

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



1 of 2

**Facility Information**

**RESULT: Unsatisfactory**

Permit Number: 13-48-03530 Name of Facility: Design & Architecture Address: 4001 NE 2 Avenue City, Zip: Miami 33137  Type: School (more than 9 months) Owner: M-DCSB Food and Nutrition Person In Charge: Lenora Johnson      Phone: (305) 573-2490	<b>Correct By: by 8:00 AM</b> <b>Re-Inspection Date: 4/17/2017</b>
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**Inspection Information**

Purpose: Reinspection Inspection Date: 3/16/2017	Begin Time: 08:15 AM End Time: 08:30 AM
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**Additional Information**

No Additional Information Available
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*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 1. Sources, etc. 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 PERSONNEL	17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers X 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	34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS X 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
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Inspector Signature:

Client Signature:

*Kenneth Copeland*

N/A

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**General Comments**

Unsatisfactory because the prep sink has not been acquired after multiple repeat violations. If plans are in place to acquire the sink please send them via email.

Email Address(es): 202892@dadeschools.net;  
Helenapermas@dadeschools.net;  
jaybolton@dadeschools.net;  
jware@dadeschools.net;  
IPalacio@dadeschools.net;  
anaalvarez-arimon@dadeschools.net;  
gpalomo@dadeschools.net

**Violations Comments**

Violation #23. Sinks.

Acquire prep sink. \*Fifth violation\*

CODE REFERENCE: Prep. Sinks. 64E-11.006(1)(b). There will be sufficient, working food prep sinks.

Violation #39. Other facilities and operations

Repair outlet near vending machine. \*Second violation\*

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: Vanessa Capriglione (115742)  
Inspector Contact Number: Work: (305) 623-3500 ex. 23722  
Print Client Name: Ms. Johnson  
Date: 3/16/2017

Inspector Signature:

*Vanessa Capriglione*

Client Signature:

N/A