

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-06130
 Name of Facility: Highland Oaks Middle/ Loc.# 6241
 Address: 2375 NE 203 Street
 City, Zip: Miami 33180

 Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: Cheryl Kushi Phone: (786) 275-0400
 PIC Email: ckushi@dadeschools.net

Inspection Information

| | | |
|---------------------------------|---|----------------------|
| Purpose: Routine | Number of Risk Factors (Items 1-29): 1 | Begin Time: 10:20 AM |
| Inspection Date: 10/29/2020 | Number of Repeat Violations (1-57 R): 1 | End Time: 11:20 AM |
| 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
- NO** 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

- IN** 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

- OUT** 22. Cold holding temperatures (**COS**)

- 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:

JKL

Client Signature:

Emailed to Cheryl Kushi 10/29/20

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Good Retail Practices

| | |
|---|--|
| SAFE FOOD AND WATER | |
| <u>IN</u> 30. Pasteurized eggs used where required | <u>IN</u> 46. Slash resistant/cloth gloves used properly |
| <u>IN</u> 31. Water & ice from approved source | UTENSILS, EQUIPMENT AND VENDING |
| <u>NA</u> 32. Variance obtained for special processing | <u>OUT</u> 47. Food & non-food contact surfaces |
| FOOD TEMPERATURE CONTROL | <u>IN</u> 48. Ware washing: installed, maintained, & used; test strips |
| <u>IN</u> 33. Proper cooling methods; adequate equipment | <u>IN</u> 49. Non-food contact surfaces clean |
| <u>IN</u> 34. Plant food properly cooked for hot holding | PHYSICAL FACILITIES |
| <u>IN</u> 35. Approved thawing methods | <u>IN</u> 50. Hot & cold water available; adequate pressure |
| <u>OUT</u> 36. Thermometers provided & accurate | <u>IN</u> 51. Plumbing installed; proper backflow devices |
| FOOD IDENTIFICATION | <u>IN</u> 52. Sewage & waste water properly disposed |
| <u>IN</u> 37. Food properly labeled; original container | <u>IN</u> 53. Toilet facilities: supplied, & cleaned |
| PREVENTION OF FOOD CONTAMINATION | <u>IN</u> 54. Garbage & refuse disposal |
| <u>IN</u> 38. Insects, rodents, & animals not present | <u>IN</u> 55. Facilities installed, maintained, & clean |
| <u>IN</u> 39. No Contamination (preparation, storage, display) | <u>OUT</u> 56. Ventilation & lighting (R) |
| <u>IN</u> 40. Personal cleanliness | <u>IN</u> 57. Permit; Fees; Application; Plans |
| <u>IN</u> 41. Wiping cloths: properly used & stored | |
| <u>IN</u> 42. Washing fruits & vegetables | |
| PROPER USE OF UTENSILS | |
| <u>IN</u> 43. In-use utensils: properly stored | |
| <u>IN</u> 44. Equipment & linens: stored, dried, & handled | |
| <u>IN</u> 45. Single-use/single-service articles: stored & used | |

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.

Violations Comments

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|---|
| <p>Violation #22. Cold holding temperatures Twelve 4-ounce cups of blueberry parfait at 44°F in reach-in refrigerator. Maintain cold foods requiring time temperature control for safety at a maximum temperature of 41°F. Person in Charge discarded Blueberry parfait. Corrected on Site.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p> |
| <p>Violation #36. Thermometers provided & accurate No thermometer in chest freezer used to store frozen novelties. Place accurate numerically scaled thermometer in freezer.</p> <p>CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p> |
| <p>Violation #47. Food & non-food contact surfaces Rusty surface and dirty gasket on chest freezer. Clean and sanitize gasket and remove rust from freezer or replace unit.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p> |
| <p>Violation #56. Ventilation & lighting Burned out light in refrigerator 072235. Replace light.</p> <p>CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.</p> |

Inspector Signature:

JSL

Client Signature:

Emailed to Cheryl Kuehli 10/22/20

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General Comments

Temperatures taken:

- Handwash sink: 105°F
- Reach-in refrigerator: 40°F
- Walk-in refrigerator: 40°F
- Ware washing sink (wash compartment): 121°F
- Food Warming equipment 160 °F

Hot/Cold holding on serving line

- Mashed Potato: 151°F
- Black Beans: 181°F
- Beefaroni: 205°F
- Box Milk: 41°F
- Watermelon: 41°F

Mop sink: 118°F

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Inspection Conducted By: Jeffericia Scott (913251)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Highland Oaks Middle School
Date: 10/29/2020

Inspector Signature:

J Scott

Client Signature:

Emailed to Cheryl Kushi 10/29/20