

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-1367918  
 Name of Facility: Norman S. Edelcup/Sunny Isles Beach K-8 Center  
 Address: 201 182 Drive  
 City, Zip: Sunny Isles Beach 33160  
  
 Type: School (more than 9 months)  
 Owner: Miami-Dade County School Board  
 Person In Charge: Theresa Walton Phone: (305) 933-6179

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

**Inspection Information**

Purpose: Routine  
 Inspection Date: 5/23/2018

Begin Time: 01:15 PM  
 End Time: 02:00 PM

**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**

<p><b>FOOD SUPPLIES</b>                  1. Sources, etc.  <b>FOOD PROTECTION</b>                  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  <b>PERSONNEL</b></p>	<p>17. Exclusion of personnel                  18. Cleanliness                  19. Tobacco use                  20. Handwashing                  21. Handling of dishware  <b>EQUIPMENT/UTENSILS</b>                  X 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  <b>SANITARY FACILITIES AND CONTROLS</b>                  31. Water supply                  32. Ice                  33. Sewage</p>	<p>34. Plumbing                  35. Toilet facilities                  36. Handwashing facilities                  37. Garbage disposal                  38. Vermin control  <b>OTHER FACILITIES AND OPERATIONS</b>                  X 39. Other facilities and operations  <b>TEMPORARY FOOD SERVICE EVENTS</b>                  40. Temporary food service events  <b>VENDING MACHINES</b>                  41. Vending machines  <b>MANAGER CERTIFICATION</b>                  42. Manager certification  <b>CERTIFICATES AND FEES</b>                  43. Certificates and fees  <b>INSPECTION/ENFORCEMENT</b>                  44. Inspection/Enforcement</p>
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Inspector Signature:

Client Signature:

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2 of 2

**General Comments**

Satisfactory  
Refrigerator temperature range 25 to 41F.  
Hot holding at 185F, meatball on service line was 146F.

Email Address(es): lfigueroa@dadeschools.net;  
twalton@dadeschools.net

**Violations Comments**

Violation #22. Refrigeration facilities/Thermometers  
Replace dead lamp in light fixture in walk-in cooler.  
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  
Touch up peeling paint in cafeteria on mural wall.  
Clean high ceiling mounted ventilation suction vents of dust accumulation and clean A/C vents of dust accumulation.

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: Isaac Ofori (31113)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Norman S. Edelcup/ Sunny Isles beach K-8 Center  
Date: 5/23/2018

Inspector Signature:

Handwritten signature of Isaac Ofori.

Client Signature:

Handwritten signature of Norman S. Edelcup.