

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: M-DCSB Food and Nutrition Phone: (786) 275-0400
 PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 11:00 AM
Inspection Date: 5/16/2023	Number of Repeat Violations (1-57 R): 1	End Time: 11:56 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

- OUT** 10. Handwashing sinks, accessible & supplies (COS)

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

- 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
- OUT** 20. Cooling time and temperature (COS)
- 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:

Client 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

- IN 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

- NA 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
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- IN 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:

Client Signature:

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Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

At the time of inspection observed paper towels outside dispenser. Provide appropriate pap towels to be placed within dispenser. Staff placed put paper towels in the dispenser . COS

CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.

Violation #20. Cooling time and temperature

At the time of inspection observed salad at 44 F (out of temperature) . Cool holding items shall be at least 41 F or less . Staff placed salad in the freezer . Retested to 41 F . COS

At the time of inspection observed apple juice at 44 F (out of temperature) . Cool holding items shall be at least 41 F or less . Staff placed salad in the freezer . Retested to 41 F . COS

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.

Violation #47. Food & non-food contact surfaces

At the time of inspection observed kettle out of order TAG #0852437 Repair gas kettle . (Repeated violation)

At the time of inspection observed at the hot line #1015095 Two burners out . Repair or replace hot line

At the time of inspection observed at the hot line # 1015098 one burner out . Repair or replace hot line

At the time of inspection observed at the cool line TAG# 1015097 out of order .Repair or replace cool line

At the time of inspection observed steamer out of order TAG#1142427 . Repair or replace steamer

At the time of inspection observed warmer TAG# 1015099 broken door handle . Repair or replace warmer.

At the time of inspection observed out of order oven TAG # 1015109 . Repair or replace oven

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #51. Plumbing installed; proper backflow devices

At the time of inspection observed missing back flow preventer . Provided back flow preventer .

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.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client, Mark Golden.

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General Comments

Temperatures were taken with thermopen thermometer

Handwash sink 109 F

At the hot line #1

Maccarooni 190 F

At the hot line #2

Empty

At the cool line

Apple juice 44 F out of temperature . Corrected to 41 F

Salad 44 F out of temperature . Corrected to 41 F

Refrigerator #1

Salad 40 F

Refrigerator #2

yougurt

Warmer #1

Three compartment sink 119 F

Employee restroom 103 F

Mop sink 120 F

Inspection satisfactory .

Email Address(es): tequigley@dadeschools.net;

nemoss@dadeschools.net;

318945@dadeschools.net;

;

MWertz@dadeschools.net;

IPalacio@dadeschools.net;

wcabrera@dadeschools.net;

Inspection Conducted By: Alexander Olaya (67699)

Inspector Contact Number: Work: (305) 623-3500 ex.

Print Client Name:

Date: 5/16/2023

Inspector Signature:

Client Signature: