

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: MDCSB-Food & Nutrition Phone: (238) 238-4306
 PIC Email:

Inspection Information

| | | |
|---------------------------------|---|----------------------|
| Purpose: Routine | Number of Risk Factors (Items 1-29): 2 | Begin Time: 09:30 AM |
| Inspection Date: 9/9/2022 | Number of Repeat Violations (1-57 R): 0 | End Time: 10:28 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

| | |
|---|---|
| <p>SUPERVISION</p> <p>IN 1. Demonstration of Knowledge/Training</p> <p>IN 2. Certified Manager/Person in charge present</p> <p>EMPLOYEE HEALTH</p> <p>IN 3. Knowledge, responsibilities and reporting</p> <p>IN 4. Proper use of restriction and exclusion</p> <p>IN 5. Responding to vomiting & diarrheal events</p> <p>GOOD HYGIENIC PRACTICES</p> <p>IN 6. Proper eating, tasting, drinking, or tobacco use</p> <p>IN 7. No discharge from eyes, nose, and mouth</p> <p>PREVENTING CONTAMINATION BY HANDS</p> <p>IN 8. Hands clean & properly washed</p> <p>IN 9. No bare hand contact with RTE food</p> <p>IN 10. Handwashing sinks, accessible & supplies</p> <p>APPROVED SOURCE</p> <p>IN 11. Food obtained from approved source</p> <p>NO 12. Food received at proper temperature</p> <p>OUT 13. Food in good condition, safe, & unadulterated (COS)</p> <p>NA 14. Shellstock tags & parasite destruction</p> <p>PROTECTION FROM CONTAMINATION</p> <p>IN 15. Food separated & protected; Single-use gloves</p> | <p>OUT 16. Food-contact surfaces; cleaned & sanitized (COS)</p> <p>IN 17. Proper disposal of unsafe food</p> <p>TIME/TEMPERATURE CONTROL FOR SAFETY</p> <p>IN 18. Cooking time & temperatures</p> <p>NO 19. Reheating procedures for hot holding</p> <p>NO 20. Cooling time and temperature</p> <p>IN 21. Hot holding temperatures</p> <p>IN 22. Cold holding temperatures</p> <p>IN 23. Date marking and disposition</p> <p>NA 24. Time as PHC; procedures & records</p> <p>CONSUMER ADVISORY</p> <p>NA 25. Advisory for raw/undercooked food</p> <p>HIGHLY SUSCEPTIBLE POPULATIONS</p> <p>IN 26. Pasteurized foods used; No prohibited foods</p> <p>ADDITIVES AND TOXIC SUBSTANCES</p> <p>IN 27. Food additives: approved & properly used</p> <p>IN 28. Toxic substances identified, stored, & used</p> <p>APPROVED PROCEDURES</p> <p>NA 29. Variance/specialized process/HACCP</p> |
|---|---|

Inspector Signature:

Client Signature:

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



Good Retail Practices

| | |
|---|---|
| SAFE FOOD AND WATER | |
| <u>IN</u> 30. Pasteurized eggs used where required | <u>NA</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>OUT</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>NO</u> 35. Approved thawing methods | <u>IN</u> 50. Hot & cold water available; adequate pressure |
| <u>IN</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>OUT</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>IN</u> 56. Ventilation & lighting |
| <u>IN</u> 40. Personal cleanliness | <u>IN</u> 57. Permit; Fees; Application; Plans |
| <u>IN</u> 41. Wiping cloths: properly used & stored | |
| <u>NO</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

| |
|---|
| <p>Violation #13. Food in good condition, safe, & unadulterated Observed 3 dented cans of Red Pack tomato paste and 1 dented can of black beans. Discard dented cans. Corrected in site.</p> <p>CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.</p> |
| <p>Violation #16. Food-contact surfaces; cleaned & sanitized Observed accumulated residue and delamination on blade of can opener. Clean, disinfect, and replace blade. Corrected on site. Can opener replaced. Observed small tuna salad containers and dressing containers stored inside salad package. Remove tuna and dressing containers from salad. Corrected no site.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p> |
| <p>Violation #38. Insects, rodents, & animals not present Observe missing or deteriorated weather stripping on the bottom of exit door. Provide weather stripping.</p> <p>CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.</p> |
| <p>Violation #47. Food & non-food contact surfaces Observed out of order gas kettle #0852437. Repair gas kettle. Observed out of order steamer #1142427. Repair steamer. Observed trays out of order throughout the line. Repair hot holding trays.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p> |
| <p>Violation #48. Ware washing: installed, maintained, & used; test strips Observed damaged sanitizer testing strip (water marks on strip). Dispose and replace testing strips.</p> <p>CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.</p> |

Inspector Signature:

Client Signature:

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



General Comments

Satisfactory.
No food service at the time of inspection.
Handwashing sink 100F.
Mop sink 103F.
Staff bathroom 100F.
Line: rice 169F, corn 157F, cut greens 167F.
Warmer: pizza 155F, cheese sticks 136F
Reach in refrigerator: carrot in salad 40, tuna salad 41F, burger Pattie 41F.
Walk in milk 40F.
Milk boxes milk 37F and 33F.

Email Address(es): lisvaldes@dadeschools.net;
ckushi@dadeschools.net;
318945@dadeschools.net;
IPalacio@dadeschools.net;
JWare@dadeschools.net;
jaybolton@dadeschools.net;

Inspection Conducted By: Melissa Mosquera (27431)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 9/9/2022

Inspector Signature:

Handwritten signature of the inspector, Melissa Mosquera.

Client Signature:

Handwritten signature of the client.