

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-09347
 Name of Facility: Miami Shores Elementary/Loc.# 3341
 Address: 10351 NE 5 Avenue
 City, Zip: Miami Shores 33138

 Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: BRENDA SWAIN Phone: 305-758-5525
 PIC Email: bswain@dadeschools.net

Inspection Information

Purpose: Reinspection	Number of Risk Factors (Items 1-29): 1	Begin Time: 11:52 AM
Inspection Date: 8/16/2021	Number of Repeat Violations (1-57 R): 3	End Time: 12:40 PM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- IN** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN** 15. Food separated & protected; Single-use gloves

- OUT** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- NA** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

[Handwritten Signature] 8/16/21

Client Signature:

[Handwritten Signature]

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Good Retail Practices

SAFE FOOD AND WATER

- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- OUT 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- IN 45. Single-use/single-service articles: stored & used

- IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT 47. Food & non-food contact surfaces **(R)**
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- OUT 51. Plumbing installed; proper backflow devices **(R)**
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal **(R)**
- OUT 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Inspector Signature:

MTA 5/16/21

Client Signature:

[Signature]

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Violations Comments

<p>Violation #16. Food-contact surfaces; cleaned & sanitized The ice scoop was stored in a manner that exposed it to potential contamination. Store ice scoop in a clean container with a cover and in a protected location. CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #33. Proper cooling methods; adequate equipment At the time of inspection, the air temperature of reach-in freezer #1113561 was measured to be 60°F. The food items (boxes of cheese bites, cheese sauce, mini biscuit dough, cooked pork sausage and turkey bacon) stored in the freezer for over a week were found to be unfit for consumption. The principal was told of the situation and a stop sale order was issued for food items to be discarded as soon as the kitchen manager resumes tomorrow so she could mark them off the inventory. Do not keep any food item in the reach-in freezer until it has been repaired/replaced. CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.</p>
<p>Violation #47. Food & non-food contact surfaces Rusted and corroded flooring observed in the walk-in refrigerator (Repeated Violation for the 2nd time). Replace flooring of walk-in refrigerator. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #51. Plumbing installed; proper backflow devices No mop sink at the facility (Repeated Violation for the 2nd time). Provide a mop/utility sink equipped with a floor drain for the cleaning of mops, disposal of mop water and similar liquid waste. CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.</p>
<p>Violation #55. Facilities installed, maintained, & clean Paint peelings on the ceiling above the food preparation table and also in front of the walk-in cooler. At the time of inspection, the ceiling above the food prep sink situated east side of the kitchen was observed to have deep cracks. Repair ceiling and repaint to smooth finish. CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>

General Comments

<p>At the time of inspection, the following violations from previous inspection were observed to have been corrected: #52. Blocked and overflowing floor drain in the kitchen which resulted in collected pool of water with rusty stains, food debris and moving organisms. #56. Accumulated dust observed on AC vent cover above the 3-compartment sink. #36. No thermometer in all of the reach-in and walk-in cooling units. . Temperatures were taken with digital thermopen thermometer as follows: Handwash sink : 104-108°F Wash compartment of the 3-compartment sink: 121°F Reach in refrigerator: 36-38°F Reach in freezer: 12-60°F Email Address(es): bswain@dadeschools.net; IPalacio@dadeschools.net; JWare@dadeschools.net; jaybolton@dadeschools.net;</p>

Inspector Signature:

ATW 5/16/21

Client Signature:

[Signature]

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Inspection Conducted By: Adeola Kolapooluwo (27482)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 8/16/2021

Inspector Signature:

Adeola Kolapooluwo 8/16/21

Client Signature:

[Handwritten Signature]

Form Number: DH 4023 03/18

13-48-09347 Miami Shores Elementary/Loc.# 3341