONNEL | 17. Exclusion of personnel<br>18. Cleanliness<br>19. Tobacco use<br>20. Handwashing<br>21. Handling of dishware<br>EQUIPMENT/UTENSILS<br>X 22. Refrigeration facilities/Thermometers<br>23. Sinks<br>24. Ice storage/Counter-protector<br>25. Ventilation/Storage/Sufficient equipment<br>26. Dishwashing facilities<br>27. Design and fabrication<br>28. Installation and location<br>29. Cleanliness of equipment<br>30. Methods of washing<br>SANITARY FACILITIES AND CONTROLS<br>31. Water supply<br>32. Ice<br>33. Sewage | 34. Plumbing<br>35. Toilet facilities<br>36. Handwashing facilities<br>37. Garbage disposal<br>38. Vermin control<br>OTHER FACILITIES AND OPERATIONS<br>39. Other facilities and operations<br>TEMPORARY FOOD SERVICE EVENTS<br>40. Temporary food service events<br>VENDING MACHINES<br>41. Vending machines<br>MANAGER CERTIFICATION<br>42. Manager certification<br>CERTIFICATES AND FEES<br>43. Certificates and fees<br>INSPECTION/ENFORCEMENT<br>44. Inspection/Enforcement |
|---|--|---|

**General Comments**

No General Comments Available

Email Address(es): ppaneque@dadeschools.net;  
 louloy@dadeschools.net;  
 annamhernandez@dadeschools.net

Inspector Signature:

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**Violations Comments**

Violation #22. Refrigeration facilities/Thermometers

Provide an inner thermometer for refig. unit used for the salad bar. At time of inspection, reading temperature of unit was 41F

CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Inspection Conducted By: Naissa Julien (84600)

Inspector Contact Number: Work: (305) 623-3500 ex. 24222

Print Client Name:

Date: 9/25/2017

Inspector Signature:

Handwritten signature of Naissa Julien.

Client Signature:

Handwritten signature of P. Ramirez.