

**STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
PUBLIC/ PRIVATE SCHOOL
INSPECTION REPORT**

TYPE:

- ☒ Private School
☒ Public School
☒ Charter School
☒ Vocational School
☒ College/University
☐ Other _____



PURPOSE:

- ☒ ROUTINE ☐ REINSPECTION
☐ CONSTRUCT. ☐ CHANGE OF OWNER
☐ COMPLAINT ☐ CONSULTATION
☐ QA SURVEY ☐ EPIDEMIOLOGY
☐ PREOPENING ☐ OTHER _____

NAME OF SCHOOL Shenandoah Middle Learning Ctr
 ADDRESS 1950 SW 14th St. CITY Miami
 OWNER MDCDs ZIP 33145
 PERSON IN CHARGE Paula De la Osa PHONE 31856-8282

CENSUS

552
 1000
 2000
 3000
 100 101 102
 200 201 202
 300 301 302
 400 401 402
 500 501 502
 600 601 602
 700 701 702
 800 801 802
 900 901 902

FEMALES

273

MALES

280

RESULTS

- ☒ Satisfactory
☐ Incomplete
☐ Unsatisfactory
 Correct Violations by
☒ Next Inspection
☐ 8:00 AM on:

DATE

09 18 13
05 06 07
08 09 10
11 12 13
14

☐ OUT OF BUSINESS

BEGIN	END
1:00	1:00
2:05 AM	2:05 AM
3:10 PM	3:10 PM
4:15	4:15
5:20	5:20
6:25	6:25
7:30	7:30
8:35	8:35
9:40	9:40
10:45	10:45
11:50	11:50
12:55	12:55

DATE
09 18 13
05
06
07
08
09
10
11
12
13
14

POSITION #
27431
05
06
07
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13
14

PERMIT NUMBER
13-51-09619
05
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07
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13
14

As per section 120.695 of the Florida Statutes (FS), this form will serve as a "Notice of Non-Compliance" for any violations noted. Items marked below violate the requirements of Chapters 64E-13 and 64E-11 of the Florida Administrative Code (FAC) and must be corrected within the time period indicated in the "Results" section above. Continued operation of this facility without making these corrections is a violation of Chapter 64E-13 and 64E-11, FAC, and Chapter 381, FS. Failure to correct violations may result in an administrative fine or other legal action being initiated or continued.

SCHOOL SANITATION

- ☐ 1. School Site ☐ 8. Natural Ventilation
☐ 2. Playground Equipment ☐ 9. Mechanical Ventilation
☐ 3. Athletic Equipment

BUILDINGS

- ☒ 4. Construction ☐ 11. Cleanliness & Repair
☒ 5. Maintenance & Repair ☐ 12. Toilet Facilities
☐ 6. Lighting/Foot-Candles ☐ 13. Separation of Sexes
☐ 7. Heating, Ventilation, A/C ☐ 14. Fixture Ratio

SANITARY FACILITIES

- ☐ 15. Handwash Facilities
☐ 16. Showers/Fixtures
☐ 17. Shower Water Temp.

WATER SUPPLY

- ☐ 18. Installed/Operated/
Maintained
☒ 19. Drinking Fountains
☐ 20. Approved Source

LIQUID/SOLID WASTE

- ☐ 21. Sewage Disposal
☐ 22. Solid Waste

VECTOR/VERMIN CONTROL

- ☐ 23. Infestation/Control
☐ 24. Brush/Trash
☐ 25. Water Collection/Drainage

SAFETY

- ☐ 26. First Aid Kit

FOOD

- ☐ 27. Food Insp. Rpt.

OTHER

- ☒ 28. clean vents
☐ 29. _____

ITEM NUMBERS

COMMENTS AND INSTRUCTIONS
(continue on attached sheet)

(4) Repair wall in Rm. 202.
 (5)(14) Replace broken water fountain handles for water fountain across Rm. 204 and by the elevator.
 (5)(14) Repair water fountain across Rm. 303
 (4) Repair wall of stairwell leading to 3rd floor east side of bldg
 (5) Replace water stained ceiling tile's throughout the school.
 (28) Clean all air condition vent's.

HEALTH DEPARTMENT INSPECTOR: Mamuel Aizuraray Jr. PHONE: 623-3500

COPY OF REPORT RECEIVED BY: Paula De la Osa DATE: 9/18/13

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT



PURPOSE:

- ☒ ROUTINE
- ☐ REINSPECTION
- ☐ CONSTRUCT.
- ☐ CHANGE OF OWNER
- ☐ COMPLAINT
- ☐ CONSULTATION
- ☐ QA SURVEY
- ☐ OTHER
- ☐ OTHER

FOOD SERVICE
INSPECTION REPORT

NAME OF ESTABLISHMENT Shenandoah Middle Learning Ctr.

