

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

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

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/17/2017

Begin Time: 08:20 AM  
End Time: 08:50 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	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
X 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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2 of 2

**Violations Comments**

Violation #9. Least contact/Reheating  
Eliminate contact of utensil handle with the food itself in the broccoli dish  
CODE REFERENCE: Manual Contact/Reheating. 64E-11.004(12). All foods shall be prepared with the least possible manual contact. Reheated foods shall be cooked to 165 °F.

Inspection Conducted By: Naissa Julien (84600)  
Inspector Contact Number: Work: (305) 623-3500 ex. 24222  
Print Client Name:  
Date: 4/17/2017

Inspector Signature:

Handwritten signature of Naissa Julien.

Client Signature:

Handwritten signature of the client.

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



1 of 2

**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: 4/17/2017

Begin Time: 10:45 AM  
End Time: 11:15 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                              | X 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 container                  | 27. Design and fabrication                   | MANAGER CERTIFICATION               |
| 11. Buffet requirements             | 28. Installation and location                | 42. Manager certification           |
| 12. Self-service condiments         | X 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;  
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2 of 2

**Violations Comments**

Violation #29. Cleanliness of equipment  
Clean and sanitize inside of ice machine to remove mineral build up  
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #35. Toilet facilities  
Repair leak from toilet in the staff restroom  
CODE REFERENCE: Toilets. 64E-11.007(4). Toilet rooms will comply with the plumbing authority having jurisdiction. Toilet rooms will be vented, provided with toilet paper, well lighted, and have self-closing doors.

Inspection Conducted By: Naissa Julien (84600)  
Inspector Contact Number: Work: (305) 623-3500 ex. 24222  
Print Client Name:  
Date: 4/17/2017

Inspector Signature:

Handwritten signature of Naissa Julien.

Client Signature:

Handwritten signature of the client.