

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



1 of 2

### **Facility Information Section**

**Satisfactory** 

Permit Number: 13-48-1559834 Type: School (more than 9 months) Owner: BridgePrep Academy, Inc.

Person In Charge: Patricia Perez Phone: (786) 260-6808

Name of Facility: BridgePrep Academy Address: 9200 SW 107 Avenue

City, Zip: Miami 33183

### **Inspection Results Information Section**

Begin Time: 02:20 PM Purpose: Routine Correct By: None

Inspection Date: 3/11/2016 End Time: 03:00 PM Re-Inspection Date: None

### **Additional Information Section**

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 Section**

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
- 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
- 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

## **General Comments Section**

The inspection is satisfactory.

**Inspector Signature:** 

Form Number: DH 4023 01/05

**Client Signature:** 

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



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# **Violations Comments Section**

No Violation Comments Available

Inspection Conducted By: Osvaldo Samper (67699) Phone: (305) 623-3500 Received By: Signed Date: 3/11/2016

**Inspector Signature:** 

Form Number: DH 4023 01/05

**Client Signature:** 

Ml.l.