

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-17893
 Name of Facility: Graham, Ernest- Satellite Center/ Loc.# 5051A
 Address: 7330 W 32 Avenue
 City, Zip: Hialeah 33018

Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: M-DCSB Food and Nutrition; Elizabeth Beltran (Cafeteria Manager) Phone:
 (786) 275-0400
 PIC Email: malfaro@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 11:50 AM
Inspection Date: 12/20/2022	Number of Repeat Violations (1-57 R): 0	End Time: 12:50 PM
Correct By: Next Inspection	FacilityGrade: N/A	
Re-Inspection Date: None	StopSale: 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>OUT 10. Handwashing sinks, accessible & supplies (COS)</p> <p>APPROVED SOURCE</p> <p>IN 11. Food obtained from approved source</p> <p>NO 12. Food received at proper temperature</p> <p>IN 13. Food in good condition, safe, & unadulterated</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>IN 16. Food-contact surfaces; cleaned & sanitized</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>IN 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

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

FOOD TEMPERATURE CONTROL

- NO 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- NO 35. Approved thawing methods
- OUT 36. Thermometers provided & accurate (**COS**)

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
- OUT 55. Facilities installed, maintained, & clean
- OUT 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:

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



Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

Observations:

Inappropriate Stored Items:

1. Handwash Sink (inappropriate store washing gloves in handwash sink).

Remove washing gloves from handwash sink.

Corrected on Site (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 #36. Thermometers provided & accurate

Observations:

Uncalibrated Thermometer(s):

1. Walk-in-Freezer (uncalibrated thermometer).

Replace uncalibrated thermometer.

Corrected on Site (COS).

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.

Violation #54. Garbage & refuse disposal

Observations:

Garbage Dumpster with Lid Up:

1. Garbage Dumpster # 1.

2. Garbage Dumpster # 2.

Close garbage dumpster(s) Lid.

Corrected on Site (COS).

Garbage Dumpster Missing Drainage Plug(s):

1. Garbage Dumpster # 3.

Provide missing garbage dumpster drainage plug.

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

Observations:

Drywall' rotten.

1. Room # 404B Dry Storage (Not in Use/Empty/Closed). Drywall' rotten (left corner).

Notification # 10187869.

Details for Notification # 10187869.

Repair and/or replace Drywall' rotten in Room # 404B Dry Storage.

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.

Violation #56. Ventilation & lighting

Observations:

Dust/dirt on Exhaust Ventilation System:

1. Kitchen (dust/dirt on five (5) exhaust ventilation system).

Clean all exhaust ventilation system.

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.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

13-48-17893 Graham, Ernest- Satellite Center/ Loc.# 5051A

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



General Comments

Inspection done during COVID-19.
Mayra Alfaro (Principal).
Elizabeth Beltran (Cafeteria Manager), assisted with inspection.
Handwash Sink: Water temperature 108.1°F.
Three (3)-sink compartments: Water temperature 110.1°F.
Mop Sink: Water temperature 124.5°F.
Walk-in-Cooler temperature 40°F.
Walk-in Freezer temperature -5°F.
Cold-holding: Chocolate milk temperature 40.4°F (from Milk-box).
Hot-holding: Lasagna temperature 188.9°F.
Hot-holding: Burrito 9beans and cheese) temperature 164.3°F.
Hot-holding: Chicken nuggets temperature 173.8°F.
Hot-holding: Seasoned fries temperature 161.2°F.

Email Address(es): malfaro@dadeschools.net;
tvalle@dadeschools.net;
aconcepcion@dadeschools.net;
ebeltran@dadeschools.net;
ipalacio@dadeschools.net;
jaybolton@dadeschools.net;
jware@dadeschools.net;
ilguzman@dadeschools.net

Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 12/20/2022

Inspector Signature:

Client Signature: