

# FOOD SERVICE

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

Geocoded 25.959926/-80.313913

**PURPOSE:**

- ROUTINE     REINSPECTION  
 CONSTRUCT.     CHANGE OF OWNER  
 COMPLAINT     CONSULTATION  
 QA SURVEY     EPIDEMIOLOGY (use other)  
 OTHER

TYPE: School (9 months or less)



**RESULTS:**

- Satisfactory  
 Incomplete  
 Unsatisfactory  
 OUT OF BUSINESS
- Correct Violations by  
 Next Inspection  
 8:00 AM on

NAME Somerset Academy Miramar  
 ADDRESS 12601 Somerset Boulevard CITY Miramar  
 OWNER Broward County Public Charter School ZIP 33027  
 PERSON IN CHARGE Tatiana PHONE (954) 829-2496  
 EMAIL tleonard@somersetmiramr.com

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
12:48	13:10	02/05/2013	27127	06-48-02345

RE-INSPECTION DATE

*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/Therm.  
 23. Sinks  
 24. Ice storage/counter-protector  
 25. Ventilation/Storage/Sufficient equip.  
 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

**COMMENTS AND INSTRUCTIONS**

Reach In 39, Freezer 2, -6  
 Hot Lunch 142  
 Milk: 40  
 Hot water in all sinks

Email report

INSPECTION CONDUCTED BY: Yadaira Castillo  
 INSPECTION COND SIGNATURE: *Yadaira Castillo*  
 COPY OF REPORT RECEIVED BY: *JP*

PHONE: (954) 467-4700 ex. 4218  
 FAX #: \_\_\_\_\_  
 DATE: 02/05/2013

Approval:

25.959926/-80.313913

# FOOD SERVICE

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



**PURPOSE:**

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

**TYPE:**

- HOSPITAL     CMC     CHILD
- NURSING     MOVIE     LIMITED
- DETENTION     SCHOOL     OTHER
- LOUNGE     RESIDENTIAL

**RESULTS:**

- Satisfactory
  - Incomplete
  - Unsatisfactory
  - OUT OF BUSINESS
- Correct Violations by
- Next Inspection
  - 8:00 AM on

**NAME** Somerset Academy Miramar

**ADDRESS** 12601 Somerset Boulevard    **CITY** Miramar

**OWNER** Broward County Public Charter School    **ZIP** 33027

**PERSON IN CHARGE** Tatiana    **PHONE** (305) 829-2406

**EMAIL** Tleonard@somersetmiramar.com

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER	RE-INSPECTION DATE
10:50	11:15	09/23/2011	27127	06-48-02345	

