

**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: MDCPS
 Person In Charge: Nicole Hughes Phone: (786) 275-0400
 PIC Email: nhughes@dadeschools.net

Inspection Information

Purpose: Routine
 Inspection Date: 1/20/2026
 Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 1
 Number of Repeat Violations (1-57 R): 1
 FacilityGrade: N/A
 StopSale: No

Begin Time: 11:10 AM
 End Time: 12:00 PM

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
- 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
- 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

- IN** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces

- 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

- IN** 51. Plumbing installed; proper backflow devices

- IN** 52. Sewage & waste water properly disposed

- IN** 53. Toilet facilities: supplied, & cleaned

- OUT** 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.

Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

At the time of inspection observed unprotected paper towels outside dispenser. Place paper towels inside dispenser. Staff place paper towels inside 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 #54. Garbage & refuse disposal

At the time of inspection observed one dumpster missing drain plug (one of four). Provide drainplug. Repeat violation 1/20/2026

At the time of inspection observed dumpster lids open. Close lids to prevent harborage of pest.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Violation #55. Facilities installed, maintained, & clean

At the time of inspection observed at storage room two lights out (55 Ft) . Replace lights .

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.

General Comments

Temperatures were taken with themapen thermometer.

Inspector Signature:

Client Signature:

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Handwash sink 101 F.

Line #1
Meatballs 168 F
Pasta 170 F

At the cool line #1
Ambient temperature 40 F
Milk 41 F

Line #2
Meatballs 168 F
Pasta 173 F

At the cool line #2
Ambient temperature 37 F
Milk 40 F

Refrigerator #1
Yogurt 41 F

Refrigerator #2
Salad 40 F

Walk in cooler.
ambient temperature 35 F
Liquid eggs 37F

Walk in freezer.
ambient temperature 10 F
Meat 10 F

Three compartments sink 115 F.
Quat sanitizer 200 ppm water temperature 75 F

Employee restroom 105 F

Mop sink 115 F

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

Inspector Signature:

A handwritten signature in black ink.

Client Signature:

A handwritten signature in black ink.

Form Number: DH 4023 03/18

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Inspection Conducted By: Alexander Olaya (67699)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Nicole Hughes
Date: 1/20/2026

Inspector Signature:

Handwritten signature of Alexander Olaya.

Client Signature:

Handwritten signature of Nicole Hughes.

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