ADDRESS 1950 S.W. 19th St. CITY Miami

OWNER MDCPS ZIP 33145

PERSON IN CHARGE Paulo De La Osa PHONE 3/856-8282

RESULTS

- ☒ Satisfactory
- ☐ Incomplete
- ☐ Unsatisfactory
- Correct Violations by
- ☒ Next Inspection
- ☐ 8:00 AM on:

BEGIN	END
1:00	1:00
2:05 AM	2:05 AM
3:10 PM	3:10 PM
4:15	4:15
5:20	5:20
6:25	6:25
7:30	7:30
8:35	8:35
9:40	9:40
10:45	10:45
11:50	11:50
12:55	12:55

DATE
09/18/13
0-0-0-0-05
1-1-1-1-06
2-2-2-2-07
3-3-3-3-08
4-4-4-4-09
5-5-5-5-10
6-6-6-6-11
7-7-7-7-12
8-8-8-8-13
9-9-9-9-14

POSITION #
27431
0-0-0-0-0
1-1-1-1-1
2-2-2-2-2
3-3-3-3-3
4-4-4-4-4
5-5-5-5-5
6-6-6-6-6
7-7-7-7-7
8-8-8-8-8
9-9-9-9-9

CERTIFICATE NUMBER
13-48-16972
0-0-0-0-0
1-1-1-1-1
2-2-2-2-2
3-3-3-3-3
4-4-4-4-4
5-5-5-5-5
6-6-6-6-6
7-7-7-7-7
8-8-8-8-8
9-9-9-9-9

TYPE
☐ Hospital
☐ Nursing
☐ Detention
☐ Lounge
☐ Civic
☐ Movie
☒ School
☐ Residen.
☐ Child
☐ Limited
☐ Other

DATE
0-0-0-0-05
1-1-1-1-06
2-2-2-2-07
3-3-3-3-08
4-4-4-4-09
5-5-5-5-10
6-6-6-6-11
7-7-7-7-12
8-8-8-8-13
9-9-9-9-14

☐ OUT OF BUSINESS

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.

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

ITEM
NUMBERS

COMMENTS AND INSTRUCTIONS
(continue on attached sheet)

39	Clean light cover fixture in storage room.

HEALTH DEPARTMENT INSPECTOR Manuel Alegaray Jr. Aleyaray Jr. PHONE: 623-3500

COPY OF REPORT RECEIVED BY: Paulo De La Osa PAUL DE LA OSA DATE: 9/18/13

DH Form 4023, 1/05 (Obsoletes Previous Editions)

CHD/HEADQUARTERS

The seal of the State of Florida is a circular emblem. It features a central scene with a palm tree, a sun, and a body of water. The words "GREAT SEAL OF THE STATE OF FLORIDA" are inscribed around the top, and "IN GOD WE TRUST" is at the bottom.

CHD/HEADQUARTERS

The seal of the State of Florida is a circular emblem. It features a central scene with a palm tree, a ship, and a figure. The text "GREAT SEAL OF THE STATE OF FLORIDA" is inscribed around the top, and "IN GOD WE TRUST" is at the bottom.

☒ ROUTINE	☐ REINSPECTION
☐ CONSTRUCT.	☐ CHANGE OF OWNER
☐ COMPLAINT	☐ CONSULTATION
☐ QA SURVEY	☐ OTHER
☐ OTHER	

RESULTS

☒ Satisfactory
☐ Incomplete
☐ Unsatisfactory
 Correct Violations by
☐ Next Inspection
☐ 8:00 AM on:

[illegible]

FOOD SUPPLIES ☐ 1. Sources, etc.	☐ 14. Sneeze guards ☐ 15. Transportation of food ☐ 16. Poisonous/Toxic materials	☐ 27. Design and fabrication ☐ 28. Installation and location ☐ 29. Cleanliness of equipment ☐ 30. Methods of washing	OTHER FACILITIES AND OPERATIONS ☐ 39. Other facilities and operations
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. Reserve of food	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	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	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

COMMENTS AND INSTRUCTIONS
(continue on attached sheet)

Satisfactory!

HEALTH DEPARTMENT INSPECTOR: Mmanuel Alzugaray Jr. ^{Mmanuel} PHONE: 623-3500

COPY OF REPORT RECEIVED BY: Paulo Neri (V) PAULO NERESCA. DATE: 9/18/13