*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.*

- |   |  |  |
|---|--|--|
| <p><b>FOOD SUPPLIES</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 1. Sources etc.</li> </ul> <p><b>FOOD PROTECTION</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 2. Stored temperature</li> <li><input type="checkbox"/> 3. No further cooking/rapid cooling</li> <li><input type="checkbox"/> 4. Thawing</li> <li><input type="checkbox"/> 5. Raw fruits</li> <li><input type="checkbox"/> 6. Pork cooking</li> <li><input type="checkbox"/> 7. Poultry cooking</li> <li><input type="checkbox"/> 8. Other animal cooking</li> <li><input type="checkbox"/> 9. Least contact/reheating</li> <li><input type="checkbox"/> 10. Food container</li> <li><input type="checkbox"/> 11. Buffet requirements</li> <li><input type="checkbox"/> 12. Self-service condiments</li> <li><input type="checkbox"/> 13. Reservice of food</li> </ul> | <ul style="list-style-type: none"> <li><input type="checkbox"/> 14. Sneeze guards</li> <li><input type="checkbox"/> 15. Transportation of food</li> <li><input type="checkbox"/> 16. Poisonous/toxic materials</li> </ul> <p><b>PERSONNEL</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 17. Exclusion of personnel</li> <li><input type="checkbox"/> 18. Cleanliness</li> <li><input type="checkbox"/> 19. Tobacco use</li> <li><input type="checkbox"/> 20. Handwashing</li> <li><input type="checkbox"/> 21. Handling of dishware</li> </ul> <p><b>EQUIPMENT/UTENSILS</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 22. Refrigeration facilities/Them.</li> <li><input type="checkbox"/> 23. Sinks</li> <li><input type="checkbox"/> 24. Ice storage/counter-protector</li> <li><input type="checkbox"/> 25. Ventilation/Storage/Sufficient equip.</li> <li><input type="checkbox"/> 26. Dishwashing facilities</li> </ul> | <ul style="list-style-type: none"> <li><input type="checkbox"/> 27. Design and fabrication</li> <li><input type="checkbox"/> 28. Installation and location</li> <li><input type="checkbox"/> 29. Cleanliness of equipment</li> <li><input type="checkbox"/> 30. Methods of washing</li> </ul> <p><b>SANITARY FACILITIES AND CONTROLS</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 31. Water supply</li> <li><input type="checkbox"/> 32. Ice</li> <li><input type="checkbox"/> 33. Sewage</li> <li><input type="checkbox"/> 34. Plumbing</li> <li><input type="checkbox"/> 35. Toilet facilities</li> <li><input type="checkbox"/> 36. Handwashing facilities</li> <li><input type="checkbox"/> 37. Garbage disposal</li> <li><input type="checkbox"/> 38. Vemim control</li> </ul> <p><b>OTHER FACILITIES AND OPERATIONS</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 39. Other facilities and operations</li> </ul> <p><b>TEMPORARY FOOD SERVICE EVENTS</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 40. Temporary food service events</li> </ul> <p><b>VENDING MACHINES</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 41. Vending machines</li> </ul> <p><b>MANAGER CERTIFICATION</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 42. Manager certification</li> </ul> <p><b>CERTIFICATES AND FEES</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 43. Certificates and fees</li> </ul> <p><b>INSPECTION/ENFORCEMENT</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 44. Inspection/Enforcement</li> </ul> |
|---|--|--|

**COMMENTS AND INSTRUCTIONS**

Sanitizer 400ppmQac  
Reach In 32,34 Freezer Reach In -18, -10  
yogurt exp. 11/30 Milk  
Pizza 203, 160

Email report

INSPECTION CONDUCTED BY: Yadaira Castillo

INSPECTION COND SIGNATURE: *Yadaira Castillo*

COPY OF REPORT RECEIVED BY: *YB*

PHONE: 954-831-0413

PHONE: \_\_\_\_\_

DATE: 09/23/2011





STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
**ANNUAL SANITATION CERTIFICATE**

South EH: (954) 831-0401

September 2012

Group Care - Private School

Audit Control #: 06-BID-1728192 Permit Number 06-51-04602

Issued To: **Somerset Academy - Miramar**  
12601 Somerset Boulevard  
Miramar, FL 33027

Permit Expires on 9/30/2012 12:00:00

Licensed Capacity  
900



Mailed To: **Somerset Academy - Miramar**  
12601 Somerset Boulevard  
Miramar, FL 33027

Broward County Health Department -  
Environmental Health  
780 SW 24 Street

ORIGINAL - CUSTOM (Non-Transferable) DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
**ANNUAL FOOD SANITATION CERTIFICATE**

South EH: (954) 831-0401

September 2012

Food Hygiene - School (less than 9 months)

Audit Control #: 06-BID-1727340 Permit Number 06-48-02345

Issued To: **Somerset Academy Miramar**  
12601 Somerset Boulevard  
Miramar, FL 33027

Permit Expires on 9/30/2012 12:00:00

Not Availalbe



Mailed To: **Broward County Public Charter School**  
12601 Somerset Boulevard  
Miramar, FL 33027

Broward County Health Depar  
Environmental Health  
780 SW 24 Street

ORIGINAL - CUSTOM (Non-Transferable) DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE