

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-09869  
Name of Facility: Nautilus Middle School  
Address: 4301 N Michigan Avenue  
City, Zip: Miami Beach 33140  
  
Type: School (more than 9 months)  
Owner: M-DCSB Food and Nutrition  
Person In Charge: Rene Bellmas Phone: 305-532-3481

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

**Inspection Information**

Purpose: Routine  
Inspection Date: 3/18/2016

Begin Time: 09:30 AM  
End Time: 10:30 AM

**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**

<b>FOOD SUPPLIES</b>	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
<b>FOOD PROTECTION</b>	19. Tobacco use	36. Handwashing facilities
2. Stored temperature	20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	38. Vermin control
4. Thawing	<b>EQUIPMENT/UTENSILS</b>	<b>OTHER FACILITIES AND OPERATIONS</b>
5. Raw fruits	22. Refrigeration facilities/Thermometers	X 39. Other facilities and operations
6. Pork cooking	23. Sinks	<b>TEMPORARY FOOD SERVICE EVENTS</b>
7. Poultry cooking	24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	25. Ventilation/Storage/Sufficient equipment	<b>VENDING MACHINES</b>
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
10. Food container	27. Design and fabrication	<b>MANAGER CERTIFICATION</b>
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	29. Cleanliness of equipment	<b>CERTIFICATES AND FEES</b>
13. Reservice of food	30. Methods of washing	43. Certificates and fees
14. Sneeze guards	<b>SANITARY FACILITIES AND CONTROLS</b>	<b>INSPECTION/ENFORCEMENT</b>
15. Transportation of food	31. Water supply	44. Inspection/Enforcement
16. Poisonous/Toxic materials	32. Ice	
<b>PERSONNEL</b>	33. Sewage	

**General Comments**

No General Comments Available

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Inspector Signature:

Client Signature: